



LAGAN

INDIAN TAPAS

FATHER'S DAY

SPECIAL MENU

£33.95pp

Please Select one starter each

FIRST COURSE

CHICKEN TIKKA

Marinated in traditional tikka flavours & cooked in tandoor

MALAI TIKKA

Tender pieces of chicken in a light, creamy marination

ONION BHAJI

Finely sliced onions in spiced batter

SEEK KEBAB

Spiced minced lamb skewered & cooked in the tandoor

HOT CHILLY FISH

Cod tossed in a chilly piquant sauce

PRAWN PURI

Prawns cooked in light herbs & spices served with fried flatbread

THAI FISH CAKES

Lightly spiced fish patties with kaffir lime, sweet chilli and crisp salad

MUSHROOM ARANCHINI

Crispy risotto balls filled with mushroom and parmesan

CHILLI CHICKEN / PRAWN / PANEER

Chicken / Paneer cooked with onions & peppers in a chilly sauce

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Please Select one mains each

MAIN COURSE

LAGAN SPECIAL CHICKEN

House special chicken curry (mild-medium)

CHICKEN KORMA

Coco-nutty & Creamy, packed with flavour (mild)

CHICKEN TIKKA MASALA

Nations favourite, cooked with tandoori chicken (mild)

BUTTER CHICKEN

All the way from Punjab, a rich & creamy, tomato based curry (medium)

GARLIC CHILLY CHICKEN

Garlic heavy, flavour packed, hint of chilly, whats not to love (medium-hot)

MURGH MEWAR SPECIAL

Strips of tandoori chicken, hint of tamarind, cashew nuts & baby corn

LAMB SAAG

Lamb cooked with fresh spinach (mild-medium)

LAMB DESI

Slow cooked lamb, rich in flavour (medium)

LAMB MADRAS

Rich & Spicy, a combo of flavour & spice (hot)

GOAN SEABASS

Fillets of Seabass cooked in a coconut & herby sauce (medium-hot)

CHICKEN TIKKA MAIN (TANDOORI)

Tandoori Grilled pieces of chicken, served with a side of makhani sauce

VEG CURRY

Please select one of the below

Bhindi | Achari Aubergine | Bombay Aloo | Special Veg | Daal Makhani

Please select a Naan each and a rice per couple

RICE / BREADS

RICE - BOILED | PILAU | MUSHROOM

NAAN - PLAIN | GARLIC | CHEESE | PESHWARI

Please select one Dessert each

HOMEMADE DESSERTS

CHOCOLATE ORANGE TART

GULAB JAMUN WITH ICE CREAM

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