

# PLANNING A PARTY?

**FREE PRIVATE FUNCTION ROOM HIRE  
FOR UP TO 100 GUESTS**

*(Terms & Conditions apply)*

**LET US BE THE PERFECT HOST FOR  
ALL YOUR PARTIES & EVENTS**

**WEDDINGS • BIRTHDAY PARTIES**

**ANNIVERSARIES • CELEBRATIONS**

**CHRISTENINGS & COMMUNIONS • FUNERALS**

**CORPORATE EVENTS • CHARITY NIGHTS**

**Mango**  
the restaurant



**AWARD WINNING  
RESTAURANT**



# LUNCH MENU

SERVED MONDAY TO FRIDAY 12 TO 2PM & SATURDAY & SUNDAY 12 TO 4PM

**2 COURSE £10.95**

## INDIAN

### STARTERS

#### DHAL & CORIANDER SOUP

Yellow lentils cooked in ginger and garlic tarka with an abundance of fresh coriander.

#### CHICKEN PAKORA

Scotland's favourite Indian starter served with a rocket salad and chutneys.

#### PALAK VEGETABLE PAKORA

Selection of seasonal vegetables fried until crisply and golden. (V)

#### DESI CHICKEN CHAAT

Cooked in a tandoor oven then added to hot chilli sauce.

#### HAGGIS PAKORA

Scottish haggis marinated with Indian spices and lightly fried in a tempura batter. Try it with a malt whisky.

#### MASALA FISH

**£1.95 Supplement**

A dish for fish lovers tilapia a fresh water fish slow cooked in a rogan josh style sauce served on a hotplate.

### MAINS

Served with Rice or Nan Bread  
(Garlic, Peshwari or Cheese Nan £1.00 extra)

#### SOUTH INDIAN GARLIC

One of Scotland's favourite dishes that satisfies the soul. It's hot, it's spicy and it has a kick to savour!

#### LAGAN KI BOTI

Try a little tenderness...melt-in-the mouth Scottish lamb diced, simmered slowly with ginger and garlic.

#### CHICKEN KORMA

A mild curry dish made with a sumptuously creamy sauce.

#### CHICKEN CHASNI

A light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate.

#### BHOONA

Spices are gently fried in plenty of oil to bring out their flavour, which results in deep strong flavour but very little sauce.

#### ROGAN JOSH

Flavoured olive oil, tomatoes, paprika and a host of spices creating a fresh and tasty dish.

#### CHICKEN TIKKA MAHARAJA MASALA

Chicken marinated in a spicy masala, baked in a deep charcoal oven. Cooked with a mild creamy sauce garnished with almond flakes and fried onions.

#### BUTTER BUTTER CHICKEN

DESCRIPTION

## ITALIAN

### ANTIPASTI

#### CAPRESE SALAD

Fresh mozzarella and tomato salad with olive oil and basil. (V) (GF)

#### FRITTURA DI CALAMARI

Deep fried calamari served with rocket salad and helping of garlic mayo.

#### JULIETTE

Deep fried Italian bread topped with tomato and basil sauce and grated pecorino cheese. (V)

#### BRUSCHETTA TRICOLORE

Freshly baked bruschetta topped with a cream of avocado, cherry tomatoes, mozzarella and basil oil. (V)

#### SOUP OF THE DAY

Freshly made soup made daily with an Italian twist.

#### FUNGHI AL AGLIO

Champignon mushrooms cooked in a white wine and garlic sauce served with rocket salad Parmesan shaving. (V)

#### PANE ALL' AGLIO CON FORMAGGIO

Garlic bread and cheese. (V)

#### COCKTAIL DI GAMBERETTI

Prawns fused with a rich marie rose sauce. (GF)

#### FORMAGGIO FUSO **NEW**

Panned creamy cheese, served with cranberry jam

#### ROTOLARE CON FORMAGGIO E PANCETTA **NEW** £1.50 Supplement

White cheese wrapped in bacon and baked on grill.

### MAINS

#### LASAGNA TRADIZIONALE

Traditional homemade lasagne from Naples.

#### SPAGHETTI BOLOGNESE

Homemade traditional bolognese sauce made with carrots, celery, onions and lashing of red wine designed to enhance the flavours of Scottish beef. (GF)

#### PENNE ARRABIATA

Add Chicken for £1.50 Supplement

Hot and Spicy tomato sauce made with fresh garlic, tomatoes, and chilli. (V) (GF)

#### SPAGHETTI CARBONARA

Crispy bacon in a rich and creamy parmesan cheese sauce with cracked black pepper. (GF)

#### GNOCCHI AL FORMAGGI

Gnocchi pasta cooked in a creamy cheese sauce created from a selection of Italian cheeses and oven baked. (V) (GF)

#### TAGLIATELLE POLLO

Succulent breast of chicken cooked in a white wine, garlic and tomato sauce.

#### POLLO AL FUNGHI

Succulent breast of chicken cooked with a creamy mushroom sauce.

#### FISH & CHIPS

Haddock coated in golden breadcrumbs, served with mushy peas, pickled onion and tartar sauce.

#### CHOICE OF PIZZA

Margherita, Parma, Boscaiola or Calzone.

#### RISOTTO POLLO **NEW**

Risotto cooked with pieces of chicken in tomato sauce. (GF)

### DESSERTS **£3.95 Supplement**

GULAB JAMA

PANNACOTTA

TIRAMISU

BANANA FRITTER

VANILLA ICE CREAM

DESSERT OF THE DAY

More desserts are available at an additional supplement, please ask your server for more information.

(V) Vegetarian. (GF) Gluten Free. Whilst our menu dishes do not have nuts as a main ingredient unless stated there may still be traces of nuts and nut oil present. Please inform your server if you have allergies we should know about. We can supply an information folder sharing all of the ingredients of each dish and if it may affect any of the 14 food allergens. Whilst all care has been taken to remove fish bones, some small bones may remain.