



Sultan's Palace

A' LA CARTE
MENU



**Where the delights of the East
meet the West**

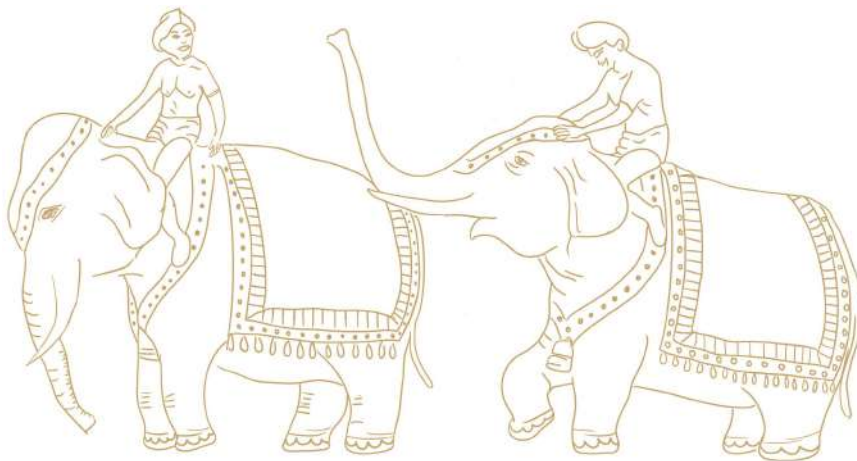
Discover two specialities of the Sultan's Palace:
Tandoori and Mughlai cooking, both originating from
the north west frontier territory.

In tandoori cooking, meat is marinated with herbs and spices and cooked to perfection in a barrel-shaped clay oven. Barbecued over a charcoal fire, the succulent flavours are instantly sealed in by the temperatures up to 400°C The Mughlai style elevates cooking to gourmet heights and dates back to the 16th Century when Mughal emperors brought with them Persian recipes full of rich flavour.

Selective palettes appreciate the Mughlai difference - eyes light up, tongues caress the lips and a knowing nod accompanies each mouthful. Unique combinations of roasted spices so that every mouthful is perfect.

For every dish we create, we will only offer it to you only when we are entirely satisfied.

www.sultans-palace.co.uk



STARTERS

Poppadom GF ✓ **£0.60**

Spicy Poppadom GF ✓ **£0.75**

Chutney Tray GF ✓ **£2.50**

Served with a variety of freshly homemade Mango Chutney, Mint Chutney, Mint Yoghurt, and freshly chopped Onion Relish

Chips GF ✓ **£2.95**

Masala Chips GF ✓ **£4.45**

Tandoori Mix Starter **£9.95**

Combination of the four most popular starters: 2 Tandoori Chicken Wings, 1 Lamb Chop, 1 Seekh Kebab and 2 pieces of Chicken Black Pepper

Vegetarian Mix Starter ✓ **£9.45**

Combination of: 2 Vegetable Samosas, 2 Onion Bhajis, 2 Vegetable Seekh Kebabs and 2 pieces of Shimla Paneer Tikka

Butterfly King Prawns **£6.95**

Specially coated king prawns, deep fried, served with a homemade garlic dip

Chicken Lollipop **£5.95**

Succulent slow fried chicken marinated in a perfect blend of chef's special sauce

Onion Bhaji GF ✓ **£4.95**

Gently spiced onion fritters coated in gram flour batter

Vegetable Samosa ✓ **£4.95**

Vegetables filled crispy patties

Keema Mattar Samosa **£5.45**

Minced lamb and peas tossed and filled in crispy patties

Aloo Papri Chaat ✓ **£4.95**

Cocktail size crispy savouries topped with spiced chickpeas, potatoes, yoghurt and tamarind sauce (Served cold)

Vegetable Manchurian ✓ **£5.45**

Class of Indo-Chinese dish. Vegetable koftas, sautéed into a sauce that explodes with hot, sweet, sour and salty flavours

Chicken Manchurian **£6.45**

Class of Indo-Chinese dish. Chicken koftas, sautéed into a sauce that explodes with hot, sweet, sour and salty flavours

Tandoori Mushroom GF ✓ **£5.45**

Perfect appetizer made by marinating mushrooms with spices herbs and yoghurt

Shimla Paneer Tikka GF ✓ **£5.95**

Diced cottage cheese, peppers and onions marinated with ginger, garlic & chilli paste cooked on a slow heat in the clay oven

Fish Amritsari **£5.45**

White Fillet coated with plain and corn flour batter and lightly spiced with Indian spices

PURI BREAD STARTERS

Served on a Puri Bread

Channa Char Rangi ✓ **£5.95**

Chickpeas prepared with herbs and peppers for a rich taste and colour

Lamb Fry **£6.45**

Cocktail pieces of spiced grilled lamb, sauté fried with herbs

Chicken Chaat **£6.45**

Cubes of chicken sautéed with light spices, herbs in chopped tomatoes and ginger

Prawn Puri **£6.95**

Prawn cooked with herbs & light spices in creamy sauce

GF = Gluten Free **🌿 = Vegetarian** **N = Nuts** **🌶 = Spice Level**

If you have a food allergy or a special dietary requirement please inform your server.

