

Starters

SHIMLA MIRCH	£3.50
Spiced mince meat stuffed in a yellow pepper baked in the tandoor oven and served in a spicy tomato sauce.	
CHICKEN CHAAT	£3.50
Shredded chicken cooked in a tangy sauce with cucumber and tomatoes.	
PRAWN PURI	£3.50
An array of spicy, tangy prawns smothered over deep fried homemade bread.	
ONION BHAJEE	£3.00
Fresh vegetables & sliced onions blended with gram flour deep fried.	
GARLIC MUSHROOMS	£3.00
Button mushrooms fried in garlic butter.	
CHICKEN PAKORA	£3.50
Delicately spiced, minced chicken patties.	
CHICKEN TIKKA	£3.50
Succulent pieces of boneless chicken marinated in yoghurt and mild spices, baked in the tandoor clay oven.	
KING PRAWN PURI	£5.95
Jumbo prawns cooked in a spicy and tangy sauce, served over deep fried homemade bread.	
BATA CHOP	£3.50
Delicious patties made with minced lamb and potatoes.	
LAMB TIKKA	£3.50
Tender pieces of lamb marinated in yoghurt and mild spices and baked in the tandoor.	
SHEEK KEBAB	£3.50
Cherry like minced lamb mixed with herbs and spices.	
SHAMI KEBAB	£3.50
Delicately spiced minced patties.	
LAMB SAMOSA	£3.00
Triangular shaped pastry filled with spiced lamb.	
KING PRAWN TANDOORI	£6.95
Jumbo prawns marinated in mild spices and baked in the tandoor.	
Biryani Dishes	
The Biryani is a classic regal dish of India. It is always served on special occasions. The Biryani is a method of cooking rice with the flavours of either vegetables, prawns, chicken or lamb. All the ingredients are cooked slowly together in a large pot. Whole spices are used & a special fragrance comes from the addition of rose water.	
CHICKEN BIRYANI	£9.50
LAMB BIRYANI	£10.50
CHICKEN TIKKA BIRYANI	£10.95
LAMB TIKKA BIRYANI	£12.95
KING PRAWN BIRYANI	£13.95
PRAWN BIRYANI	£11.50

Old Favourites

The following dishes may be ordered as:

Chicken/Lamb at £6.95, prawn at £7.50 or as King Prawn at £12.95

ROGON JOSH	
A slightly tangy dish cooked with tomatoes and medium hot spices.	
DOPIAZA	
Cooked with medium hot spices and fried onion in a thick sauce.	
KORMA	
A mild dish cooked in a creamy coconut sauce.	
DHANSAK	
Originally, this is a Persian dish now common in Bombay. It is cooked using lentils, to a slightly hot, sweet and sour taste.	
CEYLON	
A hot dish finished in a slightly tangy and spicy coconut flavoured sauce.	
PATHIA	
A hot, sweet and sour dish cooked with chillies, brown sugar and lemon juice.	
MADRAS	
A hot and spicy dish in a thick sauce of browned onions, tomatoes, coriander, fresh lemon juice and green chillies.	
VINDALOO	
A fiery dish in hot and sour made of dry red chillies and laced with lemon juice.	
The following dishes may be ordered as:	
Chicken/lamb at £7.95, Prawn at £8.50, or as King Prawn at £13.95	
TIKKA JALFRAIZI	
Flavoured with hint of ginger and fresh green chillies to hot taste.	
TIKKA KORAI	
Cooked with peppers, tomatoes and onions in the korai.	
TIKKA ASSAMI	
Finished in a creamy sauce with pineapple and subtle coconut flavour.	
TIKKA MASALA	
Very popular dish, finished in a mild, creamy yoghurt sauce.	
SHASHI PASANDA	
An exotic dish with almonds, sultanas, cream and wine, in a mild sauce.	
TIKKA NEPALESE	
Cooked with banana in a wonderfully unusual creamy sauce.	

