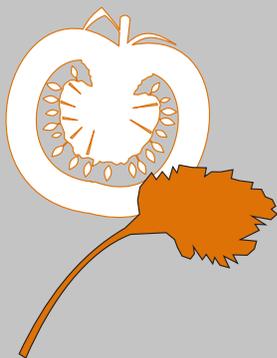




DAWBERS LANE, EUXTON, CHORLEY PR7 6EN
TEL: 01257 451155

OUTSIDE CATERING SERVICE AVAILABLE



PROVIDING A WHOLE HOST OF DELECTABLE DISHES WITH SOPHISTICATION, WE AIM TO PLEASE OUR VALUED CUSTOMERS. WITH ADDED ABILITY AND PROFESSIONALISM BEHIND EACH SERVICE, WE ARE PROUD TO OFFER OUR BEST INDIAN MENU TO DATE



the elephant
CONTEMPORARY INDIAN CUISINE

the elephant
CONTEMPORARY INDIAN CUISINE

2 COURSE EARLY BIRD SPECIAL

AVAILABLE SUNDAY TO THURSDAY
UNTIL 7.30PM
(EXCLUDES WEEKENDS, SPECIAL DATES & BANK HOLIDAYS)

£12.95

AVAILABLE WHEN DINING IN THE RESTAURANT ONLY

PILAU RICE, BOILED RICE OR CHIPS INCLUDED.

OPTIONAL SPECIAL RICE OR NAAN BREAD
ARE AVAILABLE AT AN EXTRA £1.25

ANY MAIN COURSES WITH FISH
OR KING PRAWN £5.00 EXTRA.

FOOD ALLERGENS AND INTOLERANCES
PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS
IN YOUR MEAL, WHEN MAKING YOUR ORDER

10% SERVICE CHARGE FOR PARTIES OF 8 OR MORE PEOPLE.



STARTERS

POULTRY

- CHICKEN PAKORA**
SPICED CHICKEN DEEP FRIED WITH BUTTER **G**
- CHICKEN TIKKA PUREE**
DEEP FRIED UNLEAVENED BREAD WITH CHICKEN TIKKA STUFFING **G**
- CHICKEN CHAAT**
CHICKEN COOKED IN CHAAT MASSALLA **G**
- CHICKEN TIKKA**
CHICKEN MARINATED AND BARBECUED
- GARLIC SPECIAL**
CHICKEN IN GARLIC AND BUTTER **G**
- HOPPERS**
CRISP RICE PANCAKES WITH CHICKEN FILLING **GT**

MEAT

- SHISH KEBAB**
MINCED MEAT SKEWERED AND TANDOORIED
- SHAMI KEBAB**
GRILLED MINCED MEAT CROQUETTES
- LAMB TIKKA**
LAMB MARINATED AND BARBECUED **G**
- ELEPHANT KEBAB**
CUBES OF LAMB FRIED IN SPICES & SPRING ONIONS SERVED ON PUREE **G**
- STUFFED MUSHROOMS**
DEEP FRIED MUSHROOM STUFFED WITH MINCED MEAT
- SAMOSA MEAT** **GT**

FISH

- PRAWN PUREE**
DEEP FRIED UNLEAVENED BREAD WITH PRAWN STUFFING **G**
- PRAWN COCKTAIL**
PRAWNS BOUND IN MARIE-ROSE SAUCE ON A BED OF ICEBERG LETTUCE

VEGETABLE

- ONION BHAJI**
DEEP FRIED SPICED ONION BALLS
- SAMOSA VEGETABLE** **GT**
- PANEER SHASHLICK**
INDIAN CHEESE, GARNISHED WITH ONIONS, PEPPERS & SPICES **G**
- PANEER PAKORA**
INDIAN CHEESE DEEP FRIED WITH BUTTER **G**
- STUFFED MUSHROOMS**
DEEP FRIED MUSHROOM STUFFED WITH VEGETABLES **G**

SOUP

- CHICKEN OR MUSHROOM**
- DHALL LENTIL**

SIGNATURE DISHES

- MURGH TANGER**
CHARGRILLED CHICKEN COOKED IN A HOT, SWEET AND SOUR. COMBINED WITH CHUNKS OF ONIONS AND GREEN PEPPERS, LIGHTLY STIR-FRIED IN A SPECIAL UNIQUE TARAMIND AND MANGO SAUCE. THE ORIGINAL INTERNATIONAL AWARD-WINNING RECIPE
- NAGA NAGA - CHICKEN OR LAMB**
SUCULENT LAMB OR CHICKEN PIECES COOKED WITH SPECIAL NAGA CHILLI PICKLE, CRUSHED GARLIC, CUMIN SEEDS AND GROUND MILD SPICES. A POPULAR DISH OF BANGLADESHI ORIGIN WITH HOT AND SPICY FLAVOURS
- SOUTHERN INDIAN GARLIC CHILLI**
MARINATED WITH GROUND SPICES, CRUSHED GARLIC, ONION, GREEN PEPPERS AND FRESH CHILLIES. THE COATED CHICKEN PIECES ARE THEN COOKED SLOWLY INTO A MEDIUM SAUCE, TO RELEASE UNIQUE FLAVOURS. GARNISHED WITH FRESH CORIANDER AND THE FINEST OLIVE OIL. THIS UNIQUE CREATION IS FOUND IN SOUTH OF INDIA
- BUTTER CHICKEN**
SUCULENT CHICKEN OFF THE BONE, COATED IN A PIQUANT INDIAN-STYLE YOGHURT AND GROUND SPICE MARINADE, MAKES A PERFECT MAIN COURSE. BARBECUED IN TRADITIONAL CLAY OVEN, COOKED WITH CRUSHED ALMONDS, DESSICATED COCONUT, FRESH CREAM AND SIMMERED GENTLY IN BUTTERED SAUCE
- CHICKEN GINGER ZINGER**
TONGUE TINGLING GINGER AND TANGY CITRUS MACROPTERA PICKLE COMBINE TO GIVE A TERRIFIC FLAVOUR TO PRIME TENDER CHICKEN PIECES. A ZESTY CONCOCTION OF FRESH PEPPERS, ONIONS AND RIPE TOMATOES. MEDIUM YET REFRESHING

