

Welcome to the...

Red Rose

Indian Cuisine



Allergy Awareness

Some of our dishes may contain egg, nuts or dairy products.

If you suffer from an allergy, then please enquire
when ordering.

Key: **N** Contains traces of nuts or seeds

V Suitable for vegetarians

D Contains dairy product

We accept all major credit card debit card payments

We do not accept payment by cheque

1 & 1A George Street, Kettering, Northants, NN16 0AW

01536 510120/518776

www.redroserestaurant.co.uk

Starters

Banquet Menu

ALL FOR £9.95 PER PERSON

Please choose one Starter...

Chicken Tikka D

Succulent breast of chicken marinated in a delicate spiced tandoori sauce and barbecued in clay oven. Served with mint yoghurt dressing and salad.

Tandoori Wings D

Chicken wings marinated in a delicate spiced tandoori sauce and barbecued in clay oven. Served with mint yoghurt dressing and salad.

Onion Bhaji V

Slightly spiced and deep fried onion fritter served with salad and mint yoghurt dressing.

Vegetable Samosa V

Triangular deep fried pastry with vegetable filling served with salad and mint yoghurt dressing.

Chicken Chat Puree

Small diced chicken lightly spiced and served on a deep fried puffy bread.

Keema Chana

Spiced minced lamb cooked with chick peas. Served with salad.



Main Course

Banquet Menu

ALL FOR £9.95 PER PERSON

Please choose one main course...

Chicken Tikka Massalla D N mild & sweet

Barbecued chicken cooked in a unique mild creamy sauce prepared from delicate blend of aromatic spices and herbs, fresh cream, yoghurt and almonds.

Chicken Korma D N mild & sweet

Chicken breast cooked in a very mild rich creamy sauce prepared from coconut and almond.

Balti Chicken Ressella

A medium dish cooked with fried onions and mushrooms.

Lemon Chicken

Chicken breast cooked with lemon and onions to a medium strength.

Chicken Madras (hot)

A hot curry with plenty of sauce.

Chicken Jalfrezi (hot)

Chicken breast cooked with onions and green chillies. Slightly hot dish.

Tandoori Chicken Tikka D

Lightly spiced chicken grilled in the clay oven. Served with salad and mint yoghurt dressing.

Vegetable Bhuna V

Variety of vegetables cooked with onions and spices to a medium strength.

Vegetable Korma V D N mild & sweet

Mixture of vegetables cooked in a very mild rich creamy sauce prepared from coconut and almond.



Side Dishes

Banquet Menu

Please choose one side dish...

Dry Vegetables ✓

Mixed vegetables cooked dry.

Bombay Potatoes ✓

Potatoes cooked in spices.

Sag Aloo ✓

Spinach and potatoes.

Chana Sag ✓

Chick peas and spinach.

Rice or Nan

Please choose one rice or a nan...

Lemon Fried Rice ✓

Mushroom Fried Rice ✓

Pilau Rice ✓

Boiled Rice ✓

Plain Nan ✓ D

Keema Nan D

Garlic Nan ✓ D

Peshwari Nan ✓ D N

Chilli Nan (hot) ✓ D

Garlic and Corriander Nan ✓ D

Dessert or Coffee

Please choose one...

Indian Kulfi ice cream ✓ D

Mango or pistachio flavours

Chocolate Fudge Gateau ✓ D

Contains Egg, Milk, Soya, Gluten.

Filter coffee