TANDOORI STARTERS

Tandoori Jumbo

Prawns Sizzler GF **£9.95**

Jumbo prawns marinated with fresh fenugreek, yoghurt, carom seeds and mustard oil and barbecued on skewers

Tandoori Chicken GF **£4.95**

Chicken marinated with yoghurt, special spices and barbecued in the Tandoor (On the Bone)

Chicken Tikka GF **£5.95**

Boneless pieces of chicken marinated overnight with garlic, ginger, yoghurt, green chilli and garam masala and cooked in the Tandoor

Chicken Black Pepper GF **£5.95**

Skewered pieces of chicken marinated in garlic, cream and grilled with distinct black crushed pepper flavour

Lamb Chops GF **£6.95**

Lamb chops marinated with yoghurt, papaya, ginger, garlic and green chilli paste and then cooked in the Tandoor

Tandoori

Chicken Wings GF **£5.45**

Wings marinated with light spices and touch of yoghurt, ginger, garlic and cumin powder and cooked on a slow heat in the clay oven

Seekh Kebab GF **£5.95**

Tender minced lamb, seasoned with herbs and barbecued on skewers

Cheese Seekh Kebab GF **£6.45**

Tender minced lamb, mixed with Cheddar cheese, seasoned with herbs and barbecued on skewers

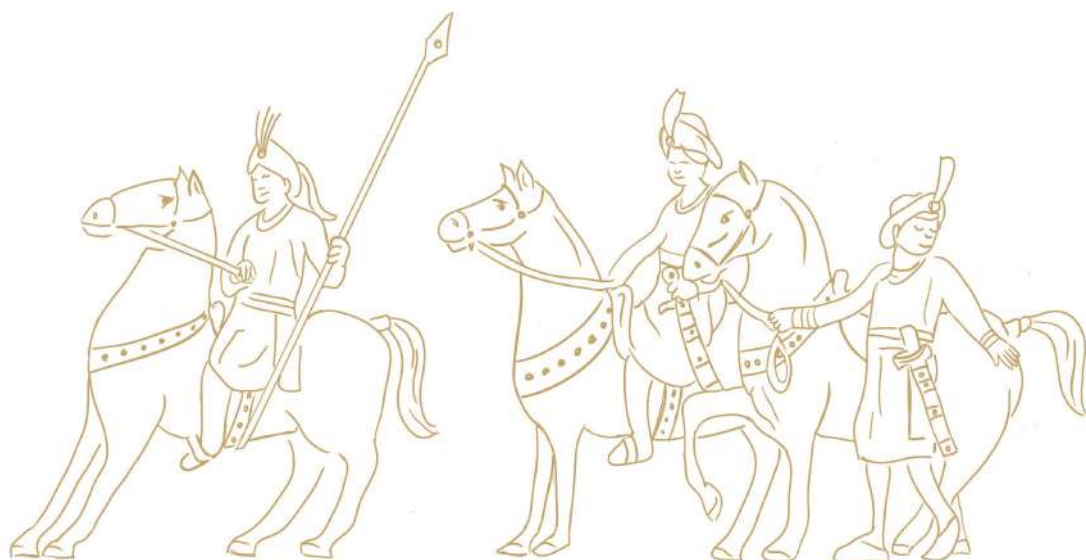
Vegetable Seekh Kebab 🌿 **£5.45**

Mixed vegetables, seasoned with onions and herbs and barbecued on skewers

Tandoori Salmon

Tikka Sizzler GF **£6.95**

Marinated chunks of salmon with carom seeds, yoghurt, herbs and spices and barbecued in the Tandoor



MAIN COURSES

TANDOORI

Served with Naan Bread or Rice, Salad and a Choice of Curry Sauce:
Korma, Tikka Masala, Rogan Josh or Madras Sauce

Tandoori Mixed Grill **£17.95**

Tandoori Chicken, Tandoori Jumbo Prawn, Seekh Kebab, 2 pieces Tandoori Chicken Wings and 2 pieces of Lamb Chops

