

ESTABLISHED 20 YEARS



...WELCOME TO THE AWARD WINNING...

**THIRD
PLACE**

Available Every Tuesday

4 COURSE BANQUET MEAL

PAPADOMS & DIPS
CHOICE OF STARTER
CHOICE OF MAIN COURSE
WITH RICE OR NAN
ICE CREAM TO FINISH

VEGAN AND
VEGETARIAN
OPTIONS
AVAILABLE

only
£14.95



Dining In Only. Terms Apply.

130 FRANKWELL, SHREWSBURY, SY3 8JX

Tel: 01743 272 041 / 272 042 www.thirdplaceindian.co.uk

Choose 1 Appetiser
Choose 1 Main Dish
Choose 1 Rice or Naan

BEGINNING WITH

Popadom accompanied with Relishes

STARTERS

Onion Bhaji Shredded onions mixed with lightly spiced batter then deep fried.

Samosa (Meat/Veg) Triangular pastry stuffed with choice of lightly spiced meat or vegetables.

Prawn Cocktail Freshwater prawns atop a bed of lettuce and smothered with cocktail sauce.

Chicken Momo Marinated spiced chicken and potato mashed together and mixed with spring onion, coriander and served on a puri bread.

Non Veg Platter A scrumptious selection of mixed meat starters.

Vegetable Platter A selection of tempting vegetable starters.

MAIN DISHES

Korma Cooked very mildly in butter, cream and coconut.

Masala A most famous and popular dish! Diced marinated chicken cooked in a delicately blended rich and mild sauce made from cream, desiccated coconut and ground nuts.

Butter Chicken A silky smooth mild dish with a touch of butter, coconut, garlic and cream.

Biryani Special basmati rice cooked with chicken mixed in ghee with selected herbs and spices.

Sathi Marinated chicken cooked with onions, capsicum, tomatoes & coconut in an exquisite, creamy sauce.

Naga Mirchi Madras hot dish cooked with the tantalising yet deadly Bangladeshi naga chilli! Full of flavour from the use of selected spices, tomatoes & onion.

Jaipuri Chicken Marinated chicken grilled in the tandoori clay oven then cooked with fresh mushrooms, fried onions & capsicums with Punjabi masala in a thick sauce. Highly recommended!

Pathia A thoroughly garnished dish with onion and a thick, hot, sweet and sour sauce.

Ceylon A spicy hot dish between madras & vindaloo, with coconut, fresh cream.

(Available with Chicken or Vegetable. For Lamb/Lamb Tikka +£2.50 / Prawn +£2.50 / King Prawn +£4.00)

RICE OR NAN OR CHIPS

Boiled Rice, Pilau Rice, Fried Rice, Coconut Rice,
Plain Nan, Peshwari Nan, Garlic Nan, Cheese Nan