



THE
WHITE HORSE

RUBY MURRAYS AT THE WHITE HORSE

व्हाइट हॉर्स में रुबी मरे का

Created 5 December 2018

Authentic Indian food created in our kitchens by our chefs using genuine recipes freshly ground spices, fresh herbs and other specially sourced ingredients.

Truly an experience not to miss. Served buffet style you can help yourself from the different menus that will be available every other Tuesday during January, February & March in 2019.

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TUESDAY 8TH JANUARY

Bengali Murgir Jhol (chicken curry with tumeric, garlic & yoghurt)

Sri Lankan red beef curry Basmati rice, Poppadum, Naan Bread

Keralan Thakkali Meen Kari (Spicy monkfish & mustard seed curry)

Langerwali dal (Dal with ginger, turmeric & chillies)

Basmati rice, Poppadum, Naan Bread

Mango chutney, Coriander Chutney, Lime Pickle

Cucumber, roasted cashews, coconut, banana, tomato, raita

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TUESDAY 22ND JANUARY

Goan chicken, coconut & mango curry

Kolhapuri Goat curry

Spinach & red lentil dal

Chemeen Mulakittathu (Malabar prawn curry)

Basmati rice, Poppadum, Naan Bread

Mango chutney, Coriander Chutney, Lime Pickle

Cucumber, roasted cashews, coconut, banana, tomato, raita

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TUESDAY 5TH FEBRUARY

Zafran chicken korma (Saffron chicken korma)

Bhuna Gosht (Lamb with ginger, turmeric & Garam masala)

Macher Jhol (Bengali Halibut curry)

Begun Bhaja (Spicy fried aubergine slices)

Basmati rice, Poppadum, Naan Bread

Mango chutney, Coriander Chutney, Lime Pickle

Cucumber, roasted cashews, coconut, banana, tomato, raita

TUESDAY 19TH FEBRUARY

Chicken do Pyaza (chicken cooked with fried onions & tomato)

Goan pork Vindaloo

Parsi Fish Patia (fresh cod cooked with tomato chilli, vinegar & coriander)

Keralan Naadan Mathanga Curry (butternut squash & coconut curry)

Basmati rice, Poppadum, Naan Bread

Mango chutney, Coriander Chutney, Lime Pickle

Cucumber, roasted cashews, coconut, banana, tomato, raita

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TUESDAY 5TH MARCH

Malvani Sukka Chicken Drumsticks (Chicken fresh coconut & chillies)

Punjabi Tariwala Gosht (Mutton curry with tomato, ginger & chilli)

Paneer cheese korma (Indian cheese curry)

Kerala Smoked Haddock, egg & pea curry

Basmati rice, Poppadum, Naan Bread

Mango chutney, Coriander Chutney, Lime Pickle,

Cucumber, roasted cashews, coconut, banana, tomato, raita

TUESDAY 19TH MARCH

Kashmiri Lamb chops

Keralan Cherta Kozhi Kari (chicken & cashew curry, ginger & cardamom)

Goan prawn Caldinho (prawn curry with ginger, chillies & coconut milk)

Punjabi Cauliflower & Potato curry

Basmati rice, Poppadum, Naan Bread

Mango chutney, Coriander Chutney, Lime Pickle

Cucumber, roasted cashews, coconut, banana, tomato, raita

व्हाइट हॉर्स में रुबी मरे का

Cost will be £15.95 per person - **Pre booking only**

Definitely more than just a curry night!

"Let's go for a few pints then a Ruby" ~ Cockney Rhyming slang

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Important Notes & Allergy Advice:

All the curries are made from scratch in our kitchens and can be described as medium in temperature, a vindaloo does not necessarily mean "hot" and a Korma may not be "mild".

Fish meals may contain bones. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present.

Some meals contain gluten, but can be changed slightly to make them gluten free, please ask for details.

We only have one fryer with common fryer oil & one grill.

***Please speak to a member of staff if you have a food allergen or food intolerance.
A full list of allergens that could be on our menu is available at the bar.***

All weights are pre-cooked, all meals are subject to availability, for any other dietary requirement, please ask.