Tandoori Jumbo Prawns Sizzler **£18.95**

Jumbo Prawns marinated with fresh fenugreek, chickpea flour, carom seeds and mustard oil and barbecued on skewers

Lamb Chops **£16.95**

Lamb chops marinated with baby papaya, ginger, garlic and green chilli paste and then cooked in the Tandoor

Tandoori Chicken **£12.95**

Chicken marinated with yoghurt and special spices and barbecued in the Tandoor (On the Bone)

Chicken Tikka Sizzler **£13.95**

Boneless pieces of chicken marinated with garlic, ginger, yoghurt, green chilli and garam masala and cooked in the Tandoor

Chicken Black Pepper Sizzler **£13.95**

Skewered pieces of chicken marinated in garlic, cream and grilled with distinct black crushed pepper flavour

Tandoori Salmon Tikka Sizzler **£14.95**

Marinated chunks of salmon with carom seeds, yoghurt, herbs and spices and barbecued in the Tandoor

SEAFOOD DISHES (GF)

Tandoori Jumbo Prawn Masala **£18.95**

A fine combination of barbecued Jumbo Prawns cooked in a mild creamy masala sauce with fresh kasoori methi

King Prawn Hara Piyaz Masala **£14.95**

King Prawns tossed with spring onions, garlic, ginger, crushed peppercorns cooked with herbs and spices

King Prawn Mirchi Wala **£14.95**

King Prawns cooked in spicy paste of green chillies with tomato and brown onion base gravy

South Indian Garlic King Prawn **£14.95**

King Prawns cooked in garlic and chilli sauce garnished with coriander and crispy green chilli and garlic flakes

King Prawn Jalfrezi **£14.95**

King Prawns cooked with chopped tomatoes, capsicum, onions and herbs

King Prawn Goan Curry **£14.95**

King Prawns cooked with coconut, fried onions and flavoured by fenugreek

Fish Bhuna **£12.95**

White fish cooked in our blend of spices, tomatoes and flavoured with green coriander

— CHEF'S CHICKEN CREATIONS (GF) —

Exquisite blend of herbs & spices to create unique chicken dishes exclusive from the Sultan's Palace

Butter Chicken) N £11.95

Tandoori grilled chicken simmered in a satin smooth tomato cream & butter sauce, kasoori methi and garnished with fresh julienne strips of ginger

South Indian Garlic Chicken))) £11.95

Chunks of tender chicken cooked in garlic and chilli sauce garnished with coriander and crispy red chilli and garlic flakes

Kozi Vertha Curry) £11.95

Boneless fresh chicken cooked with freshly chopped fenugreek leaves with a touch of coconut cream, fennel and curry leaves with home made spices and herbs

Chicken Curry On The Bone)) £12.45

A home style speciality of chicken curry cooked in traditional flavour.
(Served with Naan Bread or Rice)

— CHICKEN DISHES (GF) —

Chicken Tikka Masala) N £11.45

Barbecued boneless chicken tikka cooked in our blend of spices, tomatoes and a touch of cream

Chicken Korma) N £11.45

Tender pieces of chicken simmered in a cream and nut paste with rich aroma of green cardamom and saffron

Chicken Mirchi Wala))) £10.95

Chicken cooked in spicy paste of green chillies with tomato and onion based gravy

Saag Chicken) £10.95

Chicken cooked with spinach, ground onions, ginger, garlic and touch of tomato

Chicken Jalfrezi)) £10.95

Boneless chicken cooked with green peppers and onions in tomato sauce

Chicken Karahi)) £10.95

Fresh chicken cooked in our blend of spices with tomatoes and capsicums

Chicken Rogan Josh)) £10.95

Tender pieces of chicken cooked in clarified butter with brown onions, fresh ginger and garlic gently simmered in spices and herbs

Chicken Madras))) £10.95

Boneless tender pieces of chicken gently tempered with curry leaves, fresh ginger and garlic cooked in onion based gravy

Chicken Vindaloo)))) £10.95

Tender boneless chicken cooked in a hot chilli base sauce with potatoes

Chicken Bhuna)) £10.95

Boneless morsels of chicken cooked in spices and flavoured with green coriander

Chicken Balti)) £10.95

Fresh chicken pieces cooked with our homemade fresh balti sauce

Chicken Dopiazza)) £10.95

Cubes of chicken tossed with onions, garlic, ginger and cooked with herbs and spices

CHEF'S LAMB CREATIONS(GF)

