



Vegetable Mains

Shabji Makhani

Vegetables in a mild sauce made of butter, cream, almonds and coconut

Saag Paneer Saag Aloo
Bombay Aloo Tarka Dhal
Aloo Gobhi Chana Aloo
Chana Dansak Chana Masala
Bhindi Bhaji
Mushroom Bhaji
Garlic Mushrooms



Breads

Plain Naan
Keema Naan
Garlic Naan
Peshwari Naan
Cheese Naan
Chilli Naan
Garlic and Cheese Naan
Tikka Naan
Vegetable Naan



Rice Dishes

Boiled Rice
Pilau Rice
Egg Rice
Mushroom Rice
Garlic Rice
Lemon Rice
Spinach Rice
Keema Rice
Chicken Rice
Vegetable Rice
Coconut Rice
Half and Half Boiled Rice
Half and Half Pilau Rice

Any other rice available



Extras

Papadom £0.85
Spicy Papadom £0.90
Mint Sauce £1.00
Mango Chutney £1.00
Lime Pickle £1.00
Onion Salad £1.00
Plain Raitha £1.80
Cucumber Raitha £2.00
Chips £2.80



Kids Dishes

Chicken and Chips £5.95
Chicken Nuggets and Chips £5.95
Omelette and Chips £5.95

BANQUET NIGHT SPECIAL

5 COURSE MEAL FOR 1

ANY 1 STARTER
ANY 1 MAIN COURSE
ANY 1 RICE
ANY 1 NAAN
ANY 1 DESSERT

(GULAB JAM & ICE CREAM, MANGO SLICE
OR LYCHEE)

£14.95^{PP}

PLEASE NOTE THERE IS A CHARGE
FOR PAPADOMS & CONDIMENTS



Mint Room

Fine Indian Cuisine

A Unique Blend of Flavours

Multi-Award Winning Indian Restaurant

Some of our dishes may contain almonds / nuts and trace may appear in other dishes.
If you have any food allergies, please let our staff know so we can cater a dish to your requirements.

Banquet Night Menu



Starters

Paneer Tikka (v)

Marinated Indian cottage cheese with peppers and onion served with mint sauce

Onion Bhaji (v)

Lamb Chops

Spiced lamb chops with a touch of herbs and yoghurt dip. Makes a delicious combination

Garlic Tikka Starter Chicken or Lamb

Marinated in garlic, ginger and yoghurt, cooked in clay oven and served with salad

Tandoori Chicken (¼)

Sheek Kebab

Prawn Puri

Chicken Chaat

Aloo Chaat

Chicken Tikka

Lamb Tikka

Vegetable Samosa

Meat Samosa

Prawn Cocktail

Salmon Tikka

Garlic Naga Tandoori Wings (4)

Choi Pitta Stir Fry

Chicken or Lamb

Mint Room Grill

Chicken tikka, lamb tikka, sheek kebab and tandoori chicken



Biryani Dishes

Chicken Biryani

Chicken Tikka Biryani

Lamb Biryani

Lamb Tikka Biryani

Prawn Biryani

Vegetable Biryani

Maharajah Biryani

Chicken tikka, lamb tikka, minced lamb with an omelette on top

Shahi Biryani

Chicken, prawn, lamb with an omelette on top

Persian Chicken Biryani

Chicken, pineapple with an omelette on top

Tandoori Chicken Biryani

Stripped tandoori chicken served with plain masala sauce

Moglai Biryani

Chicken, lamb with an omelette on top



Traditional Dishes

Curry Madras Vindaloo Bhuna

Jalfrezi Rogan Dupiaza Pathia

Dhansak Saag Masala Korma

Karahi Pasanda Balti Achari

Chicken

Chicken Tikka

Lamb

Lamb Tikka

Prawn

Vegetable

Paneer Tikka (v)

Aloo Kofta (v)



Tandoori Dishes

Served with salad and mint sauce

Chicken Tikka

Lamb Tikka

Lamb Chops

Tandoori Mix Grill

Served with naan

Chicken Shashlick

Lamb Shashlick

Tandoori Chicken (½)

Mint Room Sizzler

A combination of (3) chicken tikka, (3) lamb tikka, (2) garlic naga wings, (1) tandoori king prawn and (1) lamb chop

Paneer Tikka



Pearls of the Sea

Machli Jalfry

Tilapia fish cooked in a traditional recipe

Goan Machli

Fresh tilapia fish cooked with traditional Goan spices

Jhinga Mirchi

King prawns cooked with mixed bell peppers, onions, green chillies and fresh coriander

Hariali Machli

Tilapia fish cooked with coriander, mint, garlic, chilli puree and our very own unique blend of spices

Royal Salmon Grill

Salmon marinated in yoghurt and spices, gently roasted in a tandoori oven and served with salad



Mint Room Signature Dishes

Chicken Bang Bang

Chicken cooked in a special Goan xacutti recipe. Not for the faint-hearted!

Dilwale

The love from India. Chicken, lamb and king prawns cooked in a special sauce

Frankenstein

Lamb chops cooked in a hot sauce

Pardesi

A combination of tandoori in one dish. Sheek kebab, chicken tikka, lamb tikka, tandoori chicken and tandoori king prawn cooked in a sauce of your choice

Urban Special Safroni Nihari Gosht

Lamb shank slowly cooked with exotic spices, finished with saffron and kewra water, served with rice or naan

Dabbang

A traditional dish. ½ chicken on the bone cooked in chef's special sauce

Duchess of Delhi

Lamb dish once served on the train from Bombay to Calcutta



Chef's Signature Dishes

* Choice of chicken tikka or lamb tikka

Nikunjo Ruposhi *

Cooked with sliced green chillies, black pepper, onion, green pepper, garlic and fresh coriander

Rajony Gondha *

Cooked with very special spices and herbs, onion, mixed peppers, tomato, garden mint, fresh coriander and a rich tangy sauce

Bhindi *

Cooked with whole baby okra

Saag Wala *

Cooked with spinach and garlic, medium spiced

Kholapuri *

Slightly hot and spicy, prepared with a blend of turmeric, cumin, coriander and green chillies

Bengal Shamoli *

Minced lamb and green beans cooked with green chillies, green pepper, onion and fresh coriander, served with a medium spicy sauce

Monipure *

Cooked with roasted chillies in a tantalising medium to madras strength sauce

Naga *

Cooked with coriander, spices and Mr Naga hot pickle

Sali *

Cooked in a semi dry sauce with spicy fresh coriander and with fried shredded potatoes on top

Hariyali *

Cooked in oriental spices, tomatoes, butter and spinach, topped with cream

Handi Silsila *

Cooked with mushroom in a medium strength sauce with fresh green chillies

Rajasthani Laal Maas

Tender lamb slow cooked in garlic and red chilli sauce

Garlic Chilli Chicken

Sliced chicken tikka cooked in a special sauce with green chillies and fresh garlic

Goan Special

Chicken tikka cooked with fresh coriander, green chillies, mint and tamarind

Maharajah Bhuna

Chicken tikka, lamb tikka and minced lamb with mixed peppers and fresh coriander

Balti Speciality

Chicken, lamb, prawn and spinach

Vegetarian options are available. Please ask a member of staff when ordering.