



**celtic  
at home**  
by the celtic manor resort

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## Urban Indian Curry Platter

Simply heat and serve

**£24.00** for two to share

**A fabulous feast of Indian-inspired curry flavours, created by our chefs including:**

### To Begin

**Mughlai Beef Shami Kebab** (G)  
Fragrant minced beef with lentils, red cabbage (V) and yoghurt (V,D)

**Vegetable Samosa** (V,G,D,Se)

**Onion Bhaji** (V,G)  
Crème fraiche and black onion seed dip (V,D)

**Poppadum** (V)  
Mint yoghurt raita (V,D), mango chutney (V)

**Onion Coriander Salad** (V)

### For Main Course

**Chicken Tikka Masala** (N,D)  
Chicken breast cooked with coconut and yoghurt, spices and herbs

**Lamb Jalfrezi**

Cooked with fresh chillies, ginger, tomato and coriander

**Saag Aloo** (V,N,P,Mu)  
Spiced potatoes with spinach

**Paneer and Chickpea Passanda**  
(V,N,D,Mu)  
Tomatoes, garlic, ginger, nuts, Indian spices and cream

**Vegetable Biryani** (V)  
Spicy vegetable rice dish full of Indian flavours

**Coriander Naan Bread** (V,G)

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Unfortunately at this time we are unable to accommodate specific dietary requests. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers. (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.

