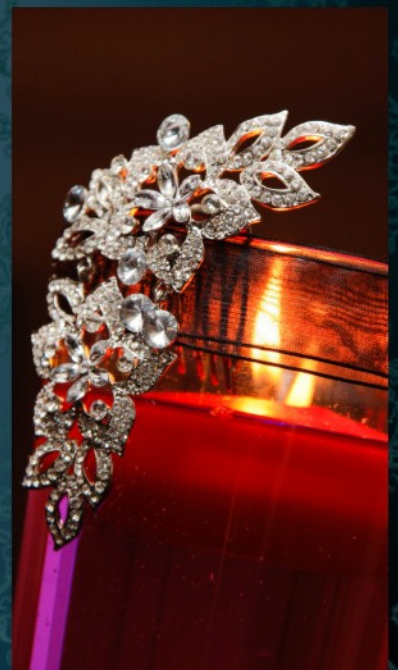


£10 for 2 courses

We've hand picked a selection of our delicious new dishes and brought them together with some of your favourites, to create a stylish 3 course menu.




G·A·Y·L·O·R·D
RESTAURANT



G·A·Y·L·O·R·D RESTAURANT

Choose 2 courses for £ 10

Starters

Onion Bhajja

Crispy fried onion straw fritters.

Vegetable Samosa

Potato and green peas filled crisp patty, served with our famous peshawari chana masala.

Paneer Tikka

Home made cottage cheese, marinated in yogurt and spices, chargrilled with onion, tomatoes and green peppers.

Achari Chicken Chaat

Hot and spicy cubes of chicken tossed in tangy spices with onion and chilies.

Fish Amritsari

Gram flour batter-fried tilapia fish, flavored with caraway seed.

Lamb Shami Kebab

Patties of minced lamb and split chick peas flavored with aromatic spices, served with light tangy mint sauce.

Main courses

Non Vegetarian

Butter Chicken

Tandoori chicken deboned and cooked in classic tomato gravy with butter and cream, also known as MURG MAKHANI.

Murg Bhuna Dhaniya Masala

Boneless chunks of chicken simmered in spicy curry, flavored with fresh coriander stems.

Lamb Rogan Josh

The hot lamb curry – perfectly spiced for that fiery zing. Ask the chef to make it extra hot if you wish.

Shahi Gosht

Mild and very tender lamb cubes cooked in cream and aromatic spices with pureed cashew nut gravy. Contains nuts.

Biryanis

(served with raita, curry sauce and kachumber salad)

Hyderabadi Gosht Biryani

Long grain basmati rice cooked with tender lamb cubes and authentic spices, served in traditional handi.

Murg Zaffrani Biryani

Tender chicken chunks and finest basmati rice flavoured with saffron and almond slivers cooked in traditional handi.

Vegetarian

Paneer Makhni

Cubes of our home made fresh cottage cheese, simmered and softened in Gaylord's famous fenugreek flavoured tomato, cream and butter gravy.

Saag Aloo

New potatoes tossed with spinach and fresh garlic.

Channa Peshawari

The Gaylord's special- our famous chick peas cooked with secret spice mix. A must try, recommended with bhaturas.

Served with Pulao / Rice or Nan

Dessert

Kulfi

Indian ice cream made from fresh milk, topped with pistachio. Also available with sliced mangoes.

Gulab Jamun

The most popular Indian hot dessert from Bengal, prepared from cottage cheese and dipped in sugar syrup.

Please choose 1 dish from each course

(Inclusive of VAT, excludes 15% service charge.)

Some dishes may contain nuts or traces of nuts, please ask your server.