TANDOORI DISHES

- SERVED WITH VEGETABLE CURRY SAUCE AND SALAD DRESSING
- CHICKEN TIKKA**
OFF THE BONE, MARINATED IN YOGHURT SAUCE, ROASTED IN CLAY OVEN
- LAMB TIKKA**
LAMB MARINATED IN YOGHURT SAUCE, ROASTED IN CLAY OVEN

MASSALLA DISHES

- CHICKEN OR LAMB TIKKA

G CONTAINS GLUTEN **GT** TRACES OF GLUTEN

ELEPHANT SPECIALS

ACHARI

CHICKEN OR LAMB COOKED SLOWLY IN PICKLING SPICES, FENNEL SEEDS, CORIANDER, CUMIN AND FINISHED WITH SPICES AND GRAVY

BENGHAL HAANDI SPECIAL

CHICKEN OR LAMB MARINATED THEN COOKED IN GRAVY MADE TO OUR SECRET RECIPE THEN TOPPED WITH FRIED ONIONS (MILD/MEDIUM/HOT)

CHILLIE COCONUT CURRY

CHICKEN OR LAMB COOKED IN SPRING ONIONS, COCONUT MILK & SPICES

KUFTA ROOSHA

ROASTED MEATBALLS COOKED IN CINNAMON GRAVY SAUCE

THAWA

LAMB OR CHICKEN COOKED WITH PLUM TOMATOES, CUMIN SEEDS, HERBS AND SPICES

BALTI MASSALLA

CHICKEN COOKED IN A SPICY SAUCE WITH BALTI HERBS TO GIVE A MOUTH WATERING TASTE (MEDIUM)

CLASSICAL DISHES

KORMA

FOR THAT Milder TASTE...COCONUT IN CREAM SAUCE AND FRESHLY GROUND SPICES

BHUNA

A MEDIUM STRENGTH CURRY COOKED WITH ONIONS, HERBS AND AROMATIC SPICES

DUPPIAZZA

A RICH BUT MILD FLAVOURSOME SAUCE COMBINING FRESH ONIONS AND WHOLE SPICES

ROGAN JOSH

A TOMATO AND PIMENTO BASED CURRY FLAVOURED WITH CORIANDER, SLIGHTLY HOT

DHANSAK

A MILD LENTIL BASED DISH BLENDED WITH PINEAPPLE AND LEMON JUICE, SWEET AND SOUR

SAMBER

'HOT & SPICY' A CURRY CONCOCTION COOKED WITH LENTIL AND GARLIC

MADRAS

A 'HOT' FAVOURITE! A CURRY WITH TOMATO PUREE, CORIANDER AND GROUND CHILLIES FOR THAT EXQUISITE FLAVOUR

VINDALOO

GROUND CHILLIES COOKED WITH HERBS AND A PIECE OF TOMATO TO CREATE A VERY HOT BUT FLAVOURED DISH

CHICKEN LAMB VEGETABLE CHICKEN TIKKA PRAWN

KASHMIRI DISHES

COOKED WITH PEACHES AND BANANAS (MILD)

CHICKEN OR LAMB VEGETABLE CHICKEN OR LAMB TIKKA PRAWN

SAAGWALA

COOKED WITH FRESH SPINACH AND SPICES

KORAI

DISH COOKED IN SIZZLING METAL POT, SEASONED WITH HERBS AND SPICES

JALFREZI

FRESH GREEN CHILLIES AND CORIANDER COOKED WITH HERBS - VERY HOT!

CHICKEN OR LAMB CHICKEN TIKKA VEGETABLE

LAMB TIKKA PRAWN

BLUSSI

A SWEET AND HOT SAUCE COOKED IN CORIANDER, HERBS AND GREEN CHILLIES (MILD/MEDIUM/HOT)

CHICKEN OR LAMB CHICKEN OR LAMB TIKKA VEGETABLE

BALTI

PREPARED IN METAL POT WITH A BLEND OF SEVERAL SPICES AND GREEN PEPPERS, WHICH MAKE THIS DISH VERY SPECIAL.

CHICKEN OR LAMB CHICKEN OR LAMB TIKKA VEGETABLE PRAWN

BIRIYANI

SERVED WITH CURRY SAUCE TO YOUR TASTE

CHICKEN LAMB CHICKEN TIKKA VEGETABLE

PILAU RICE, BOILED RICE OR CHIPS INCLUDED. OPTIONAL SPECIAL RICE AND NAAN BREAD AVAILABLE AT AN EXTRA £1.25.

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