



FESTIVE PARTY MENU

Pappadom Box With Homemade Chutneys To Share

APPETISER (CHOICE OF ONE PER GUEST)

Honey glazed Kashmiri Chilli Chicken Tikka

Amritsari inspired Salmon pan fried

Onion & Kale Bhaji with green chutney

Beetroot Kofta with flaky rice coating

MAIN COURSE (CHOICE OF ONE PER GUEST)

Moti Mahal Butter Chicken – Velvety Butter, Cashew And Tomato Based Poultry Classic

Mughlai Karahi Gosht – Slow Cooked Spicy Lamb Curry With Tomatoes, Red Roasted Chillies & Garlic

Keralan King Prawns – Spicy King Prawn Curry With Onion Seeds, Coconut And Fenugreek

Lasooni Paneer Butter Masala – Rich Creamy Punjabi Paneer Curry, Roasted Spices

Achari Baingan – Vegan Aubergine Curry With Pickling Spices

SIDE COURSE (SERVED AT TABLE)

Sweetcorn & Peas Kadai

Tarka Dall

Onion & Coriander Rice

Garlic Nan

HOMEMADE DESSERT (CHOICE OF ONE PER GUEST)

Jelabi – Sweet, Crispy Spirals Made From Flour

Rasamalai – Rich, Milky Cottage Cheese, Almonds And Pistachio

1st December 2023 – 2nd January 2024
12pm – 11.30pm

(Festive Party Menu also available on Christmas Eve, Boxing Day, New Years Eve & New Years Day)

Three Courses – £38.95 / Two Courses – £33.95

Incl VAT, excl service charge
(minimum 2 guests)

Please speak to your server about allergen information



tower tandoori

Est. 1978

CELEBRATING 45 YEARS

ALL DAY DINING MENU



ALL DAY DINING

Welcome to Tower Tandoori's seasonal a la carte menu. We hope you like our quality over quantity approach and would appreciate your feedback. Stay tuned for our exciting new menus including our 'Heritage Menu' and 'Afternoon Tea Menu' – Bon Appétit!

APPETISERS	
Trio Chicken Tikka	8.95
Combination of our classic chicken tikka, mint and lime tikka and murgh malai tikka. 🍴🌿🌶️	
Smoky Lamb Chops	9.50
Best end baby chops, homemade spicy mayo. 🍴🌿🌶️	
Tandoori King Prawns	9.50
Marinated with roasted spices and coriander, homemade green chutney. 🍴🌿🌶️	
Achari Paneer Tikka	6.50
Char-grilled, Rajasthani pickling spice, mango chutney. 🍴🌿🌶️	
Onion & Kale Bhaji	5.95
Nations favourite onion fritters, green chutney. 🍴🌿	
Punjabi Samosa	6.50
Spiced potato and garden pea filling, tamarind chutney. 🌿🌶️	
Samosa Chaat	6.95
Traditional street snack with chaat masala, mint and tamarind and yoghurt. 🌿🌶️	
Papadom Box & Chutney	4.95
Plain & spicy with mango and cumin chutney, spicy tomato chutney, tamarind and raisin. 🍴🌿🌶️🌶️	
SEASONAL SPECIALS	
Vada Pav	6.95
Indian Street food inspired vegetarian burger, green chutney, spices. 🌿🌶️	

MAIN COURSE	
Chicken Jalfrezi	13.95
Classic curry with chillies, peppers and spices. 🍴🌶️🌶️	
Chicken Tikka Butter Masala	13.95
Creamy tomato, fenugreek, mace. 🍴🌿	
Organic Chicken Korma	13.95
Velvety cashew nut, mace, cardamom Korma sauce. 🍴🌿🌶️	
Shashlik	14.95
Sizzling Tandoori classic of chicken tikka, peppers, onions and tomatoes. Curry sauce. 🍴🌶️	
Dum Pukht Mutton Biryani	14.95
Steamed in a sealed pot, saffron, spices, browned onion. 🍴🌶️🌶️	
Tandoori Mixed Grill	16.95
Classic selection of tandoori specialities. 🍴🌶️🌶️	
Mutton Rogan Josh	13.95
Classic Kashmiri tomato based gravy. 🍴🌶️	
Kadhai Paneer	13.50
Cottage cheese, roasted garlic, mix pepper and onion. 🍴🌶️🌿🌶️	

CHEF'S SPECIALS	
Mughlai Lamb Shank	18.95
Spice rich Baby lamb shank, lamb broth, jeera rice. 🍴🌶️	
Jardaloo Gosht	17.95
Parsi inspired spicy lamb, tangy flavours, coriander seed and fried potato topping. Served with Pulau Rice. 🍴🌶️	
Seafood Moilee	18.95
Seafood, heritage coconut curry with chillies and tomato. Served with Steamed Rice. 🍴🌶️	
Paneer Lababdar	15.95
Rich Punjabi curry with homemade paneer. Served with Jeera Rice 🍴🌶️🌿🌶️	
SEASONAL SPECIALS	
Tandoori Piri Piri Chicken	14.50
Tandoori roasted chicken, Peri Peri Masala, seasonal salad. 🍴🌶️🌶️	
Jinga Malabar	19.50
King Prawns in spicy coastal style curry of coconut milk. Served with coconut rice. 🍴🌶️🌶️	
Goan Seabass	18.95
Spiced fish fry, rice cake, mustard seed and coconut broth. 🍴🌶️🌶️	

VEGETABLES	
Aloo Gobi	Small Large 6.95 / 11.95
Cauliflower florets, moreish potato. 🍴🌶️🌿	
Palak Paneer	6.95 / 11.95
Garlicky spinach, paneer. 🍴🌿🌶️	
Dall Makhani	6.95 / 11.95
Slow cooked, creamy rich black lentils. 🍴🌿🌶️	
Punjabi Chole	6.95 / 11.95
Amritsari style chickpea, warm spices. 🍴🌶️🌿🌶️	
Bombay Aloo	6.95 / 11.95
New baby potatoes, curry leaves with tomato onion masala. 🍴🌶️🌿🌶️	
Tarka Dal	6.95 / 11.95
Yellow lentil tempered with garlic and whole red chilli. 🍴🌶️🌿🌶️	
Saag Aloo	6.95 / 11.95
Spicy spinach, potatoes. 🍴🌶️🌿🌶️	
SEASONAL SPECIALS	
Seasonal Vegetarian Stir Fry	Small Large 7.50 / 13.50
South Indian style veg medley of carrots, cabbage, coconut & mustard. 🍴🌶️🌿🌶️	

RICE, BREAD AND CONDIMENTS	
Pulao	3.95
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Steamed	3.95
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Lemon Rice With Cashews	4.95
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Plain Nan	3.95
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Garlic and Coriander Nan	4.50
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Peshwari Nan	4.50
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Cheese Nan	4.50
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Date & Ginger Nan	5.50
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Cucumber Raitha	3.95
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Chillies, Onions & Lemon	2.95
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SEASONAL SPECIALS	
Masala Chips	4.95
Loaded with Indian style tomato sauce and chilli. 🍴🌶️🌿🌶️	

 **Contains Nuts**

 **Vegetarian**

 **Gluten Free**

 **Medium Hot**

 **Pescatarian**

 **Hot**

 **Vegan**

 **Contains Dairy**

T&Cs

- a discretionary service charge of 12.5% may be added to your total bill.
- all third party discount cards / vouchers are subject to the restaurants T&Cs.
- the management reserves the right to refuse service with assigning any reason.
- customers are responsible for any accidental breakages which may occur.