



THE BANYAN TREE

TASTING MENU

£35 per person

Minimum 2 guest table

Leave it to us and we will take you through a journey with each course from entrès to dessert. You will sample our Chefs personal choices and house specialities. This is a fabulous meal that is to be enjoyed at leisure, if your in a hurry, its not for you.

The whole table needs to order the Tasting Menu otherwise it does not work so well.

SIZZLERS

Frontier Mix Grill £18.50

Char grilled kebabs of Fish, Lamb and Chicken delivered on sizzling platter.

Mixed Tapas £8.50

A sizzler of Lamb, Chicken and Pakora.

Veg Tapas 🌱 £7.50

Mixed vegetable starters with Pakora, Vada & Bhajji.

Tofu Sizzler 🌱 £7.50

Tofu with peppers and onions with a spiced sauce.

Paneer Sizzler 🌱🌱 £7.50

Paneer with peppers and onions with a spiced sauce.

SPICE LEVELS

Most of our food is medium spiced. If you like your food spicier, please ask your waiter. We can cater for Madras, Vindaloo & Phal spice levels.

🌱 Gluten Free

🌱 Vegetarian

🌱 Vegan

Some dishes may contain allergens. If you suffer from an allergy or have an intolerance to certain foods, please consult your waiter for assistance.

INDIVIDUAL STARTERS

Chicken Lollipop	£6.50
Trimmed chicken wing with a spicy coating available dry or sauce drizzle.	
Murg Purluft 🍌	£6.50
Charred grilled chicken cumin, cardamom & crème fresh. Mild but full flavoured.	
Murg Tikka 🍌	£6.50
Chicken breast marinated in tandoori massala and char grilled in clay oven.	
Patiyala Seekh 🍌	£6.50
Seekh of marinaded lamb mince cooked in the tandoor.	
Barra Kebab 🍌	£7.00
Lamb chops grilled in the Tandoor and flavoured with a tangy red chilli marinade.	
Lamb Shukka 🍌	£7.00
Lamb fillet in a spicy crushed pepper and chilli sauce.	
Bang Bang Prawns	£9.50
Tiger Prawns in a crispy batter tossed with chilli and garlic flakes.	
Fishermans Prawns 🍌	£9.50
King Prawns cooked with spices and red chilli to traditional fisher folk recipe.	
Veg Samosa 🍌🌱	£4.50
Spiced vegetable stuffing wrapped in a crispy pastry cone.	
Onion Bhaji 🍌🌱	£4.50
Onion slivers in crispy batter.	
Samosa Chaat 🌱	£6.00
Deconstructed Samosa, spiced curd, drizzled with a tangy tamarind sauce.	
Paneer Tikka 🍌🌱	£6.50
Tandoori Paneer, hot and tangy massala, with green peppers and onions.	
Gunpowder Gobi 🌱🌱	£6.00
Florets of cauliflower wok fried in a crispy batter with garlic and chilli flakes.	
Chilly Paneer 🍌🌱	£6.50
Indian cheese tossed with onions and capsicum, chillies and herbs.	
Veg Manchurian 🌱	£5.50
Spicy vegetable dumplings wok fried with a little twist of the orient.	
Pani Puri 🌱	£6.50
Crispy puri with green salsa, spiced chickpeas & onions.	
Bhel Puri 🌱	£5.50
Puffed rice, vermicelli, potato & chick peas with tangy chutneys.	
Mendu Vada 🍌🍌	£5.50
Savoury doughnut made of ground lentils and served with coconut chutney and spiced vegetable Sambar broth.	
Koshimbir Salad 🌱🍌	£5.50
Maharastrian Salad with cucumber, cabbage and lentil in a sweet chilli sauce.	

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MAIN COURSE

CHICKEN Dishes

- Murg Korma** 🌶️ **£11.50**
A malai chicken tikka cooked in a mild cream and coconut sauce.
- Kadai Murg** 🌶️ **£11.50**
Chicken tikka with a mix of peppers and crispy onion in spiced sauce.
- Murg Chettinadu** 🌶️ **£11.50**
Marinated Chicken in a whole garam massala and grated coconut curry.
- Kodi Kura** 🌶️ **£11.50**
Chicken cooked with sun dried red chillies, black peppercorns and fennel seeds.
- Murg Makhani** 🌶️ **£11.50**
Char grilled Chicken in tomato base with methi and cracked black peppercorns.
- Murg Tikka Massala** 🌶️ **£11.50**
Succulent chicken tikka pan cooked on the milder side of medium.
- Mysore Chilli Chicken** 🌶️ **£11.50**
Chicken in coconut, peppers, tomatoes, sun-dried chillies and mustard seeds.
- Saag Murg** 🌶️ **£11.50**
Chicken Tikka cooked with spinach, green chilli, coriander and garlic.

