

SET MENU FOUR

£17.95 PER PERSON

STARTERS

POPPADUMS

Served with assorted pickles

SHEEK KEBAB

Succulent minced lamb rolls blended with special herbs and spices

ONION BHAJI

Deep fried, crispy, spiced onion balls

BHUNA PRAWN ON PURI

Prawns cooked with special herbs and spices

MAIN COURSES

CHICKEN KORMA

Korma is a very mild dish prepared following a traditional Indian recipe, with greater use of fresh cream

LAMB SAGWALA

Medium spiced dish with spinach and garlic

PRAWN BHUNA

A strongly spiced curry with a combination of a special blend of spices, fried to provide a dish of medium strength and dry consistency

VEGETABLE MASALLA

Cooked with fresh cream, yoghurt and mixture of spices in a thick creamy sauce

RICE & VEGETABLES

TARKA DHAL

Lentils flavoured with garlic

PILAU RICE or CHOICE OF NAN

DESSERT

FANTASTICA

Please select one item per course.

An extensive selection of fine wines and champagnes are available to complement our superb cuisine. Items on above menu can be substituted with a choice of selected dishes from our A La Carte Menu. Vegetarian and English dishes can be provided on advance request.

All prices are inclusive of VAT.

A non-refundable deposit of £5.00 per person is required to confirm your booking.

CONTACT US

BY PHONE:

01740 622 201

WEBSITE:

www.ministersrestaurant.com

ADDRESS:

8 Church View, Sedgefield
Co. Durham TS21 2AY

OPENING TIMES:

Tuesday - Sunday:

5.00pm - 11.00pm

Closed Mondays

(except Bank Holiday Mondays)



HOUSE OF GOOD FOOD AND FINE WINE

BUSINESS DINING &
CORPORATE EVENTS
SET MENU OPTIONS



Disclaimer:

Some dishes contain nuts. If you are allergic to nuts or any other food products, please ask a member of staff for advice. The Management reserves the right to alter prices when necessary.

SET MENU ONE

£23.95 PER PERSON

STARTERS

POPPADUMS

Served with assorted pickles

KEBAB PLATTER

A selection of kebabs and tikkas

BAJA MACH

Lightly spiced fish, pan fried

KING PRAWN BHAJI

Super king prawns, stir fried with garlic, ginger, onions and fresh coriander

MAIN COURSES

CHICKEN TIKKA

Succulent boneless pieces of chicken marinated in yogurt, fresh herbs and spices and barbecued in tandoori oven

NAWABI

Tender pieces of chicken breast marinated and barbecued over a flaming charcoal and then cooked again in a wonderful, subtle creamy sauce. Mild strength

HORIN ZHAL ROSUNI

Diced venison cooked with garlic and fresh green chillies. Hot dish

DUCK KARAI

Cooked with a special mixture of spices including garlic and ginger which gives a strong flavour

RICE & VEGETABLES

TARKA DHAL

Lentils flavoured with garlic

BINDI BHAJI

Fresh okra with onion and spices

VEGETABLE PILAU, PILAU RICE or CHOICE OF NAN

DESSERT

ROSHMALAI

Indian sweet round patties of fine milk curd cooked in syrup to create a unique texture

SET MENU TWO

£21.95 PER PERSON

STARTERS

POPPADUMS

Served with assorted pickles

KEBAB PLATTER

A selection of kebabs and tikkas

CHINGRI VARKEE

Grilled green pepper stuffed with spicy prawns

VEGETABLE ROLL

Lightly spiced vegetables rolled in a puri

MAIN COURSES

CHICKEN TIKKA MASALLA

Pieces of chicken lightly spiced with almonds, grilled over charcoal, served in special tandoori sauce

IMLIDAR MISTI HANSH

Lean slices of duck breast cooked with tamarind and honey in a mild sauce

KING PRAWN BHUNA

A strongly spiced curry with a combination of a special blend of spices, fried to provide a dish of medium strength and dry consistency

LAMB KARAI

Cooked with a special mixture of spices including garlic and ginger which gives a strong flavour

RICE & VEGETABLES

VEGETABLE BHAJI

Mixed dry vegetables

MUSHROOM BHAJI

Fresh mushroom with onion

PILAU RICE or CHOICE OF NAN

DESSERT

KULFI

Indian ice-cream

SET MENU THREE

£19.95 PER PERSON

STARTERS

POPPADUMS

Served with assorted pickles

SHEEK KEBAB

Succulent minced lamb rolls blended with special herbs and spices

CHICKEN TIKKA PANEER

Marinated boneless chicken cooked in Tandoor and served with cheese

DHAI BAIGON

Grilled aubergine, stuffed with vegetables, topped with spiced yoghurt

MAIN COURSES

CHICKEN SHASHLICK

Boneless pieces of marinated chicken, barbecued on a skewer with tomatoes, capsicums and onions

CHICKEN MAKONI

Tikka chicken in a rich creamy sauce consisting of butter, fresh cream, ground almond, ground coconut and a mixture of mild spices

LAMB ROGANJOSH

This dish is cooked in delicately flavoured sauce with lots of tomatoes and a sprinkle of coriander

DHAL SABZI

Fresh mixed vegetables cooked with lentils and lemon juice

RICE & VEGETABLES

VEGETABLE BHAJI

Mixed dry vegetables

ALOO GOBI

Potato and cauliflower

PILAU RICE or CHOICE OF NAN

DESSERT

TROPICAL FRUIT WITH

ICE-CREAM

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