



# Unicorn Inn



## TASTE OF ASIA WEEKEND!

**AVAILABLE FRIDAY 20. MARCH FROM 1pm  
AND ALL DAY SATURDAY 21. MARCH  
Normal menus also available**

### **UNICORN LAMB CURRY £18.50**

Marinated slow cooked pulled lamb finished with roast garlic, chillies, fresh coriander, tomatoes, coconut, ginger and our selection of herbs and spices to create a spicy British Raj style curry dish. Served with a large garlic and coriander naan bread and a choice of basmati rice or chunky chips

### **KOREAN BBQ BEEF SIZZLER £19.50**

Tender strips of prime rump steak marinated with Korean style chilli, roast garlic, ginger and soy then stir fried with fresh vegetables and finished in our Korean style barbecue sauce. Served on a sizzling skillet with fresh sesame noodles and accompanied by crispy prawn crackers and a choice of fluffy boiled rice or chunky chips

### **CHICKEN TIKKA BURRITO £16.95**

Our creamy and aromatic chicken tikka massala served in a large wrap with Indian style basmati rice and a sprinkle of mozzarella. Accompanied by a rustic salad, chips, mint yoghurt dip and mango chutney

### **SRI LANKAN KING PRAWN CURRY £16.95**

Juicy king prawns in our homemade Sri Lankan style curry sauce cooked with fresh green chillies, tomatoes, coconut and a delicate touch of herbs and spices to create an authentic curry dish. Served with traditional poppadom pieces, mango dip and fluffy basmati rice

### **HANGING THAI CHICKEN SATAY £17.95**

Our own Thai style chicken satay barbecued on a skewer then served as a hanging kebab with a Thai peanut sauce, prawn crackers and fluffy egg fried rice

### **SINGAPORE CHOW MEIN £17.50**

Tender pieces of chicken breast stir fried with oriental style vegetables then finished with fresh noodles in our Singapore style chow mein sauce with roast garlic and ginger, soy, sesame, chilli and curry flavours. Served with crispy prawn crackers and tempura king prawns

### **TANDOORI BUTTER CHICKEN £17.50**

Tender pieces of boneless tandoori chicken thighs finished with fresh coriander, butter, cream, roast garlic, ginger and a blend of aromatic spices to create a rich and creamy curry dish. Accompanied by a warm garlic and coriander naan bread and a choice of fluffy basmati rice or chips