Unique lamb dishes created using an exquisite blend of herbs & spices exclusively from the Sultan's Palace

Handhi Lamb 🍴🍴 N £13.45

Tender pieces of lamb cooked with finely chopped garlic and ginger and special blend of unique spices to create Mughlai Handhi curry

Lamb Hara Piyaz Masala 🍴🍴 N £13.45

Cubes of lamb tossed with spring onions, garlic, ginger, crushed pepper corns and cooked with herbs and spices

Rara Lamb Punjabi 🍴🍴 £13.45

Our chef has invented a new blend of herbs & spices to make a masala paste for a dish which combines minced and diced lamb to give a true Punjabi taste

South Indian Garlic Lamb 🍴🍴🍴 £13.45

Chunks of tender lamb cooked in garlic and chilli sauce garnished with coriander and crispy green chilli and garlic flakes

LAMB DISHES(GF)

Lamb Mirchi Wala 🍴🍴🍴 £12.45

Lamb cooked in spicy paste of green chillies with tomato and onion based gravy

Lamb Bhuna 🍴🍴 £12.45

Boneless pieces of lamb cooked in spices and flavoured with green coriander

Lamb Korma 🍴 N £12.45

Tender pieces of lamb simmered in a cream and nut paste with rich aroma of green cardamom and saffron

Lamb Karahi 🍴🍴 £12.45

Fresh lamb cooked in our blend of spices with tomatoes and capsicums

Keema Mattar 🍴🍴 £12.45

Minced lamb tossed with fresh green peas, coriander, ginger and home-made spices

Lamb Dopiazza 🍴🍴 £12.45

Cubes of lamb tossed with onions, garlic, ginger and cooked with herbs and spices

Lamb Pasanda 🍴 N £12.45

Cubes of lamb cooked in a creamy aromatic curry made with almonds and mildly flavoured in cardamom, cinnamon and spices

Lamb Balti 🍴🍴 £12.45

Fresh lamb cooked with our home-made fresh balti sauce

Saag Lamb 🍴🍴 £12.45

Lamb cooked with spinach, ground onions, ginger, garlic and touch of tomato

Lamb Madras 🍴🍴🍴 £12.45

Tender pieces of lamb gently tempered with curry leaves, fresh ginger and garlic cooked in onion based gravy

Lamb Vindaloo 🍴🍴🍴🍴 £12.45

Tender boneless lamb cooked in a hot chilli base sauce with potatoes

Achari Lamb 🍴🍴 £12.45

Lamb cooked in selected herbs & spices, ginger & garlic and Indian pickle for its distinctive flavour

Lamb Rogan Josh 🍴🍴 £12.45

Tender pieces of lamb cooked in clarified butter with brown onions, fresh ginger and a touch of garlic and gently simmered in selected herbs and spices

SPECIAL THALI

Authentic meal comprising a selection of different dishes, served in small bowls on a round tray.

Available on Tuesday, Wednesday and Thursday only

Non - Vegetarian Thali 🍴🍴 £19.95

Chef's choice of Chicken, Lamb and Prawn served with Salad, Chicken Starter, Pulao Rice, Naan Bread, Poppadom and a Dessert

Vegetarian Thali 🍴🍴🌱 £17.95

Purely Vegetarian Collection of Dishes, served with Salad, Vegetable Starters, Pulao Rice, Naan Bread, Poppadom and a Dessert

VEGETARIAN DISHES(GF)

All Vegetarian Dishes are available as a Side Order for £6.95

Aloo Mattar)) £8.95

New Potatoes cooked with fresh Peas in a medium spice curry

Vegetable Rogan Josh)) £8.95

Mixed Vegetables cooked in a medium spices and tomato and onion gravy

Karahi Paneer)) £9.95

Indian cottage cheese cooked in blend of spices & herbs with tomatoes and capsicum

Paneer Butter Masala) N £9.95

Tandoori style Indian cottage cheese cooked with butter, tomatoes and cream

Chilli Paneer))) £9.95

Cottage cheese cooked with chillies, butter and tomatoes

Saag Paneer) £9.95

Delicious combination of cottage cheese and spinach

Daal Makhani) £8.95

Classic Indian dish made with black lentils, butter and cream simmered on low heat

