

# Anglia Hog Roasts

*Always local, Always fresh*

## Curry

### Starters £4.50 per person

A mixed plate of authentic favourites - Onion bhajee, vegetable samosas and Tandoori chicken served with lime pickle, tomato and onion salad, mango chutney and mint and yoghurt dressing. And of course no curry is complete without a poppadum

**Choose your sauces and then choose what meat you would like them with.**

#### **Tikka Masala**

The origins of the tikka masala are disputed widely. Some claim it to have been created for the Mughal emperors and others that it was created by a chef in Glasgow. Either way it's the nations favourite curry made with a rich blend of spices and finished with yoghurt and coriander.

#### **Korma**

Rich creamy and very mild. Made with subtle spices, cream, ground almonds and coconut.

#### **Rogan Josh**

This curry take it's name from the Kashmir dry red chillies used to prepare the rich sauce. Although we use several chillies the end result of a long slow cooking gives the sauce a rich mellow flavour that is not overly hot.

#### **Dansak**

This Persian dish is prepared using lentils lemon and sugar to produce a medium hot sweet and sour sauce.

#### **Madras**

Named after the southern city of Madras this hot and fiery curry with it's rich and pungent sauce is always popular.

#### **Thai Green curry**

Richly flavoured with lemon grass ginger, coconut and lots of fresh coriander.

#### **Lang's Chinese curry**

Made with lots of Szechuan pepper and ginger blended with fresh green peppers and finely sliced onions and lots of soy sauce.

#### **Malaysian**

I got the recipe for this wonderful sauce while working in London. It's beautifully rich in flavour made with hot chillies that are balanced with fresh pineapple and coconut.

<b>Lamb</b>	<b>£7.50</b>
<b>Chicken</b>	<b>£7.00</b>
<b>Beef</b>	<b>£7.25</b>
<b>Prawn</b>	<b>£7.60</b>
<b>Vegetable</b>	<b>£6.50</b>

**All of our curries include steamed yellow basmati rice and nan bread.**