



MENU

Starters

1. Vegetable Samosa (V) - Spicy potato and peas all packed neatly in light crispy pastry served with a salad garnish £6.00	2. Lamb Samosa - Minced lamb, onion and peas all packed in a light crispy pastry served with a salad garnish £6.50
3. Lamb Seekh Kebab - Spicy Indian Lamb Kebabs served with green chilis on a bed of onions £6.50	4. Paneer Roll - Spicy Indian cheese and peas lightly wrapped in a filo pastry served with a salad garnish £6.00

Mains

Meat Curries

5. Chicken(Murgh) Curry - Succulent pieces of chicken and potato cooked in a spicy Indian sauce.  £10.50	6. Chicken Masala - Chunky pieces of chicken marinated in a blend of aromatic Punjabi spices.  £10.50
7. Lamb(Gosht) Curry - Tender pieces of lamb, pepper and potato delicately cooked with authentic Indian spices  £11.50	8. Keema Curry – Minced Lamb slowly cooked with a blend of seasoning for the authentic taste of the Punjab  £11.50

Vegetarian and Vegan Curries

9. Chana Masala (V*) - Chick Pea and potato gently cooked in a spicy sauce to give it an authentic taste.  £9.50	10. Mushroom Curry (V*) Mushroom, Potato & Pea Curry. A medley of mixed vegetables cooked in an authentic spicy sauce.  £10.00
11. Saag Aloo (V*) - Nutritious spinach and potato makes the base for this classic time honoured Indian dish  £10.00	12. Tarka Daal (V*) - Lentil Daal - delicately fried with Indian spices to give it an authentic delicious taste  £9.00
13. Bombay Potato (V*) - Potato marinated and cooked in our blend of classic spices  £9.50	14. Quiche and Salad(V*) – Quiche of the day with fresh salad garnish. £12.00

Sides

15. Poppadom £1.50	16. Plain Naan £2.00
17. Plain Rice £2.50	

Desserts

18. Vanilla ice cream £2.50	19. Strawberry ice cream £2.50
20. Mint ice cream £2.50	21. A Slice of Homemade Cake £3.50

Drinks

22. Masala Tea(Pot) £2.00	23. Tea(Pot) £2.00
24. Filtered Coffee(Refillable) £2.00	

Orders - Please order at the till



Allergens – For all allergen information please ask at the till or a member of staff

Currylicious



Fakenham

RACECOURSE



*All our curries are cooked to
perfection using recipes that have
been passed down the
generation ladder*

www.currylicious.co.uk