

## VALENTINES MENU

# AWARD WINNING RESTAURANT VILLAGE INDIYA

Grays

A Taste Worth Travelling For...



Ali Hussain, Jackie Doyle-Price MP,  
Ainsley Harriot & Chef Abdus Sahid

**TIFFIN CLUB 2019, House of Commons**

### 4 COURSE MEAL

with a glass of  
bubbly for the lady



## £37.95<sup>PP</sup>

SEE MENU ON THE BACK

29 Lodge Lane, Grays RM17 5RY • 01375 39 29 92 • [www.villageindiya.com](http://www.villageindiya.com)

## STARTERS

### BHAJA CRAB

Crispy soft shell crab lightly spiced and deep fried.

### BBQ LAMB

Succulent BBQ lamb with peppers and onion.

### VEG SAMOSA'S (G) (V)

Filled pastries with vegetable

### PRAWN PURI (G)

Prawns cooked with medium spice, served on pancake.

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## MAINS

(Served with Pilau Rice or any Naan)

### CHICKEN SHASHLICK (D)

Barbecued with chunky peppers and onion.

### LAHORI MEAT

A slow cooked medium spiced lamb dish infused with fresh herbs, onions, ginger and our village garam masala in a thick sauce (A must try dish)

### KING PRAWN KORAI

Succulent king prawns cooked with aromatic spices in well flavoured thick sauce.

### CHICKEN CHOM CHOM

Chicken cooked with mixed ground spice, mild and creamy sauce.

Served with chicken tikka rice.

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## VEG SIDE

(Share a Side)

### BOMBAY ALOO OR FRIED MUSHROOM

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## DESSERT

WHITE CHOCOLATE & STRAWBERRY CHEESECAKE

OR

ANY COFFEE