Mushroom Hara Piyaz)) N £8.95

Fresh mushroom sautéed with fresh spring onions, garlic and ginger

Saag Aloo) £8.95

A popular dish of gently spiced spinach and potatoes

VEGAN DISHES

Bengan Bharatha) £8.95

Barbecued Aubergine, mashed and cooked with tomatoes and onions

Aloo Jeera)) £8.95

Potatoes sauté with cumin seeds and tomatoes

Aloo Gobi Masala)) £8.95

Cauliflower and Potatoes cooked in medium spice

Tarka Mixed Veg)) £8.95

A combination of sautéed fresh vegetables

Bhindi Masala)) £8.95

Fresh Okra fried and cooked with onions and a touch of garam masala

Channa Kabuli)) £8.95

Chickpeas cooked in a special blend of spices

Tadka Daal) £6.95

Gently spiced lentils fried with garlic and red onions

Jack Fruit Masala)) £8.95

Jack fruit cooked with chopped garlic, onions and chillies, in a masala sauce

BIRYANI DISHES(GF)

Served with Raita and a Choice of Curry Sauce:
Korma, Tikka Masala, Rogan Josh or Madras Sauce

Chicken Biryani)) £12.95

Tender boneless pieces of chicken cooked with basmati rice flavoured with light spices.

Lamb Biryani)) £13.95

Tender lamb cooked with basmati rice flavoured with light spices.

Mixed Biryani)) £14.95

Tender lamb and chicken cooked with basmati rice flavoured with light spices.

King Prawn Biryani)) £15.95

King prawns cooked with basmati rice flavoured with light spices.

Biryani Shakahari)) V £11.95

Fresh vegetables cooked with basmati rice flavoured with light spices.

RICE DISHES (GF)

Boiled Basmati Rice ✓ **£2.75**

Jeera Rice ✓ **£3.25**

Steamed rice with cumin seeds

Pulao Rice ✓ **£3.25**

Specially cooked basmati rice with cumin seed, cardamom and bay leaves

Mushroom Pulao ✓ **£3.95**

Basmati rice cooked with mushrooms in a rich butter sauce

Vegetable Pulao ✓ **£3.95**

Basmati rice cooked with mixed veg

Onion Pulao ✓ **£3.95**

Basmati rice cooked with fried onions

Kashmiri Pulao ✓ **N** **£3.95**

Basmati rice cooked with dry fruits and nuts

Keema Pulao **£3.95**

Basmati rice cooked with minced lamb

BREADS

Tandoori Roti ✓ **£1.95**

Wholemeal bread freshly baked in the Tandoor

Naan ✓ **£2.45**

Leavened bread freshly baked in the Tandoor

Garlic Naan ✓ **£2.95**

Freshly baked bread with finely chopped garlic

Keema Naan **£3.45**

Freshly baked bread with minced Lamb

Peshwari Naan ✓ **N** **£3.75**

Freshly baked bread with nuts and cherries

Create Your Own Naan ✓ **£3.75**

Choose any 2 toppings from the following: Chilli, Cheese or Garlic

Paratha ✓ **£2.95**

Flaky butter layered Bread

Aloo Paratha ✓ **£3.45**

Freshly baked bread with stuffing of potatoes

Onion Kulcha ✓ **£2.95**

Freshly baked bread stuffed with spicy onions



BANQUETS

BANQUET A

**£21.95 per person
(min. 2 person)**

Poppadoms with Chutney Tray

Starters

Chicken Tikka, Seekh Kebab
and Onion Bhaji

Mains

Lamb Rogan Josh, Chicken Jalfrezi,
Aloo Jeera, Pulao Rice and a
Choice of Bread

Dessert

Vanilla Ice Cream

BANQUET B

**£22.95 per person
(min. 2 person)**

Poppadoms with Chutney Tray

Starters

Chicken Black Pepper, Lamb Chop,
Tandoori Chicken Wing and Veg Samosa

Mains

South Indian Garlic Lamb,
Chicken Korma, Saag Aloo,
Pulao Rice and a Choice of Bread

Dessert

Gulab Jamun

BANQUET C

**£24.95 per person
(min. 4 person)**

Poppadoms with Chutney Tray

Starters

Tandoori King Prawns, Chicken Black Pepper,
Tandoori Chicken Wing, Lamb Chop and
Onion Bhaji

Mains

Chicken Tikka Masala, Lamb Passanda,
King Prawn Jalfrezi,
South Indian Garlic Chicken,
Saag Aloo, Salad, Pulao Rice
and a Choice of Bread

Dessert

Choice of Dessert

VEGETARIAN BANQUET

**£18.95 per person
(min. 2 person)**

Poppadoms with Chutney Tray

Starters

Paneer Tikka, Veg Samosa and
Onion Bhaji

Mains

Bhindi Masala, Paneer Makhani,
Daal Makhani, Pulao Rice and a Choice of
Bread

Dessert

Vanilla Ice cream

