



# Christmas Set Menu

The Mango House is pleased to offer this one off unusual special menu to celebrate the festive season with a great selection of traditional & authentic dishes from the Indian subcontinent recreated by our top chefs for our customers only.

The cost of the Christmas Dinner will be £25.00 (Which will include)

- Glass of House Wine or a Pint Lager
  - Poppodoms & Chutneys
  - Starter of your choice
  - Main meal of your choice

The meal will be served with Rice and slices of Nan Bread

Poppodoms & Chutneys      Mild Chutneys - mint sauce, mango chutney, coconut relish  
Hot Relish Tray - lime pickle, chilli pickle, naga pickle

## Starters:

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| Maarch Biran        | lightly spiced marinated Salmon shallow fried in onions/peppers  |
| Tikka Boal Maarch   | Traditional Bengali fish marinated and cooked in a clay oven   |
| Roshun Borisa       | Grilled King Prawn served in a garlic and coriander sauce  |
| Thal Icha Maarch    | Tiger prawns cooked in seafood sauce with onions peppers & mushrooms a Portuguese influenced dish  |
| Icha Puree          | spicy prawns cooked in chat sauce with peppers, onions and coriander wrapped by traditional fried bread                                    |
| Shobzi Dilpasanda   | Selection of Welsh vegetables cooked with authentic Indian spices stuffed into a baked potato  |
| Pokora Shobzi       | Chef Choice of vegetables cooked with a spicy batter and shallow fried to give a crispy texture and exotic aroma                           |
| Shobzi Paneer       | Grilled Indian cheese complemented with traditional vegetables enhanced with spices from Punjab region                                     |
| Deshi Quaila        | Marinated Quail cooked in a Tandoori served with a chilli sauce  |
| Haarsh Passanda     | Diced duck cooked in mild creamy sauce with sprinkled almonds flakes   |
| Kebab Cocktail      | A selection of meat grilled in a clay oven served in a sizzling creamy sauce on a cast iron sizzler  |
| Tandoori Murghi     | Richly spiced chicken wings cooked by traditional methods on a skewer and garnished over with butter & coriander                           |
| Tandoori Chops      | Lamb Chops marinated with various spices and cooked over a naked fire to give it a real traditional charcoaled flavour                     |
| Chefs Tally Special | Exceptional choice of dry finger dips in a platter traditionally eaten on special occasion's combination of meat and vegetarian selections |

## Main:

All main dishes are served with crispy fresh green salad, helping of spicy Potatoes, nan bread and a choice of a Rice Dish.

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|----------------------|--|
| Shengri Shaslick     | King prawns marinated and cooked in a traditional clay oven and garnished with whole grilled onions, peppers and tomatoes with sprinkle of fresh lemon juice and coriander               |
| Borisa Sag           | Fresh water king prawn cooked in a rich spinach sauce with shreds of garlic and onions   |
| Boal Machi Biran     | Whole slice of Boal marinated and shallow fried with garlic and onions garnished with fresh coriander and lemon slice  |
| Borisa Wrapper       | Traditional cooked king prawns cooked in a lightly spiced sauce chunks of onions and peppers wrapped in a lightly fried roti   |
| Maimal Tally         | An array of seafood specials arranged in tally all cooked differently to give you a wide range of mouth watering dishes  |
| Shobzi Tally         | Chef special choice of vegetables cooked in various styles to offer you an extensive range of dishes to diversify your taste buds  |
| Raja Endda Baggarr   | Egg boiled and marinated and lastly shallow fried with onion baggarr and served. An old family recipe passed down from generation to offer a real authentic flavour from the villages    |
| Meeta Annaz          | Chunks of exotic vegetables cooked in a creamy and sweet sauce garnished with coconuts and almonds   |
| Shobzi Handhi Methi  | Chefs choice of vegetables cooked with fenugreek leaves to give it a rich aromatic taste and aroma. This dish requires a fine blend of traditional spice cooked at the right temperature |
| Haarsh Bunna         | Ducked cooked in a rich onion based curry sauce served medium dry to guarantee concentration of flavours and authenticity of a bunna garnished with fresh coriander                      |
| Quaila Baggarr       | Quails cooked in a unique blend of spices, onions, peppers and tomatoes garnished with parsley   |
| Murghi Moshlaa       | Chicken on the bone traditionally cooked at home with spices, ginger, garlic, fresh green chillies and coriander   |
| Moshlaa Haardi Gost  | Lamb on the bone traditionally cooked at home with a blend of spices, fresh green chillies, coriander, and cinnamon stick, bay leaves to give it a real taste of home cooking            |
| Gost/Murghi Shaslick | A mix of succulent meat cooked and grilled in the clay oven with peppers, onions and tomatoes garnished with sprinkle of fresh lemon and coriander                                       |