



PEAR  
TREEINN

INDIAN GASTROPUB | HOTEL | EVENTS VENUE

FESTIVE

# Menu



£28.95

PER PERSON

**BOOK A TABLE FOR 10 OR MORE ADULTS  
& RECEIVE A FREE BOTTLE OF PROSECCO**

TO BOOK TODAY CALL  
**01707 323 282**

AVAILABLE FROM 1ST - 24TH & 26TH TO 30TH DECEMBER  
BY PRE-BOOKING & ORDERING ONLY

PLEASE ADVISE US OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS WHEN BOOKING

£15 NON REFUNDABLE DEPOSIT PER PERSON | PRE ORDERS REQUIRED | TERMS & CONDITIONS APPLY

## WELCOME DRINK

Choice of pint draught beer, 175ml glass of house wine or non-alcoholic beverage

CHOOSE 1 OF THE FOLLOWING FROM EACH COURSE

## STARTERS

### **ALOO TIKKI CHAAT (V)**

Potato patties topped with onions, tomatoes, green chilli, mint chutney, tamarind chutney, yogurt, sev and coriander

### **PANEER SHASHLIK (V)**

Charcoal grilled Indian cottage cheese marinated with homemade spices, capsicum and onions

### **CHILLI CHICKEN**

Battered chicken tossed in a tangy sweet & sour sauce with bell peppers and spring onions

### **LAMB SEEKH KEBAB**

Minced lamb marinated with fresh herbs, ginger, garlic and green chillies

## MAIN COURSE

ALL MAINS SERVED WITH NAAN OR STEAMED RICE

### **CHICKEN KURCHAN**

Classic chicken tikka chunks tempered with cumin, onion and bell peppers

### **LAMB ROGAN JOSH**

Fennel flavoured slow cooked lamb in rich tomato gravy

### **PRAWN MOILEE**

Fragrant and utterly delicious South-Indian-style curry, packed with juicy prawns and tempered with coconut milk

### **SUBJ DIWANI HANDI (V)**

Mix vegetables simmered in a rich tomato and onion gravy

### **PANEER BUTTER MASALA (V)**

Indian cottage cheese in a rich tomato cashew gravy finish with butter and coriander

## DESSERT

### **STRAWBERRY KALA JAMUN CHEESECAKE**

Served with whipped cream

### **MIXED APPLE & BERRY CRUMBLE PIE**

Served with vanilla ice cream or warm custard