



# Christmas Menu

**Book Now: 01357 522 555**

2 Bridge Street, Strathaven ML10 6AN

Festive Dinners from 1st December - 1st January 2017



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# Festive dinner



**£18.95**

PER PERSON (NO DRINKS)

## POPADOMS & SPICED ONIONS

And a trio of tasty dips to help you get cracking

### PAKORA MEDLEY

A merry mix of vegetable, chicken and cauliflower

### CHICKEN GUJYA

Spicy chicken spring rolls served with sweet and sour chick peas

### MERRY MUSHROOMS

Button mushrooms with lashings of garlic in a deliciously creamy sauce

### PRAWN POORI PARCEL

Indian pan-fried bread topped with sumptuously sweet chilli prawns

**£28.95**

PER PERSON (WITH 4 DRINKS)

### SEEK KEBAB

Aromatic minced lamb kebabs served with crisp salad garnish and a minty yoghurt sauce

### PRAWN COCKTAIL

A Christmas cocktail of juicy prawns smothered in a creamy marie-rose sauce

### JINGLE BELL TIKKA

Tender supreme of chicken marinated in tandoori spices, cooked in the tandoor served with mint yoghurt sauce

Our seasonal sub-continental dishes are served with a selection of rice and freshly fired Indian bread

### CHICKEN TIKKA AMBCHOORI

Marinated chicken Tikka sauteed in ginger, garlic, herbs and spices in a creamy sauce with mango pickle and mango powder

### BUTTER CHICKEN

Marinated chicken barbecued in a buttery creamy sauce with plum tomatoes, ginger and garlic

### CHICKEN TIKKA SHASHLIK

Succulent marinated chicken barbecued with onions, peppers and plum tomatoes served with pilau rice and a traditional curry sauce

### CHICKEN TIKKA CHASNI

A delicious variation on the Korma theme with a tangy twist of sweet 'n' sour

### LAMB METHI

Tender lamb sauteed in exotic spices with lime pickle and fresh fenugreek leaves

### CHICKEN TIKKA MASALA

Chicken Tikka simmered in aromatic Punjabi spices with capsciums, onions, and tomatoes

### PANEER MALIDAR

Spinach puree simmered with lashings of green chillies, garlic and a flourish of fresh cream... WOW!

### VEGATABLE NAWABI

A rich and tasty tarka of onions, mushrooms, capsciums and tomatoes

### SIRLOIN STEAK

Garnished with salad and served with French fries

### TRADITIONAL TURKEY PLATTER

A seasonal favourite served with all the trimmings

**INDIAN KULFI \* CHOCOLATE FUDGE CAKE \* CHRISTMAS PUDDING  
& BRANDY BUTTER \* CITRUS SORBET**

**COFFEE AND BELGIAN MINTS**

\*Terms and conditions: All beverages must be ordered in single measure. Beverages include Vodka, Whisky, Gin, Bacardi, house wines (red, white and sparkling) draught Lager, and all mixers and soft drinks. Inclusive beverages will be served during the two and a half hour period from time of booking. These offers are not available in conjunction with any other offer or promotion.

£28.95 OPTION

**INCLUDES  
4 DRINKS**

Phone to book: 01357 522 555



# Christmas day banquet



**£29.95**

(KIDS UNDER 12 ONLY £12.95)

## POPADOMS & SPICED ONIONS

And a trio of tasty dips to help you get cracking

### PAKORA MEDLEY

A merry mix of vegetable, chicken and cauliflower

### PRAWN COCKTAIL

A Christmas cocktail of juicy prawns smothered in a creamy marie-rose sauce

### PRANCER'S PLATTER

A mouth watering medley of chicken chaat, chicken tikka, seekh kebab and aloo tikki

### MALI MUSHROOMS

Mouth watering mushrooms pan fried in a fusion of exotic spices, garlic, crushed black peppercorns and flourish of fresh cream

### LAMB TIKKA

Tender lamb pieces, marinated in tandoori spices, cooked in the tandoor and served with mint sauce

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Our seasonal sub-continental dishes are served with a selection of rice and freshly fired Indian bread

### BUTTER CHICKEN

Marinated chicken barbecued in a buttery creamy sauce with plum tomatoes, ginger and garlic

### CHICKEN TIKKA CHASNI

A delicious variation on the korma theme with a tangy twist of sweet 'n' sour

### TANDOORI SIZZLER

Succulent marinated chicken, lamb and seekh kebab barbecued to sizzling perfection in the tandoor, served with pilau rice, crisp salad and authentic curry sauce

### FESTIVE BIRYANI

Sliced tandoori chicken and lamb, simmered in an aromatic herb and savoury vegetable rice garnished with fried onions and served with makhni daal (creamy lentils)

### DAMINI

Tender chicken tikka pieces cooked in garlic butter, cream and red wine, ginger and garlic with courgette

### CHICKEN TIKKA MAZEDAR

Medium to spicy dish, cooked with fresh peppers and onions and a touch of green chillis, mushrooms and brandy

### KING PRAWN ROGAN JOSH

Plump pacific king prawn lightly sauteed in a sensuous fusion of tomatoes, paprika, onions, a host of spices and a flourish of fresh cream

### VEGETABLE KARAH BHOONA

Vegetables cooked in a medium sauce, with ginger, garlic, peppers, and onions

### PANEER TIKKA

Subtly spiced skewered Indian cheese, capsicums and onions, served with a piquant patia sauce

### SIRLION STEAK

Garnished with salad and served with French fries

### TRADITIONAL TURKEY PLATTER

A seasonal favourite served with all the trimmings

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**INDIAN KULFI \* CHOCOLATE FUDGE CAKE \* CHRISTMAS PUDDING & BRANDY BUTTER  
\* CHRISTMAS DAY GATEAU \* ICE CREAM**

**COFFEE AND BELGIAN MINTS**

# The Perfect Gift



## Wondering what to get them for Christmas...

Look no further, we've got the perfect gift idea! Purchase £45 or more worth of Taal Gift Vouchers and we'll give YOU £10\* off the cost of your next meal at Taal during January 2017.



\*Subject to a minimum food spend of £35, this offer is valid Sunday to Thursday until 31st January 2017 for sit-in or takeaway meals. Not valid in conjunction with any other offer or promotion.