



SPICE

GALLERY



CHRISTMAS MENU

Spice Gallery Indian Restaurant
44 Fore Street | North Petherton | Somerset | TA6 6PZ

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www.spicegallery.co.uk

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LUNCH MENU


Please select one dish from each.

APPETISERS

Prawn Cocktail
No introduction required!


Pastry Parcels stuffed with vegetables. 



Marinated cubed chicken 
cooked in the clay oven with spices.

Minced Lamb marinated with herbs and 
spices skewered and cooked in the tandoor.

MAIN COURSES

Diced de-boned tender pieces of chicken
cooked in a fresh cream rich sauce with
cashew nuts and a hint of coconut sauce.

Diced lamb cooked in a thick medium sauce 
with tomatoes.

Mixed vegetables cooked with lentils  
in thick sweet and sour sauce served medium.

All Indian main courses are served with seasonal
vegetables, rice and Indian breads.

DESSERTS

CARROT HALWA

Delicious Indian dessert made with carrot,
cardamom and pistachio.

GULAB JAMUN

Indian soft sponge dessert drizzled
with a sweet syrup.

RASMALAI

Traditional milk curd dessert served with a
pistachio flavoured cream.

MINCE PIE

Served with Clotted cream.

TO FINISH

Coffee and chocolate mints.

£14.95 per head

Minimum of four people per booking.

A £5.00 deposit required per head in advance of booking.

Christmas menus available from Monday 29th November to
Friday 31st December inclusive.

 = level of spice in dish

 = suitable for vegetarians

DINNER MENU


Please select one dish from each.

Poppadoms served with
chutneys and relish.

APPETISERS


Pate vegetables deep fried in breadcrumbs. 


Succulent chicken skewered and delicately
flavoured with garlic and nutmeg before
being cooked in the clay oven.


Spiced lamb cooked with peppers and 
onions in medium sweet sauce.

King prawns grilled in the tandoor with
a hint of garlic.

MAIN COURSES

Duck margeret glazed with tamarind sauce. 

Succulent king prawns cooked in 
a medium thick sauce with aromatic flavours
and red wine.

Spring chicken on the bone cooked with 
minced lamb tossed in rich spices.

Vegetable dumplings simmered in  
a medium savoury sauce.

All Indian main courses are served with seasonal
vegetables, rice and Indian breads.

DESSERTS

CARROT HALWA

Delicious Indian dessert made with carrot,
cardamom and pistachio.

GULAB JAMUN

Indian soft sponge dessert drizzled
with a sweet syrup.

RASMALAI

Traditional milk curd dessert served with a
pistachio flavoured cream.

MINCE PIE

Served with Clotted cream.

TO FINISH

Coffee and chocolate mints
or
Baileys or Tia Maria liqueur
and chocolate mints

£28.95 per head

Minimum of eight people per booking.

A £10.00 deposit required per head in advance of booking.