

## Fresh Vegetable Side Dishes

<b>Vegetable Curry</b> Seasonal vegetables in light gravy	<b>£3.95</b>
<b>Mushroom Bhajee</b> Cooked with onion, tomato, capsicum and spices	<b>£3.95</b>
<b>Cauliflower Bhajee</b> Cooked with onion, tomato, capsicum and spices	<b>£3.95</b>
<b>Sag Bhajee</b> Spinach cooked in light spices with onions. Served dry	<b>£3.95</b>
<b>Bombay Potato</b> Roasted potato in light medium spices	<b>£3.95</b>
<b>Bhindi Bhajee</b> Fresh ladies fingers (Okra) cooked in mild spices	<b>£3.95</b>
<b>Sag Aloo</b> Spinach and potato cooked with onion, tomato, capsicum and spices	<b>£3.95</b>
<b>Tarka Dhal</b> Lentils cooked with spices served with fried onion and garlic	<b>£3.95</b>
<b>Brinjal Bhajee</b> Aubergines cooked with onion, tomato and spices and served dry	<b>£3.95</b>
<b>Chana Masala</b> Bengal chick peas cooked in selected spices	<b>£3.95</b>
<b>Sylhet Sag</b> 🌿 Spinach cooked with garlic, green chillies and spices	<b>£3.95</b>
<b>Sag Poneer</b> Spinach cooked in cream with Indian cheese and mixed light spices	<b>£3.95</b>
<b>Niramish</b> Dry mixed vegetables cooked with onion, tomato, capsicum and spices	<b>£3.95</b>
<b>Motor Poneer</b> Chick peas, green peas and cream cooked with Indian cheese	<b>£3.95</b>
<b>Dall Masala</b> 🌿 Lentils cooked in a medium hot curry sauce	<b>£3.95</b>

## Rice

<b>Boiled Rice</b> Plain rice	<b>£2.80</b>	<b>Special Fried Rice</b> Basmati rice with peas and egg	<b>£3.25</b>
<b>Pilau Rice</b> Basmati rice cooked fragranced with Tumeric	<b>£2.80</b>	<b>Coconut Rice</b> Basmati rice with desiccated coconuts	<b>£3.95</b>
<b>Mushroom Fried Rice</b> Basmati rice with mushrooms	<b>£3.25</b>	<b>Keema Rice</b> Basmati rice cooked with minced lamb	<b>£3.95</b>
<b>Lemon Rice</b> Basmati rice with lemon juice and zest	<b>£3.25</b>	<b>Garlic Rice</b> Basmati rice with garlic	<b>£3.25</b>

## Sundries

<b>Nan</b> Indian flat white bread baked	<b>£2.80</b>	<b>Special Nan</b> 🌿 A mixture of a keema, garlic, onion, coriander, chilli and cheese nan bread	<b>£3.50</b>
<b>Garlic Nan</b> Nan Bread stuffed with cloves of garlic in the clay oven and buttered	<b>£2.95</b>	<b>Cheese Nan</b> Nan Bread stuffed with cheese	<b>£3.50</b>
<b>Peshwari Nan</b> Nan bread stuffed with coconut and sultanas	<b>£2.95</b>	<b>Richard Nan</b> Created by our very own Richard Wells. Stuffed Nan with onion, cheese and garlic	<b>£3.50</b>
<b>Keema Nan</b> Nan bread stuffed with minced lamb	<b>£2.95</b>	<b>Paratha</b> Pan fried Indian unleavened bread	<b>£2.95</b>
<b>Chapati</b>	<b>£1.95</b>	<b>Chips</b>	<b>£3.50</b>

Order online at [www.melfordvalley.com](http://www.melfordvalley.com)

## Sunday Buffet

### Lunchtime

12noon to 6.00pm  
Mentioned in The Sunday Times as one of the UK's top Sunday buffet restaurants  
Adult from £11.95, Kids 6-9 £6.95  
5 and under FREE

### Evening

4.00pm to 8.00pm  
Taster menu from £18.95, with a choice of over 100 dishes

Best of **BOTH** worlds,  
Christmas Day Menu, Indian and English

### 3 COURSES £34.95

If booked before 1<sup>st</sup> December.  
Thereafter £49.95 per head (Children under 10 half price)

### Starter

Selection of fresh home made lobster, crab & salmon fishcakes  
Baby mixed grills  
Vegetarian platter

### Main Course

Traditional Kurzi lamb with delicious local vegetables  
Fresh leg of lamb, sourced locally, marinated for 24 hours in our award winning spices  
Tandoori chicken  
Traditional Indian carvery buffet  
English Fayre of roast turkey & seasonal trimmings

### Dessert

A selection of Gran's home made authentic Indian dessert platter  
Christmas pudding & brandy butter

Best of both worlds means you can have Indian Xmas dinner (Carvery and Buffet),  
Traditional English Fayre (Carvery) or both, all for one set price

**Boxing Day Buffet - £19.95** per person (12pm - 9pm)

Long Melford's New Years Eve, Bollywood Party  
At Melford Village Hall

Indian Disco, Dinner, Dance, Live Band  
Party From 8pm Till Late

**£39.95pp**

**10% DISCOUNT**  
on collection orders  
over **£15**

**FREE Home Delivery**

Within 2 miles  
£1 a mile thereafter

## Opening Hours

Monday - Saturday  
**5pm to 10pm**

Sunday  
**12noon to 9pm**

For more times  
please see reverse

Tel: (01787) 311518  
or 310079




## SUNDAY BUFFET

Over **50** dishes to choose from  
£11.95 adults £6.95 6-9  
kids under 5 free.

