



**GREAT BRITISH MENU  
WINNING MAIN**

## **SIKANDARI RAAN**

*Smoked leg of lamb marinated with cloves, black cardamom, Kashmiri chilli and yoghurt*

### **MIXED CURRIES**

Check our website key on Allergens for this weeks selection

**SERVED WITH SIGNATURE PULAO & NAAN**

### **PREPARATION**

#### **LEG OF LAMB**

*Take the leg out of the fridge and bring to room temperature Our legs are now blast frozen to allow us to offer the same quality over multiple days so this can potentially take some time and we recommend over night.*

*Preheat oven to 200°.*

*Roast the meat at 200 degrees in a conventional oven for 20 minutes then continue at 180° for a further 95mins. Bear in mind every oven is different and you know your oven*

*best. Final internal temperature should be 60 degrees*

#### **CURRIES**

*Ensure completely defrosted and then just reheat in pan until piping hot*

#### **YAKHNI PULOA**

*Ping in the microwave until piping hot.*

#### **NAAN**

*Warm through either in oven or (best way) wrap in a damp cloth and microwave until warmed through*