

## STARTERS

- Onion Bhaji
- Bhuna Prawn on Puree
- Dhai Baigon  
(Grilled aubergine stuffed with vegetables, topped with spiced yoghurt)
- Chicken Mushroom Roll
- Sheek Kebab
- Chicken or Lamb Tikka
- Chicken Mokhmoli Kebab  
(Chicken prepared with fresh herbs & green chillies, served with a green salad)
- Prawn Cocktail
- Chicken or Lamb Tikka Paneer  
(Marinated boneless chicken cooked in Tandoor and served with cheese)
- Chicken Pakora
- Vegetable Bhaji on Puree

## MAIN COURSES

### From the Tandoori Oven

The following dishes are marinated in our own specially blended sauce with yoghurt and cooked in an authentic tandoori oven. Served sizzling on a bed of raw onion with fresh green salad and minty yoghurt sauce.

**Chicken or Lamb Tikka**  
Succulent boneless pieces of chicken or prime pieces of lamb

**Chicken or Lamb Shaslick**  
Special pieces of chicken or lamb, barbecued on a skewer with tomatoes, capsicums and onion

**Mackhoni**  
Chicken or lamb cooked with ground almond, mixture of spices and fresh cream. Greater use of butter

**Tikka Curries**  
**Masalla**  
Pieces of chicken or lamb, lightly spiced with almonds, grilled over charcoal, served in our special tandoori sauce

**Jalfrezi**  
Cooked in capsicum, onion, tomatoes and hot spices

**Chilli Masalla**  
Tikka chicken or lamb in a fairly hot sauce, ingredients include fresh crushed green chilli, ginger, garlic and coriander

**Chom Chom**  
Tikka chicken or lamb cooked with egg, fresh cream and mild spices

## EARLY DINERS MENU

3 Course Meal for  
**£9.95 per person**

Children under 7  
**£6.50 per child**

**Biryani**  
Biryani is a traditional Indian dish prepared with flavoured Basmati rice, a mixture of mild spices, almonds and sultanas in ghee, served with mild or hot vegetable curry. Biryani can be prepared with chicken, lamb, prawn or vegetables.

**Vegetarian Specials**  
**Dhal Sabzi**  
Fresh vegetables cooked with lentils and lemon juice

**Chilli Vegetables**  
Fresh mixed vegetables cooked with lots of green chillis

**Palak Paneer**  
Fresh spinach cooked with cheese, garlic and green chillis

**Vegetable Masala**  
Cooked with fresh cream, yoghurt and mixture or spices in thick creamy sauce

**Mild Dishes**  
**Malayan**  
Preparation of mild spices in which cream, banana and pineapple are used to create a unique flavour

**Korma**  
Korma is a very mild dish prepared following a traditional Indian recipe, with greater use of fresh cream

**Moglay**  
Fresh lemon juice with a mixture of mild fragrant spices, almond and fresh cream

**Medium Hot**  
**Rogan**  
This dish is cooked in a delicately flavoured sauce with lots of tomatoes and a sprinkle of coriander

**Bhuna**  
Bhuna is a strongly spiced curry with a combination of a special blend of spices, fried to provide a dish of medium strength and dry consistency

**Karai**  
Cooked with a special mixture of spices including garlic, ginger and a strong flavour

**Dupiaza**  
A method of preparation similar to Bhuna where fresh onions are mixed with spices and fried briskly

**Kalia**  
Highly flavoured, cooked with a mixture of fried spices

**Sag Wala**  
Similar to Bhuna dishes, except spinach is added and also a fair amount of garlic.

**Methi (not suitable with fish)**  
A method of preparation similar to Bhuna where fenugreek leaves are mixed with spices and fried briskly

**Achar (not suitable with fish)**  
Sauce prepared with mustard seeds, onion, fresh herbs, mixed spices and a selection of pickles is added to produce a distinctive taste

**Kabli (not suitable with fish)**  
Cooked with chick peas and a special blend of medium hot spices, gently cooked until quite dry

**Podhina (not suitable with fish)**  
Specially prepared sauce – ingredients include mint, yoghurt, imli (tamarind), plus a combination of various spices

**Hot Dishes**  
**Madras**  
A South Indian dish with a greater proportion of hot spices which lend a fiery taste to its richness

**Ceylon**  
Cooked with strongly flavoured spices which makes it hotter but with lots of coconut

**Dansak**  
Dansak is prepared with oriental spices, pineapple, lentils and lemon juice. This dish has a sharp flavour of hot, sweet and sour

**Vindaloo**  
Related to the Madras but hotter in taste. It owes its name and part of its contents to the early Portuguese settlers

**Parthia**  
The characteristics of this dish are derived from the use of tomatoes with a mixture of hot spices

**English Dishes**  
Fried chicken and chips  
Omelette and chips (chicken, prawn or mushroom)

**Rice Dishes**  
All dishes except dry tandoori dishes served with:  
Bolied Rice,  
Pilau Rice or  
Vegetable Pilau  
and other rice £1 extra

Choose from: Chicken, Lamb, Beef, Prawn and Vegetable.  
King Prawn, Duck and Venison extra £4.00  
Tikka Chicken or Lamb extra £1.00

Dishes can be altered for an additional charge of £1.00, please ask the staff

## DESSERT OR BEVERAGE

Vanilla Ice Cream or Fresh filtered coffee

Disclaimer: Some dishes contains nuts. If you are allergic to nuts or any other food products please ask a member of staff for advice.



HOUSE OF GOOD FOOD AND FINE WINE



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Tuesday - Sunday 5pm - 11pm  
Monday Closed - Except Bank Holiday Mondays

# EARLY DINERS MENU

5.00pm - 6.30pm  
except Friday and Saturday