The  
**Melford Valley**

Order online at [www.melfordvalley.com](http://www.melfordvalley.com)

## Starters

<b>Onion Bhajee</b> Thinly sliced onions with fresh herbs mixed with chana flour and deep fried	<b>£3.50</b>
<b>Samosa</b>  Triangular shaped savouries filled with spiced minced lamb or mixed vegetables	<b>£3.95</b>
<b>Chatt</b> Cubes of chicken or potato cooked with capsicum and tomatoes, mixed with a special chatt masala and served with a puree	<b>£4.50</b>
<b>Chicken Tikka</b> Highly flavoured tender chicken cubes marinated in mild spices and barbecued in the clay oven	<b>£4.50</b>
<b>Lamb Tikka</b> Highly flavoured tender lamb cubes marinated in mild spices and barbecued in the clay oven	<b>£4.95</b>
<b>Sheek Kebab</b> Grilled ground fillet of lamb in a light spice and barbecued in the clay oven	<b>£4.95</b>
<b>Mixed Kebab</b> A mixture of chicken tikka, lamb tikka and sheek kebab	<b>£5.95</b>
<b>King Prawn Puree</b> Persian spicy King prawn dish, served with unleavened bread	<b>£6.50</b>
<b>King Prawn Butterfly</b> Delicately spiced King prawn fried in purified butter	<b>£6.50</b>
<b>Chicken Pakora</b> 8 pieces of chicken delicately spiced and fried in purified butter	<b>£5.95</b>
<b>Chicken Momo</b> With coriander, turmeric and tomato puree, wrapped in puree and garnished with light spiced tomato sauce	<b>£4.95</b>
<b>Lamb Momo</b> With coriander, turmeric and tomato puree, wrapped in puree and garnished with light spiced tomato sauce	<b>£5.50</b>

## Tandoori Specialities

Traditionally made of clay, our Tandoor has been purpose built for dishes that are marinated in a special mix of herbs and spices and barbecued over charcoal. Fresh and 100% British Meat.

<b>Tandoori Chicken</b>	<b>£7.95</b>
<b>Tandoori Fish</b>	<b>£9.95</b>
<b>Chicken Tikka</b>	<b>£7.95</b>
<b>Lamb Tikka</b>	<b>£9.95</b>
<b>Chicken Shaslick</b>	<b>£9.95</b>
<b>Lamb Shaslick</b>	<b>£10.95</b>
<b>Tandoori Mixed Grill</b> A mixture of Tandoori chicken, chicken tikka, lamb tikka and sheek kebab	<b>£10.95</b>
<b>Tandoori Lamb Chops</b>	<b>£17.95</b>

## Biriany Dishes

Mixed with saffron rice. Served with vegetable curry

<b>Chicken Tikka</b>	<b>£10.95</b>
<b>Lamb Tikka</b>	<b>£11.95</b>
<b>Prawn</b>	<b>£11.95</b>
<b>King Prawn</b>	<b>£14.95</b>
<b>Tetley Special (Chicken, Lamb and Prawns)</b>	<b>£11.95</b>
<b>Vegetarian (Fresh Veg)</b>	<b>£9.95</b>

## Traditional Dishes

All these dishes can be made with Chicken Tikka £8.95, Lamb £9.95, Baby Prawns £10.95, King Prawns £14.95 or Duck £12.95. Fresh and 100% British Meat. Prices listed below are for chicken and VEGAN dishes.

<b>Curry</b> Medium cooked with capsicum and tomatoes	<b>£7.95</b>
<b>Madras</b>  Hot with spices, capsicum and tomatoes	<b>£7.95</b>
<b>Vindaloo</b>  Hot with Potato, spices and herbs	<b>£7.95</b>
<b>Korma</b> Cooked in fresh cream and coconut	<b>£7.95</b>
<b>Bhuna</b> Medium cooked in a thick fresh sauce served with green herbs	<b>£7.95</b>
<b>Dupiaza</b> Cooked in a thick fresh sauce with chunks of onions and capsicum	<b>£7.95</b>
<b>Rogan Josh</b> Rich tomato curry base with garlic, ginger and coriander. Garnished with slices of pan fried tomatoes in white wine vinegar and tumeric	<b>£7.95</b>
<b>Dansak</b>  Persian dish cooked hot, sweet and sour with lentils. Can be cooked mild or medium by request.	<b>£7.95</b>
<b>Pathia</b>  A sweet and sour sauce of onions and tomatoes. Can be cooked mild or medium by request.	<b>£7.95</b>
<b>Jalfrezi</b>  Fairly hot dish barbecued with chopped onions, tomato, capsicum and green chilli. Curried with rich spices	<b>£8.95</b>
<b>Chilli Masala</b>  Fairly hot with chopped green chillies	<b>£8.95</b>
<b>Tikka Masala</b> Roasted on skewers in a clay oven and then cooked in a special yoghurt sauce with fresh cream and coconut	<b>£8.95</b>
<b>Pasanda</b> A favourite dish of Queen Victoria. Marinated in herbs and spices, then slowly simmered in a rich cream sauce	<b>£8.95</b>
<b>Naga</b>  Cooked with the finest exotic chilli with a great authentic taste	<b>£8.95</b>
<b>Butter Chicken</b> Chicken marinated in mild spices, barbecued in a clay oven. Cooked with coconut and butter in a specially prepared delicately flavoured sauce	<b>£8.95</b>