LAMB Dishes

*All of our Lamb dishes are tender, slow cooked and spiced to a medium level.
They can all be spiced on request*

- Kadai Lamb** 🌶️ **£13.50**
Slow cooked tender Lamb in an thick sauce with onions, peppers & tomato.
- Lamb Korma** 🌶️ **£13.50**
Tender Lamb cooked in a mild korma sauce made to a traditional recipe.
- Nilgiri Gosht** 🌶️ **£13.50**
South Indian style Lamb slow cooked in mint, coriander, cashew nuts & green chillies.
- Bhuna Gosht** 🌶️ **£13.50**
Succulent Lamb slow cooked in a medium heat sauce with whole spices & caramelised onions.
- Lamb Kolhapuri** 🌶️ **£13.50**
Maharastrian Lamb cooked with fiery chilli masala with rogan oil.
- Lamb Zardalo** 🌶️ **£13.50**
Slow cooked lamb in a dried apricots, fenugreek and caramelised onion curry.
- Lamb Rogan Josh** 🌶️ **£13.50**
Tender lamb in spicy tomato, onion and fennel.
- Saag Gosht** 🌶️ **£13.50**
Classic lamb dish cooked with chopped spinach and spiced with ginger.

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MAIN COURSE...

SEAFOOD Dishes

Our seafood is sourced from suppliers registered with Marine Stewardship Council (MSC) ensuring its sustainability.

Goan Fish Curry £15.00

Fish in a medium spiced tangy sauce with Goan red chillies & mustard. Fish has skin on one side, can be removed if required, please inform your waiter. Can be spiced up.

Kadai Prawns £15.00

Large firm Black Tiger Prawns tossed in our speciality spicy sauce with Peppers and Onions. If you like your prawns on the prickly side of medium, then this is the dish for you as it can be spiced up according to taste.

Snow Crab and Prawn Moilee £15.00

Succulent King Prawns & Snow Crab in coconut milk, South Indian green spices and fresh Neem leaves. Can be spiced up.

BIRIYANI & RICE

All of our Biriyanis are made using the best available Basmati Rice to very traditional recipes and served with a side of Raitha. If you require a curry sauce, please inform your waiter.

Hydrabadi Lamb Biryani 🍛 £13.50

Slow cooked with a lamb, spiced masala & caramelised onions.

Chicken Tikka Biryani 🍛 £11.50

Biryani cooked and layered with Chicken Tikka & spiced masala.

Prawn Biryani 🍛 £13.50

Biryani layered with King Prawns & spiced masala.

Subji Biryani 🍛🌱 £10.50

Basmati rice with vegetables, rose water & spiced masala.

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VEGETARIAN MAINS

Where possible, we have ensured that our dishes are available as Vegan options and indicated on the dish. Please ask waiter if unsure. Side dishes can be served as larger portions with a small supplement on the price. While we don't have a huge number of Paneer options on the menu, the chefs will be more than happy to cater for a particular dish where possible.

Massala Dossa 🌱🌱 £9.00

Savoury crispy crepe served with spiced potato, sambhar and coconut chutney.

Plantain Moilee 🌱🌱 £9.00

South Indian style plantain in a coconut & green spice curry.

Palak Paneer 🌱🌱 £9.00

Paneer in a fine spinach puree spiced with fresh garlic, ginger & green chilli.

Dal Makhani 🌱🌱 £9.00

Black lentils slow cooked in a mild and creamy sauce to produce an absolute classical North Indian speciality.

Paneer Reshmi 🌱🌱 £9.00

Paneer cooked in a rich vegetable sauce with tomatoes & peppers.

Mutter Methi Malai 🌱🌱 £9.00

Sweet peas in a rich creamy curry with fenugreek leaves and green chillies.

