



THE  
**HALL GARTH**  
HOTEL DARLINGTON

**Darlington Restaurant Week**

Starter, Main & Dessert for £20

**Tamatar Dhaniya Ka Sorba (VG) (GF)**

*(Slow cooked tomato broth with fresh coriander)*

**Kachumbar salad (VG) (GF)**

*(Cucumber, onion & tomato seasoned with lime & fine chopped coriander)*

**Dal Tadka (GF) (V) (VG on request)**

*(Homestyle lentil curry infused with cumin & asafoetida)*

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**Keema matar Masala (GF)**

*(Slow cooked Ground Beef with onion, tomato, peas simmered in aromatic Spices)*

**Lamb kadai (GF) £ 2.50 supplement**

*(Tender lamb pieces with tomatoes, onion, garlic and garam masala)*

**Tandoori Chicken Tikka Masala (GF) (N)**

*(Tandoor spiced chicken in aromatic rich tomato & cashew nut spiced curry)*

**Butter Chicken (GF) (N)**

*(Chicken simmered in an aromatic mild curry sauce with dried fenugreek)*

**Mix Vegetable Makhani (V)**

*(Rich butter, cashew, onion, tomato and cream based gravy )*

**Matar Paneer (V)**

*(Paneer cheese & peas simmered in aromatic creamy tomato curry)*

**Aloo do Pyaza (GF) (V) (VG on request)**

*(Potato & onion simmered in rich onion tomato masala)*

*Includes:*

**Steamed Rice (GF) (VG)**

**Extras:**

**Jeera Rice (GF) (VG) £ 3.50      Chapati (V)      £ 3.50**

**Paratha (V)      £ 3.50      Poppadom & Pickles (V) £ 2.50**

**Chunky Chips (V)      £ 3.50      Fries (V)      £ 3.00**

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**Sticky Toffee Pudding (V)      or      Ice cream Sundae (V)**

**(N) = contains nuts    (GF) gluten free    (VG) vegan    (V) vegetarian**

**Food allergy notice:**

Food prepared in our kitchen may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.

If you have a food allergy, please notify your server.

