



THE BOMBAY COTTAGE

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SATURDAY LUNCH MENU

••• PURVEYORS OF FINE INDIAN CUISINE SINCE 1990 •••

3 COURSE LUNCH
AVAILABLE 12-3.45PM - LAST ORDERS 3.30PM

CONNOISSEUR'S LUNCH

TO START

CHICKEN PAKORA • MIX PAKORA • VEGETABLE PAKORA • MUSHROOM CHAAT
CHILLI CHICKEN WINGS • 2 POPPADOMS AND SPICED ONIONS • CHILLI MUSHROOMS
CHICKEN CHAAT • GARLIC MUSHROOMS • SOUP • PRAWN COCKTAIL

MAIN COURSE

CEYLONESE KORMA

By far the most popular Korma dish. Cooked with creamed coconut, fresh cream, mild spices & freshly pureed tomatoes.

CHASNI

A tangy sweet and sour dish. Cooked with fresh cream, lightly spiced and cooked with lemon.

SHIMLA

Cooked in a thick bhuna sauce with green peppers, mushrooms, prawns, onions and garnished with fresh coriander.

ROGAN JOSH

A subtle blend of spices including fresh ginger, sliced onions, chopped tomatoes, fresh ground spices and herbs. Served in a Karahi.

SYRAH

Cooked with fresh ginger, garlic, spring onions, cumin and cinnamon, mixed with chilli sauce and green chilli.

REZAL-LA

A hot spicy, tangy sauce made with fresh green chillies, fresh herbs and spices. Served in a Karahi. A slightly hot dish.

VEGETABLE SHIMLA BHAJI

Cooked with peppers, tomatoes, onions, herbs and spices. Choice of cauliflower, aubergine or potatoes.

ALL THE ABOVE DISHES ARE AVAILABLE IN CHICKEN, LAMB OR PRAWNS. TIKKA STYLE AVAILABLE £1.95
SERVED WITH A CHOICE OF FRIED RICE, NAN OR 2 CHAPATIES. SPECIAL NANS £2.50 EXTRA.

TANDOORI DISHES

LAMB TIKKA • CHICKEN TIKKA • TANDOORI CHICKEN (ON THE BONE)

All dishes are served with salad, fried rice and curry sauce. (Special sauces from £1.95)

WESTERN DISHES

SIRLOIN STEAK • FRIED HADDOCK • CHICKEN MARYLAND • OMELETTES (VARIOUS)

All the above dishes are served with French fries and salad.

TO FINISH

ICE CREAM • HOT CARAMEL SHORTCAKE SERVED WITH WHIPPED CREAM
COFFEE SERVED WITH MINTS • CHEESECAKE

£15.95

No service charge. Food can be boxed to take home for an additional 95p

3 COURSE LUNCH
AVAILABLE 12-3.45PM - LAST ORDERS 3.30PM

EXECUTIVE LUNCH

TO START

VEGETABLE PAKORA • CHICKEN TIKKA PAKORA • CHILLI PRAWNS • VEG SAMOSA
PUNJABI PRAWN POORI (SPICY) OR BOMBAY CHICKEN POORI (SWEET & SOUR) • 2 POPPADOMS
SPICED ONIONS & MANGO CHUTNEY • CHILLI CHICKEN TIKKA • MUSHROOM CHATT
PRAWN COCKTAIL

MAIN COURSE

CHARDONNAY CHASNI SPECIAL

A tangy sweet and sour dish cooked with New World Chardonnay Wine, lightly spiced with added fresh herbs and a wedge of lemon served in a creamy sauce.

CHICKEN MALAI MASALA

Cooked in a mild sauce prepared with fresh cream, diced onion, green peppers, ground cashew nuts with a touch of masala sauce.

CHICKEN TIKKA SHIMLA

Chunks of chicken pieces cooked in a thick bhuna sauce with green peppers, mushrooms, prawns, onions and garnished with fresh coriander.

CHICKEN SALSA

Pan fried chicken breast mixed with Mexican chilli sauce, onions and a touch of Punjabi spices giving it a strong spicy taste.

CHICKEN CHILLI

Spicy dish cooked with bite size pieces of chicken, garlic, chilli sauce and a mixture of Indian Spices.

LAMB MASSANDER

First barbequed over charcoal, then cooked in a rich sauce with peppers, onions, chillies, fresh herbs and spices. Served in a cast iron Karahi. A slightly hot dish.

LAMB PADEENA

Marinated lamb simmered in garlic and mint with added yoghurt and mild spices giving a tangy taste.

ALL THE ABOVE DISHES ARE SERVED WITH A CHOICE OF FRIED RICE, PESHWARI NAN,
GARLIC NAN OR 2 SPECIAL CHAPATIES.

TANDOORI SIZZLING SPECIALITIES

CHICKEN TIKKA • CHICKEN MALAI • LAMB TIKKA • LAMB CHOPS • TANDOORI CHICKEN

All tandoori dishes are served with salad, fried rice and curry sauce. (Special sauces from £1.95)

TO FINISH

ICE CREAM • ORANGE/LEMON SORBET
HOT CHOCOLATE FUDGE CAKE SERVED WITH WHIPPED CREAM
COFFEE SERVED WITH MINTS • ENGLISH BREAKFAST TEA

£17.95

No service charge. Food can be boxed to take home for an additional 95p