

3 COURSE LUNCH  
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



THE  
BOMBAY  
COTTAGE

LUNCH MENU

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



### 3 COURSE LUNCH

## EXPRESS LUNCH

SERVED MONDAY TO FRIDAY 12 NOON 'TILL 2PM

### TO START

VEGETABLE PAKORA  
ONION BHAJI  
SOUP  
PRAWN COCKTAIL

### MAIN COURSE

SPECIAL CHICKEN BHUNA • SPECIAL LAMB BHUNA

Bombay Cottage Special Bhunas are cooked in a thick Bhuna sauce with diced onion and diced green peppers, fresh herbs and coriander.

LAMB CURRY • PRAWN CURRY • CHICKEN CURRY • VEGETABLE CURRY

CHICKEN KORMA

Cooked in a creamy sauce with added coconut.

ALL THE ABOVE CURRIES ARE SERVED WITH A CHOICE OF FRIED RICE, PLAIN NAN, 2 CHAPATIS.  
ALL DISHES CAN BE MADE MILD OR HOT AT 95P EXTRA COST. SPECIAL NANS £2.50 EXTRA.  
TIKKA STYLE AVAILABLE £1.95

### POORIS

CHICKEN POORI • PRAWN POORI • VEGETABLE SHIMLA POORI

A light fluffy pancake base, deep fried. (Bombay style is sweet & sour, Punjabi style is slightly hot).

### TANDOORI DISHES

LAMB TIKKA • CHICKEN TIKKA

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

### WESTERN DISHES

FRIED SCAMPI • PLAIN OMELETTE • FRIED CHICKEN • CHICKEN NUGGETS

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

### TO FINISH

VANILLA ICE CREAM • COFFEE SERVED WITH MINTS  
ENGLISH BREAKFAST TEA

**£11.95**

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

### 3 COURSE LUNCH

## 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 • VANILLA CHEESECAKE

**£14.95**

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