

# Almas Festive Menu

## Pre-starter

*Poppadoms and Pickles*

## Starters

**Onion Bhaji**

**Malai Turkey or Chicken Tikka**

*A royal specialty which was a favourite with the Mughals of India. Supreme chicken or turkey matured in yoghurt, cream-cheese and cardamom tandoori grilled.*

**Jinga Puri**

*King Prawns cooked in a bhuna sauce and served in a puri shell.*

**Sweet Chilli Squid**

*Tandoori grilled squid laced with sweet sticky chilli dressing.*

**Shrimp Samosa**

*Shrimp mince with cinnamon and clove encased in a crispy filo pastry deep fried.*

**Brasserie Selection**

*A taster of some of our most popular starters. Onion Bhaji, Chicken Tikka, Vegetable Samosa and Fish Pakora*

## Mains

**Chicken or Turkey Tikka Masalla**

**Kaddu Gosht**

*Delicious beef curry with butternut squash flavoured with cardamom, cinnamon, fennel seeds and bay leaves.*

**Lazeez Lamb or Chicken**

*Classic Kurma curry re-invented for the festive season. Cream and coconut base sauce with a generous serving of mixed fruits.*

**Lamb or Chicken Rezala**

*House speciality, cooked with caramelized onions and bullet chillies in a spicy tomatoe sauce.*

**Kashmiri Butter Chicken or Turkey**

*Speciality curry from the Punjab region of India. Medium spiced onion and tomatoe gravy with a generous amount of butter.*

**Methi Balti**

*A marriage of two classic curries. The earthy flavours of the methi sauce is given a balti twist in this must try dish.*

## Sundries

**Blue Cheese Naan**

**Mincemeat Naan**

*Naan stuffed with sweet mincemeat.*

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**Ginger Rice**

**Jeera Rice**

*Cumin fried rice.*

**Two Courses - £18.95**  
**Three Courses - £21.95**

Cash deposit required to reserve tables of 5 or more. Deposits are non refundable if guest number changes are not confirmed at least 5 days prior to dining.

Maximum table time 2 Hours.

Reservations and information 0114 2620883

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