Bhengan Bhartha 🌱🌱 £9.00

Aubergine, grilled, chopped & wok cooked with coriander, chillies & garlic.

VEGETARIAN SIDES

Dal Tarka 🌱🌱 £7.00

Yellow lentil with Jeera and dry red chillies in a rustic massala.

Suki Bhindi 🌱🌱 £7.00

Okra bhajji with tomatoes, onions and a pinch of red chilli.

Bombay Aloo 🌱🌱 £7.00

Potato curry in mild spices.

Saag Aloo 🌱🌱 £7.00

Potato with spinach. Vegan option available.

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BREAD

Peshawari Naan 🌱	£3.75
A delightful tandoori bread stuffed with sweet Coconut and raisins.	
Keema Naan	£3.75
Naan bread with a stuffed layer of Lamb mince.	
Lacha Paratha 🌱	£3.75
Speciality tandoori bread with swirled and lightly puffed layers.	
Mint Paratha 🌱	£3.75
Speciality tandoori bread with swirled and lightly puffed layers & Mint.	
Aloo Kulcha 🌱	£3.75
Naan bread stuffed with spiced potato and coriander.	
Malabar Paratha 🌱	£3.75
Soft, Flaky, layered South Indian specialty bread.	
Tandoori Roti 🌱	£2.50
Traditional roti made from wholemeal flour.	
Missi Roti 🌱🌱	£2.50
A crispy roti made with Chickpea flour, onions, green chillies and delicate spices.	
Naan 🌱	£2.50
Lasooni Naan 🌱	£2.75
Naan bread with a sprinkling of finely chopped garlic.	
Roomali Roti 🌱	£3.50
Takes its name from its thin and wispy appearance. A finely baked tawa bread folded like a handkerchief.	
Chapati 🌱	£3.50
Pan baked thin roti made from wholemeal flour.	

RICE

Pilau Rice 🌱🌱	£4.00
Aromatic Rice cooked with mild spices.	
Mushroom Rice 🌱🌱	£5.50
Rice embellished with mushrooms, garlic and onions.	
Lemon Jeera Rice 🌱🌱	£4.50
Basmati Rice with Jeera (cumin seeds) and Lemon.	
Sada Chawal 🌱🌱	£3.00
Fine Basmati boiled white rice.	
Egg Fried Rice 🌱	£5.50
Rice with eggs, garlic and onions.	

SUNDRIES

Poppadom 🌱🌱	£1.00
Spicy option available.	
Massala Poppodums 🌱🌱	£2.00
Madras pappad with a topping of onions, tomatoes, coriander & masala	
Pickle Tray 🌱🌱	£2.25
Mint chutney, Mango & Lime Pickle, onions available on request.	
Raitha 🌱🌱	£2.50
Fresh yogurt with cumin and mild spices with chopped onions and mint.	

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FOOD DELIVERY AND TAKE AWAY SERVICE

order online
littleredchilli.co.uk

We have a dedicated delivery service that we operate through our own branded website called Little Red Chilli.

We have all the popular dishes from our menu as well as some specialised delivery items for set meals, combo boxes. Some dine-in items may not be available online.

Little Red Chilli cooks up the great quality Banyan Tree food that you expect and delivers it to your door in Peterborough and surrounding areas.

Having a separate service for the delivery side allows the restaurant kitchen to remain focused on the restaurant business without compromise. Little Red Chilli focuses on delivery customers with a dedicated operation to cater for the high demand. Little Red Chilli provides all the popular dishes on a shortened menu that's designed to make sure all the items travel well. In addition, online ordering allows us to maintain lower prices.

We also have a presence on



Uber Eats



FREE DELIVERY

within 3 mile radius of Westgate, Peterborough



THE BANYAN TREE

Catering Services and Corporate Events

At The Banyan Tree we also provide a range of outside catering services, whatever the occasion.

Let us create a unique menu for your event, taking care of the logistics of delivering it at the time you require. We cater for corporate events, wedding parties, birthday parties and in fact any special occasion that you want to liven up with fantastic food.

Whether you require a finger buffet with canapes or a full-scale gourmet multi-course setting, the menu can be designed specifically to suite your occasion, season and location. Our range of summer dishes and healthy options make it ideal for outdoor events.

If you would like to book the entire restaurant we can host your party for you, with the food, drinks and decoration based on your budget and theme.