

The Bengal Palace Cuisine

We take special pride in offering a fantastic range of contemporary dishes, innovatively designed from authentic ingredients and cooking styles. We hope you will enjoy these exquisite flavours derived from our own exciting recipes based on traditional Bengal cuisine.

We look forward to making your dining experience one to remember with a combination of subtle tastes and spices from the Indian sub-continent which are delicately blended, fresh every day, as part of our centuries-old craft and essential to the art of Bengali and Indian cuisine.

Allergy Advice

Customers are advised to let our staff know, prior to order, if any foods might cause an allergic reaction.

If you would like to know the list of ingredients, used in a particular dish from our menu, our manager will be happy to assist you.

Please inform the staff if you have any allergies or dietary requirements so that we can advise you and avoid any reactions.

Our dishes may contain molluscs, lupin, sulphites, sesame, mustard, celery, nuts, milk, soya beans, peanuts, fish, eggs, crustaceans and cereals containing gluten.

Open 7 days per week
Evenings: 5.00pm - 10.00pm

**Bengal Palace Restaurant,
28-30 Church Street, Seaford, BN25 1LD**

www.bengalpalaceseaford.co.uk

Reservations 01323 89 90 77

Established since 1987



THE Bengal Palace

RESTAURANT

Sunday Special

5.00pm - 10.00pm



Food Hygiene Rating 5
June 2017

AWARD WINNING RESTAURANT



Starters

Chicken Tikka, Onion Bhajee,
Samosa (vegetable) or Garlic Mushrooms

Mains

Chicken Tikka Tandoori

Marinated in an olive oil and yogurt sauce with selected exotic herbs, cooked in a clay oven and served with fresh seasonal salad on a sizzler.

Chicken or Mixed Vegetable Pathia

Cooked with onions and tomatoes in a thick sauce, sweet and sour and a little hot. Served with pilau rice.

Chicken or Mixed Vegetable Dansak

Very tasty Persian dishes cooked with lentils in a thick sauce, sweet and sour. Served with pilau rice.

Chicken or Mixed Vegetable Biriany

Prepared with basmati rice fried with chicken or vegetables. This dish is not hot.

Chicken or Lamb Kurma

Cooked with mild spices, blended with coconut and fresh cream in a thick sauce.

Chicken or Lamb Curry

Cooked with a medium sauce.

Chicken or Lamb Madras

Cooked with a fairly hot sauce.

Side Dishes

Vegetable Curry
Dry Vegetables
Mushroom Bhajee
Cauliflower Bhajee
Bhindi Bhajee (okra)

Brinjal Bhajee (aubergine)
Bombay Potato (fairly hot)
Dal Masala (thick and spicy)
Dal Tarka (with lots of garlic)
Sag Bhajee (spinach)

Chicken or Lamb Vindaloo

Cooked with potatoes in a very hot sauce.

Chicken or Lamb Ceylon

Fairly hot with coconut.

Chicken or Lamb Bhuna

Cooked with special spices and herbs with tomato and capsicum in a medium thick sauce.

Chicken or Lamb Rogan

Cooked with special spices and herbs in a medium thick sauce, dressed with fried tomatoes, capsicum and onions.

Chicken or Lamb Dupiaza

Cooked with diced onions, spices and herbs in a medium thick sauce.

Chicken or Lamb Malaya

A mild aromatic dish cooked with pineapple.

Chicken or Lamb Kashmiri

Mild and aromatic cooked with lychees and bananas.

Chicken or Lamb Sag

Medium strength, cooked with spinach.

Sag Aloo (spinach and potato)
Aloo Gobi (cauliflower and potato)
Mutor Panir (chickpeas and cheese)
Sag Panir (spinach and cheese)
Onion Bhajee (side dish)

Plain Nan
Stuffed Nan
(with vegetables)
Roti

