

# Fresh Vegetable Side Dishes

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

## Rice

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



### **Sundries**

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



Chick peas, green peas and cream cooked with Indian cheese

Lentils cooked in a medium hot curry sauce



£3.95

# Opening Hours

Monday - Saturday 5.00pm to 10.00pm Sunday 12noon to 9.00pm



£11.95

# Sunday Night Taster Menu

Unlimited tapas dishes 6pm to 8pm

£18.95

## 10% DISCOUNT

on all collection orders over £15

# FREE HOME DELIVERY

Within 2 miles, £1 a mile thereafter

Hall Street, Long Melford, Sudbury, Suffolk CO10 9JT

Tel: (01787) 311518 or 310079

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Melford Valley

# BEST OF BOTH WORLDS CHRISTMAS DAY MENU

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.

## 3 COURSES £29.95

If booked before 1st December.
Thereafter £39.95 per head (Children under 10 half price)

#### Starter

Lobster, Crab & Salmon Fishcakes Baby Mixed Grill Vegetarian Platter

# Main Course - Carvery

Leg of Lamb (Fresh & British)

Roast Turkey (Norfolk Black Turkey) with Seasonal Trimmings

Including Roast Potatoes, Carrots, Parnsnips, Sprouts & Gravy

Tandoori Chicken (Suffolk Free Range)
Traditional Indian Buffet

#### Dessert

A selection of Gran's home made authentic Indian dessert platter

Christmas pudding & brandy butter

## **BOXING DAY BUFFET**

219.95 per person (12pm - 9pm)

A choice of over 50 dishes



Onion Bhajee



Thinly sliced onions with fresh herbs mixed with chana flour and deep fried

With coriander, turmeric and tomato puree, wrapped

in puree and garnished with light spiced tomato sauce



£3.50



Curry

Madras

Vindaloo

Korma

Bhuna

Dupiaza

Pathia

Chilli Masala

Naga

Tikka Masala

Rogan Josh

Curried with rich spices

Fairly hot with chopped green chillies

then slowly simmered in a rich cream sauce

King Prawn or Tandoori King Prawn

Tetley Balti (Chicken, Lamb and Prawns)

Vegetarian (Fresh Veg)

Medium cooked with capsicum and tomatoes

Medium cooked in a thick fresh sauce served with green herbs

slices of pan fried tomatoes in white wine vinegar and tumeric

Roasted on skewers in a clay oven and then cooked in a special yoghurt sauce with fresh cream and coconut

A favourite dish of Queen Victoria. Marinated in herbs and spices,

Cooked with the finest exotic chilli with a great authentic taste

Chicken marinated in mild spices, barbecued in a clay oven. Cooked with

coconut and butter in a specially prepared delicately flavoured sauce

Cooked in a thick fresh sauce with chunks of onions and capsicum

Rich tomato curry base with garlic, ginger and coriander. Garnished with

Persian dish cooked hot, sweet and sour with lentils. Can be cooked mild or medium by request.

A sweet and sour sauce of onions and tomatoes. Can be cooked mild or medium by request.

Fairly hot dish barbecued with chopped onions, tomato, capsicum and green chilli.