The Princess Cottage Finest Selection

Please ask for the strength required

KEBAB COCKTAIL	£12.95
Marinated pieces of chicken, lamb, king prawn and meat balls, skewered and barbecued with peppers, onions and tomatoes. Served with a delicious tangy sauce.	
ZAFRANI	£8.50
Succulent pieces of chicken breast cooked in a smooth, creamy sauce, with ground pistachio nuts.	
KING PRAWN NAWABI	£13.95
Mouth-watering jumbo prawns cooked in their shells in a spicy sauce on onions, peppers and tomatoes.	
KING PRAWN PALAK	£12.95
King Prawns and fresh spinach flavoured with garlic.	
MODHU MURG	£8.50
Tender chicken or lamb cooked with honey, finished to sweet, creamy sauce.	
SPECIAL BIRYANI	£9.50
Tandoori chicken, lamb tikka and prawns fried with basmati rice. Accompanied by vegetable curry.	
PRINCESS COTTAGE KORAI	£8.50
Chicken or lamb tikka shimmered in yoghurt-based sauce with fried green onions.	
JASMINE DELIGHT	£8.50
Tender chicken or lamb, finished in coconut cream sauce.	
TAVA MURG	£8.50
The stir fired dish of chicken is finished to moist consistency on the tava with peppers and onions, garnished with cheese.	
PRINCESS COTTAGE EXOCTICA	£8.95
Succulent pieces of chicken cooked in a delightful sauce of coconut, mango, pineapple and bananas to produce a fruity dish which is not too sweet.	
MUSHROOM PIAZZA	£8.50
This scrumptious dish of chicken is cooked in a perfect blend of herbs and spices with mushrooms and tomatoes.	
CHILLI MASALA	£8.50
A fiery dish of chicken or lamb cooked with fresh chillies in our signature sauce.	
LEMON CHICKEN	£8.50
Tender chicken breast finished in our chef's special lemon- based spicy sauce.	
GARLIC MASALA	£8.50
Tender chicken or lamb pieces cooked in a medium spiced, thick sauce and garnished with fried garlic.	
PRINCESS COTTAGE STIRFRY	£8.50
Here we have taken an oriental-style dish and given it the Princess Cottage treatment. Can be ordered as chicken or lamb.	
KAZANA	£8.50
A sweet and sour dish of lamb. Our chef's special recipe.	

From the tandoor oven

The Tandoor Oven is used as the traditional Indian baking technique. With deep clay body, it is fuelled by coal from the bottom, which spreads an even and high heat throughout the walls of the oven. Meats are placed along the sides of the walls to bake. Some bread, such as naan are slapped against the wall itself, this gives it that special texture.

CHICKEN TIKKA	£7.95
Succulent pieces of chicken marinated in yoghurt and mild spices, and then baked. Served with mixed salad.	
TANDOORI CHICKEN	£6.95
A classic dish of a quarter piece of chicken marinated in a slight tangy selection of spices, before being baked. Served with sizzling onions and mixed salad.	
CHICKEN SHAHSLIK	£8.95
Tender pieces of chicken marinated yoghurt and mild spices and cooked on skewers with green peppers, tomatoes and onions. Served with mix salad.	
TANDOORI KING PRAWN	£12.95
Mouth-watering jumbo prawns delicately marinated in mild spices and baked. Served with mix salad.	
LAMB TIKKA	£7.95
Tender pieces of lamb marinated in yoghurt and mild spices, and then baked. Served with mixed salad.	
TANDOORI MIXED GRILL	£11.95
A selection of baked meats: Lamb Tikka, Chicken Tikka, King Prawn and Sheek Kebab. Served with mix salad, sizzling onions and naan bread.	

Vegetarian menu

Yet another selection of dishes which gives an idea of the wealth of ingredients the Princes Cottage has on offer!

Starters

SABZI MIRCH	£2.95
Spiced vegetables stuffed in a yellow pepper, baked in the tandoor oven and served in a spicy tomato sauce.	
SABZI SAMOSA	£3.00
Triangular shaped pastry stuffed with spicy vegetables	
ONIONS BHAJI	£3.00
Fresh vegetables and sliced onions blended with gram flour and deep fried.	
SABZI PURI	£3.00
Lightly spiced vegetables smothered over a pancake-like bread.	
Biryani dishes	
SABZI BIRYANI	£6.95
Fresh vegetables cooked with basmati rice, served with vegetable curry.	
KUMB BIRYANI	£6.95
Mushrooms seal cooked with basmati rice, served with vegetable curry.	

Vegetarian curries

SABZI KORMA

Fresh vegetables finished in a mild creamy coconut sauce

SABZI DOPIAZA

Mixed vegetables with fried onions and green pepper.

SABZI MADRAS

A fiery dish, cooked in a hot sweet and sour sauce, made of lemon juice and dried chillies.

SABZI DHANSAK

Originally a Persian dish, now common in Bombay. Vegetables are cooked with lentils to a hot, sweet and sour taste.

SABZI PATHIA

A hot sweet and sour dish of vegetables with chillies, brown sugar and lemon juice.

SABZI VINDALOO

A hot dish of vegetables in a tangy sauce.

Vegetarian specialties

SABZI TAVA

Vegetables stir-fried with yoghurt on the tava and garnished with cheese

SABZI TIKKA MASALA

Vegetables in a mild, creamy yoghurt sauce.

