

Summer Taster Platters

£16.95 per head
with complementary wine

PLATTER 1

Strips of succulent chicken marinated in cultured yoghurt and seasonal spices including our very own fresh home grown mint. Served with lemon and saffron rice, lightly cooked asparagus and a spicy potato salad.

PLATTER 2

Tender pieces of lamb marinated in bold spices including black pepper and anise seeds. Grilled and served with onion rice, a carrot and baby corn fusion and a crunchy seasonal salad dressed with olive oil.

PLATTER 3

Locally sourced duck meat, marinated with papaya, cardamom and crushed coriander. Grilled in the tandoori and cooked in a medium spiced Indian bhuna combination. A very popular former Tower Tandoori 'Daily Special' served with our innovative pomegranate seed and cucumber raita, a mini cheddar cheese nan bread and lightly spiced potatoes.

PLATTER 4

Luscious fillets of Bangladeshi fish cooked in light spices and topped with chopped peppers and a well seasoned gravy. Served with a mouth-watering mustard seed rice, an Indian potato and butter mash and a fresh crunchy salad.

PLATTER 5

Grilled whole pepper stuffed with a mixture of delicious homemade Indian cheese - paneer and potatoes. Served with a healthy red lentil rice, a cabbage and baby corn mix and a delightful chickpea and paneer salad.

WINE RECOMMENDATIONS (See our wine list for wine matches)

 Full Bodied Red  Medium Red  Rosé  Dry White  Medium White  Sweet White

 Hot  Medium Hot  Mild  Vegetarian Dish