Hot with spices, capsicum and tomatoes

Hot with Potato, spices and herbs

Cooked in fresh cream and coconut

## **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.



£7.95

£7.95

£7.95

£7.95

£7.95

£7.95

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£8.95

£8.95

£9.95

£11.95

£12.95

£14.95

£10.95

£12.95

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# **Contemporary Cuisine**



£	Bengal Chicken Masala Charcoal grilled chicken with special spices, cooked with fresh yoghurt, garlic, che capsicum and tomato	<b>£9.9</b> ese,
	Haryali Masala Breast of chicken marinated in spinach, mint and coriander puree Charcoal grilled in a rich creamy sauce	£9.9
	Chicken or Lamb Tawa Chicken or lamb strips marinated in yoghurt, fenugreek and lemon juice. Cooked in a special sauce made with spices, garam masala, garlic and tamarind. Served medium or hot.	£9.95 / £10.9
	Melford Valley Special Masala Diced chicken grilled with our chefs special spices, cooked in a spicy creamed saud	<b>£9.9</b>
	<b>Lamb Xacuti</b> A very popular Goan dish, roasted with spices, tamarind, garlic and ginger	£10.9
	Goat Curry Diced goat meat curried in rich spices with ginger, garlic, black pepper, capsicum, tomatoes and shallots	£10.9
Ď	Nawabi Chicken Our signature special cooked in a tamarind sauce with ginger, mango, capsicum ar	£9.9
Í	Chingri Jhol Whole king prawns delicately spiced with turmeric and paprika Handi cooked with garlic, ginger and tomato	£14.9
Ì	Goan Chicken Masala Tender spring chicken breast cooked with coriander, garlic and green chilli sauce made with yoghurt and garnished with fresh ginger	£9.9
Í	Chicken or Lamb Jalmasala Tender strips of chicken or lamb marinated in our specially prepared yoghurt sauce, pan fried with onions, green chillies and capsicum. Served dry	£9.95 / £10.9
	King Prawn Rajastani King prawn cooked with minced lamb in a lightly spiced medium sauce with garlic, onions and coriander	£14.9
	Tawa Jingha Grilled tiger prawns tossed in the tawa pan with asparagus and spring onion	£14.9
Í	Golapi Chicken Sweet and chilli chicken morsels cooked with yoghurt, vinegar garlic and ginger	£9.9
	Everest Chicken Cubes of chicken breast baked in the clay oven with black pepper, Himalayan black fenugreek, garlic and ginger, cooked with yoghurt, butter and fresh cream	<b>£9.9</b> salt,
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# **Melford Valley Combos**

	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	
Í	Chicken Tikka Naga Balti Created by Melford's Jeff Salmon Chicken tikka balti cooked with an exotic naga chilli	£9.95
Ś	Chicken Tikka Balti Jalfrezi A concoction of chicken tikka cooked with a balti and jalfrezi sauce	£9.95
Ś	Chicken Tikka Masala Sag Ceylon Spicy chicken tikka masala cooked with spinach	£9.95
Ď	Gavin's Naga Dansak Created by Glemsford's own Gavin Mills	£11.95

# **Poppadoms**

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

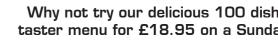


t try our delicious 100 dish enu for £18.95 on a Sunday



£9.95

	Why not
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6	Samosa	£3.95
	Triangular shaped savouries filled with spiced minced lamb or mixed vegetables	£3.33
	Chatt Cubes of chicken or potato cooked with capsicum and tomatoes, mixed with a special chatt masala and served with a puree	£4.50
	Chicken Tikka Highly flavoured tender chicken marinated in mild spices and barbecued in the clay oven	£4.50
	Lamb Tikka Highly flavoured tender lamb cubes marinated in mild spices and barbecued in the clay oven	£4.95
	Sheek Kebab Grilled ground fillet of lamb in a light spice and barbecued in the clay oven	£4.95
	Mixed Kebab A mixture of chicken tikka, lamb tikka and sheek kebab	£5.95
	King Prawn Puree Persian spicy King prawn dish, served with unleavened bread	£6.50
	King Prawn Butterfly Delicately spiced King prawn fried in purified butter	£6.50
	Chicken Pakora Strips of chicken delicately spiced and fried in purified butter	£5.95
	Chicken Momo With coriander, turmeric and tomato puree, wrapped in puree and garnished with light spiced tomato sauce	£4.95
	Lamb Momo	£5.50

# **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

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

# **Biriany Dishes**

Mixed with saffron rice. Served with vegetable curry

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

Our menu is completely nut free









Chicken Tikka

Lamb Tikka

Prawn



**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.

A lamb dansak cooked with naga chilli. Choice of Medium, Hot or Extra Hot (as Gavin likes it!)