

Side Dishes



Mushroom Bhaji
Bombay Aloo
Sag Paneer Spinach and cheese
Sag Aloo Potato and spinach
Aloo Gobi Potato & cauliflower



Rice

Boiled Rice
Pilau Rice
Garlic Rice
Peshwari Rice
Mushroom Rice



Bread

Plain Naan
Garlic Naan
Keema Naan
Peshwari Naan
Chappati



The Grange

Indian Restaurant & Bar

Party Menu

We at The Grange, bring you the most exquisite dishes, finely selected by our in-house Master chefs. They have a true understanding of how fresh herbs and spices work to cook you the most mouth-watering Indian dishes.

Starters

All the starters served with salad and mint sauce.



Grange Special Mixed Starter (for two persons)

Combination of onion bhaji, vegetable samosa, chicken tikka & sheek kebab, served with fried onions

Chicken or Lamb Tikka

Marinated in yoghurt herbs & spices, grilled in clay oven

Sheek Kebab

Lightly spiced minced lamb grilled with herbs & spices. Cooked on a skewer

Samosa (Meat or Veg)

Freshly made triangular shaped pastry stuffed with minced meat or vegetables, deep fried.

Onion Bhajee

Spiced onion slices in a gram flour batter formed into balls and deep fried until golden and crispy

Panir Tikka

Marinated in yoghurt herbs & spices, grilled in clay oven with Indian homemade cheese

Chicken Chat Puree

Cubes of chicken tikka & cucumber cooked in chat massala. Served on puri bread

Prawn on Puree

Prawns cooked in hot, sweet & sour sauce, served on puri bread

Chicken Pakora

Chicken tikka pieces coated in chick pea flour with fresh herbs & spices, deep fried in oil

King Prawn Butterfly

King Prawn, marinated in mint & spice then cooked in breadcrumbs

Garlic Mushroom

Fried mushroom with chopped garlic garnished with coriander

Prawn Cocktail

Prawns on fresh salad, served with a cocktail sauce

Grange House Specialities

Chicken Zafrani

Strips of fresh chicken, specially marinated in herbs & spices. Then cooked with onions & peppers, then garnished with garlic & ginger in a medium spicy sauce

Tawa Gosth

Tender lamb pieces cooked in a medium tangy sauce with fresh garlic, ginger & herbs garnished with coriander

Tandoori King Prawn Karahi

King prawns cooked with cubes of onions, green peppers in chef's home-made spices, then garnished with coriander, served with medium sauce

Wild Duck Jalfrezi

Duck tikka cooked with fresh herbs and green chillies in a fairly hot sauce

Hari Hari Mirchi (Chicken or Lamb)

Chicken or lamb cooked in garlic & fresh herbs garnished with fried onions, green chillies & coriander

Chicken or Lamb Tikka Massala

Chicken/lamb tikka, cooked with coconut & almonds in a very mild masala sauce garnished with fresh cream

Chicken or Lamb Tikka Jalfrezi

Chicken/Lamb tikka cooked with fresh herbs and green chillies in a fairly hot sauce

Chicken or Lamb Passanda

An inevitably prepared dish, mild of its origin, a delicious flavour of chicken or lamb cooked with ground almond, coconut fresh cream and red wine garnished with fresh cream

Tandoori Mixed Grill

Tandoori chicken, sheek kebab, chicken tikka, lamb tikka & tandoori king prawn, served with nan

Chicken or Lamb Shaslick

Chicken or lamb tikka marinated in yoghurt, herbs & spices, grilled in clay oven with green peppers, onions & tomatoes

Vegetable Karahi

Vegetables cooked with cubes of onions, green peppers in chef's homemade spices, then garnished with coriander, served with medium sauce

Chicken Korma

Very mild and creamy with coconut & almonds

Lamb Madras

Fairly hot with selected spices in rich gravy

Chicken Rogan

Medium hot with dry base & fresh tomatoes

Paneer Tikka Chilli Masala

Cooked in ground green chillies, pepper & coriander with fresh herbs & spices in a fairly hot sauce