



Sue's Home Cooking
Curry Night!



Main Courses

Lamb Do Piazza - £20.00 for 4 portions (£5.00 per portion)

Lamb with onions and mint - tender lamb with the sweetness of onions that have simmered for a long time, finished with the freshness of lemon, mint, coriander and green chilli.

Murgh Methi - £18.00 for 4 portions (£4.50 per portion)

Chicken in a green sauce - free-range chicken leg and thigh meat, simmered with onions in a creamy yoghurt sauce and finished with heaps of fresh dill, coriander and green chilli. It is very green - but purely from the fantastic fresh herbs!

Beef Rogan Josh - £20.00 for 4 portions (£5.00 per portion)

A version of a traditional "red" curry - the "redness" coming from a combination of paprika and cayenne pepper. Beef, simmered slowly until tender, with aromatic spices in a yoghurt sauce.

Mutter Paneer (V) - £14.00 for 4 portions (£3.50 per portion)

A traditional North Indian curry using paneer cheese, which is seasoned and fried and added to an aromatic tomato and pea sauce.

Vegetable Side Dishes

Cauliflower, potato and peas (V) - £6.00

A mild, satisfying dish, originating from Maharashtra - the vegetables are cooked with mustard seeds, curry leaves, green chilli and turmeric and finished with coconut and coriander.

Spiced Aubergine (V) - £6.00

A mild Indian style dish - aubergines are cooked quickly with onion, tomato and spices and finished with garam masala, coriander and a dollop of natural yoghurt.

Dal with coconut milk (V) - £6.00

A Keralan style dal - the earthy flavour of yellow split peas is mellowed with coconut milk. Curry leaves, onions and spices are fried until crispy to finish this delicious dal.

Rice Dishes

Plain basmati rice - £2.00

Simply steamed rice.

Aromatic basmati rice - £2.50

Rice steamed with whole spices - cardamom, cinnamon and cloves

More detail about ingredients and allergens can be found on my website www.sueshomecooking.co.uk