



Lunch Thali Menu £6.95

Starters

Chana Poori (v)

Chickpeas simmered in a tangy sauce, served with fluffy poori and bhoondi dayee

Vegetable Pakora

Classic made fresh to order, seasoned spinach, crushed coriander seeds and diced potato and onion gently fried in gram flour batter, served with two chutneys

Chicken Pakora

Breast of Chicken in gram flour batter served with chilli fruit chutney

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Main Courses

Special Karahi Bhoona Lamb

Lamb cooked in caramelised green pepper, onion, garlic and ginger, finished with fenugreek and coriander

Chicken Curry

Original recipe from Punjab, breast of chicken simmered in curry sauce flavoured with freshly ground masala spices (coriander seeds, cardamom and black pepper) sautéed in tomatoes and jeera.

Chicken Tikka Chasni

A gentle light sweet and sour curry, still Ashokas most popular dish. Made with fresh cream, sweet mango chutney, touch of mint and lemon juice. Garnished with fresh cream and lemon.

Bengali King Prawns (£1.95 extra)

Pacific King Prawns tempered with spices and yogurt, cooked in Clay Oven and served on a hot sizzler with onions and peppers, topped with smooth chilli and mustard seed sauce

Paneer Saag (v)

Indian style cheese cooked in spinach and mustard leaves, ginger, garlic and caramelised onions

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Bolied Rice or Pilau Rice

All served with cracked popadums, spiced onions and a traditional daal side dish

Choose any starter, any main course and any rice. Thali will be served fully garnished with cracked popadums, spiced onions and a vegetarian dish of the day.

You can also choose to order more items to accompany your Thali or have afterwards, these are the choices:

Nan Bread	£1.00
Roti	60p
Fluffy Poori	80p
Coffees with Mints	£1.95
Gulab Jaman and Ice Cream	£2.25
Award Winning Tablet Ice Cream	£2.00