## Balti Specialities

Our Master Chef will prepare and present the best Indian Balti cuisine. All Balti dishes are cooked with special spices and sizzling with tomato and coriander. The dish is prepared mild, medium or hot to suit you. Served with a plain nan bread.

<b>Chicken Tikka</b>	<b>£9.95</b>
<b>Lamb Tikka</b>	<b>£11.95</b>
<b>Prawn</b>	<b>£12.95</b>
<b>King Prawn or Tandoori King Prawn</b>	<b>£14.95</b>
<b>Vegetarian (Fresh Veg)</b>	<b>£10.95</b>
<b>Tetley Balti (Chicken, Lamb and Prawns)</b>	<b>£12.95</b>






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## Contemporary Cuisine

<b>Bengal Chicken Masala</b> Charcoal grilled chicken with special spices, cooked with fresh yoghurt, garlic, cheese, capsicum and tomato	<b>£9.95</b>
<b>Haryali Masala</b> Breast of chicken marinated in spinach, mint and coriander puree Charcoal grilled in a rich creamy sauce	<b>£9.95</b>
<b>Melford Valley Special Masala</b> Diced chicken grilled with our chefs special spices, cooked in a spicy creamed sauce	<b>£9.95</b>
<b>Lamb Xacuti</b> A very popular Goan dish, roasted with spices, tamarind, garlic and ginger	<b>£10.95</b>
<b>Goat Curry</b> Diced goat meat curried in rich spices with ginger, garlic, black pepper, capsicum, tomatoes and shallots	<b>£10.95</b>
<b>Nawabi Chicken</b>  Our signature special cooked in a tamarind sauce with ginger, mango, capsicum and onions	<b>£9.95</b>
<b>Chingri Jhol</b>  Whole king prawns delicately spiced with turmeric and paprika Handi cooked with garlic, ginger and tomato	<b>£14.95</b>
<b>Goan Chicken Masala</b>  Tender spring chicken breast cooked with coriander, garlic and green chilli sauce made with yoghurt and garnished with fresh ginger	<b>£9.95</b>
<b>Chicken or Lamb Jalmasala</b>  Tender strips of chicken or lamb marinated in our specially prepared yoghurt sauce, pan fried with onions, green chillies and capsicum. Served dry	<b>£9.95 / £10.95</b>
<b>King Prawn Rajastani</b> King prawn cooked with minced lamb in a lightly spiced medium sauce with garlic, onions and coriander	<b>£14.95</b>
<b>Tawa Jingha</b> Grilled tiger prawns tossed in the tawa pan with asparagus and spring onion	<b>£14.95</b>
<b>Golapi Chicken</b>  Sweet and chilli chicken morsels cooked with yoghurt, vinegar garlic and ginger	<b>£9.95</b>
<b>Everest Chicken</b> Cubes of chicken breast baked in the clay oven with black pepper, Himalayan black salt, fenugreek, garlic and ginger, cooked with yoghurt, butter and fresh cream	<b>£9.95</b>

## Melford Valley Combos

<b>Chicken Shashlick Bhuna Naga</b>  Cubes of chicken baked in the clay oven on a skewer with pepper, onions and tomatoes, and pan cooked in a bhuna sauce with an exotic naga chilli	<b>£8.95</b>
<b>Chicken Tikka Naga Balti</b>  Created by Melford's Jeff Salmon Chicken tikka balti cooked with an exotic naga chilli	<b>£8.95</b>
<b>Chicken Tikka Balti Jalfrezi</b>  A concoction of chicken tikka cooked with a balti and jalfrezi sauce	<b>£8.95</b>
<b>Chicken Tikka Masala Sag Ceylon</b>  Spicy chicken tikka masala cooked with spinach	<b>£8.95</b>
<b>Gavin's Naga Dansak</b>  Created by Glemsford's own Gavin Mills A lamb dansak cooked with naga chilli. Choice of Medium, Hot or Extra Hot (as Gavin likes it!)	<b>£11.95</b>

**Poppadoms** - Plain **80p** - Spicy **80p** - Chutney **80p** per pot

Hot -  Very hot -  Our menu is completely nut free  
Why not try our delicious 100 dish taster menu for **£18.95** on a Sunday