SABZI ZAFRANI

Vegetables with ground pistachio nuts in a creamy sauce

SABZI JALFRAIZI

Vegetables, flavoured with fresh green chillies and hint of ginger

SABZI TIKKA PASSANDA

Vegetables cooked with almonds, sultanas, fresh cream and wine

SABZI KORAI

Vegetables cooked with onions, tomatoes and green peppers

SABZI BADAMI

Vegetables stir fried to moist consistency with cashew nuts and medium hot spices.

SABZI EXOCTICA

Vegetables in a delightful sauce of coconut, mango, pineapple and bananas.



Vegetables

SABZI BHAJI	£3.00
Mixed vegetables stir fried to a dry finish.	
SABZI CURRY	£3.00
Mixed vegetables in a traditional curry sauce.	
ALOO GOBI	£3.00
Potatoes cooked with cauliflower	
SAAG ALLO	£3.00
Spinach cooked with chunks of potato.	
GOBI PANEER	£3.00
Cauliflower cooked with cheese	
PALAK PANEER	£3.00
Cheese cooked in a bed of fresh spinach.	
MATTER PANEER	£3.00
Cheese cooked with fresh peas.	
TARKA DAAL	£3.00
Cooked lentils given a piquant flavour.	
BOMBAY ALLO	£3.00
Potatoes cooked to a distinctive taste with the flavour of wild onion seeds.	
MUSHROOM BHAJI	£3.00
Buttom mushrooms fried in delicate spices.	
BHINDI BHAJI	£3.00
Fried okra in mild spices	
CHOLA DAAL	£3.00
Chick peas cooked in a tangy sauce.	
PALONG SAAG	£3.00
Fresh spinach finished with onions and garlic.	
ONION BHAJI	£3.00
Fresh vegetables and onions blended with gram flour and deep fried.	
BRINJAL BHAJI	£3.00
Gently fried aubergine in mild spices.	

Accompaniments

COCONUT RICE	£3.00
Basmati rice with coconut flakes.	
LEMON RICE	£3.00
Basmati rice with lemon pieces.	
FRIED RICE	£3.00
Basmati rice cooked with egg, peas and cashew nuts.	
MUSHROOM RICE	£3.00
Basmati rice with sliced mushrooms.	
PILAU RICE	£2.50
Fried Basmati rice flavoured with saffron.	
PLAIN RICE	£2.00
Plain Basmati rice.	
SALAD	£2.00
Tomatoes, cucumber, onion & carrot all finely sliced & garnished with chopped fresh coriander	
GREEN SALAD	£1.60
An assortment of lettuce, cucumber, peas etc.	
NAAN	£2.00
Fluffy bread baked in the tandoor	
GARLIC NAAN	£2.50
Flavoured with garlic	
PESHWARI NAAN	£2.50
Sweetened with coconut	
KEEMA NAN	£2.50
Filled with spiced minced lamb	
PARATHA	£2.50
Pan grilled thick bread	
CHAPPATI	£1.00
Thin unleavened bread	
PURI	£1.00
Pancake-like Indian bread	
POPPADOM	£0.60
Thin, crispy appetiser	
SPICY POPPADOM	£0.70
CUCUMBER RAITHA	£1.50
Cucumber in a refreshing yoghurt sauce	

About our Cuisine.....

The Princess Cottage is based on a simple principle to provide quality Indian cuisine with efficient friendly service in pleasant surroundings

A meal from Princes Cottage means accomplished cooking. The art of cooking, blending those old spices and herbs have been passed on through family tradition and home cooking.

Just some of the mouth watering choices on our menu are Mushroom Piza or King Prawn Nowabi delicious indeed!

We have also included range of "vegetarian" dishes on our menu. If you are keen on widening your palates experience of authentic cuisine we whole heartedly recommend you visit our restaurant or try our home delivery service.

Home Delivery Service

Areas covered:

Camberley, Lightwater, Windlesham, Bagshot, Frimley

Delivery Time: 30 -45 Mins (may be longer on fri - Sat)

Last orders: 11.00pm (delivery only)

Delivery Charge: £3.00 (Free delivery for orders over £25)

Opening Hours

LUNCH- SUN TO THURS: 12 - 2.30PM, FRI TO SAT: 12 TO 2.30PM

DINNER- SUN TO THURS: 6PM - 11.30PM, FRI TO SAT: 6PM TO 1200PM

Invitation

We are inviting you to try our banquet evening
Every Sunday and Wednesday.

You can choose any:

.Any starter .Any main dish .Any side dish .

Rice or Naan. Coffee & mint

£12.95 only

(£2.50 extra for King Prawn dishes)



Princess
cottage



Authentic Cuisine

Excellence is our standard

Home Delivery Service Call

01276 474524

For Reservations Call

01276 474524
07795 285915

51 High Street, Bagshot, Surrey

