

Traditional Classics

Korma
For that milder taste.....coconut in cream sauce and freshly ground spices.

Dansak
A mild lentil based dish blended with piece of pineapple and lemon juice sweet and sour.

Duppiaza
A rich but mild flavoursome sauce combining fresh onions and whole spices.

Bhuna
A medium strength curry cooked with onions herbs and aromatic.

Kharai
Dish cooked in sizzling metal pot, seasoned with herbs and spices with fresh bay leaves/carimur.

Rogan Josh 
A tomato and onion based curry flavoured with coriander, slightly hot.

Samber 
"Hot & Spicy" A curry concotion cooked with lentil and garlic.

Madras 
A "Hot" Favourite! A curry with coriander and ground chillies for that exquisite flavour.

Jalfrezi 
Fresh green chillies and coriander cooked with herbs - Hot!

Vindaloo 
Ground Chillies cooked with herbs and piece of tomato to create a very hot but flavoured dish.

The above dishes are available with the following fillings

Chicken £8.95	Lamb £9.95	Prawn £9.95	Chicken Tikka £9.95	Lamb Tikka £10.95	Tand. Chicken (off the bone) £9.95
King Prawn £12.95			Vegetable £8.95	Mixed £11.95	

Biryani Dishes

Classic rice dish made with almonds & sultanas served with a medium vegetable sauce.

The above dishes are available with the following fillings

Chicken £9.95	Lamb £10.95	Prawn £10.95	Chicken Tikka £10.95	Lamb Tikka £11.95	Tand. Chicken (off the bone) £10.95
King Prawn £13.95			Vegetable £9.95	Mixed £12.95	

Vegetable Side Dishes

Aloo Gobi Potato and cauliflower with herbs and spices.	£5.50	Sag Bhaji Spinach in spices, tomatoes and herbs.	£5.50
Aloo Methi Potato cooked with fenugreek leaves.	£5.50	Mixed Veg Bhaji Mixed vegetables in spices, tomatoes and herbs.	£5.50
Bombay Aloo Potato with herbs, spices and tomatoes.	£5.50	Chana Bhaji Chick peas in spices, tomatoes and herbs.	£5.50
Cauliflower Bhaji Cauliflowers in spices, tomatoes and herbs.	£5.50	Tarka Dhall Lentil garnished with garlic.	£5.50
Mushroom Bhaji Mushroom in spices, tomatoes and herbs.	£5.50	Sag Paneer Cheese and spinach with herbs and spices (When available).	£6.50

Rice & Chips

Boiled Rice	£2.95
Basmati Rice (Pilau Rice)	£2.95
Pineapple Rice	£3.50
Chana Rice	£3.50
Mushroom Rice	£3.50
Egg Rice	£3.50
Keema Rice	£3.50
Vegetable Rice	£3.50
Chips	£2.95

English Dishes

Served with salad, vegetables and chips.

Omelette Chicken, mushroom or prawn.	£7.95
Roast Chicken Served with salad, gravy and chips.	£8.95
Chicken Nuggets Served with chips and salad.	£7.95

Set Meal for 2

Papadums & Relishes
Starters
Shish Kebab, Chicken Tikka, Hoppers
Main Course
Chicken Tikka Massala, Lamb Rogan Josh
Sides
Aloo Gobi, Veg Pilau Rice, Garlic Nan
£32.95

The management and staff sincerely hope that you have enjoyed your visit.

If for any reason you need to speak with us please do so without hesitation.

Takeaway and outdoor catering available, Function room available.

If you have any suggestions we would love to hear about it.

Management reserves the right to refuse service without giving a reason. Offers can be withdrawn or limited without prior notice. All prices correct at time of going to print.

Traditional Breads

Keema Nan Minced meat stuffed bread.	£3.50
Peshwari Nan Coconut and sultana stuffed bread.	£3.50
Garlic Nan Garlic stuffed bread.	£3.50
Plain Nan Leavened bread.	£2.95
Cheese Naan Cheese stuffed bread.	£3.75
Keema, Chilli & Garlic Naan Minced meat, chilli and garlic stuffed bread.	£3.75
Chapati White bread from our tawa pan.	£1.00
Puri Deep fried unleavened bread.	£1.00
Tandoori Roti Whole wheat bread baked with clay oven.	£1.95

Set Meal for 4

Papadums & Relishes
Starters
Shish Kebab, Tandoori Chicken, Onion Bhaji, Hoppers
Main Course
Chicken Tikka Massala, Lamb Rogan Josh, Chicken Shahee
Sides
Veg Pilau Rice, Mushroom Bhaji, Garlic Nan
£59.95

Mixed Thali

Papadums & Relishes
Tandoori Chicken, Chicken Tikka Korma, Chicken Bhuna, Lamb Roganjosh, Chicken Tikka Massala, Prawn Jalfrezi, Aloo Gobi, Peshwari Nan and Vegetable Pilau Rice

For 2 £32.95 - For 4 £59.95



sagar
Premier
finest indian cuisine
Est. 1988

Takeaway Menu

01772 620 200
www.sagarpremier.com

Clayton Brook Road, Clayton Brook
Nr Walton Summit, Preston PR5 8HZ

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Appetisers

Papadum	£0.60
The famous Indian savoury crisp.	
Spiced Popadum	£0.60
Mix Pickle	£0.75
Pickles Each	£0.60
Pickle Tray	£2.50
Freshly chopped salad with green chillies, raita, onion with mint, tomato and mango chutney, special sauce.	

Set Starter A

For Two People	£9.50
Chicken Pakora, Shish Kebab and Hoppers.	

Set Starter B

Sizzling Platter For Two	£10.50
Chicken Tikka, Lamb Tikka and Shish Kebab	

Starters

Poultry Starters

Chicken Chat	£4.50
Chicken cooked in chat massalla.	
Chicken Tikka	£4.25
Chicken pieces marinated and barbecued.	
Chicken Garlic	£4.25
Chicken in garlic and butter.	
Chicken Pakora	£4.25
Spiced chicken deep fried with batter.	
Chicken Tikka Puri	£4.50
Deep fried unleavened bread with chicken stuffing.	
Hoppers	£4.50
Crisp rice pancakes with chicken filling.	

Meat Starters

Shish Kebab	£4.50
Minced meat skewered and tandooried.	
Shami Kebab	£4.50
Minced meat croquettes and grilled.	
Lamb Tikka	£4.50
Lamb marinated and barbecued.	
Lamb Garlic	£4.50
Lamb in garlic and butter.	
Samosa	£3.95
Deep fried meat pasties.	
Mixed Kebab	£4.95
Shish & tikka & samosa.	

Fish Starters

Sea Bass Spicy Grill	£5.95
Spicy seabass with fresh herb and garlic sprinkled with coriander.	
King Prawn Puri	£6.50
Deep fried unleavened bread with prawn stuffing.	
Prawn Puri	£4.50
Deep fried unleavened bread with prawn stuffing.	
King Prawn Tikka	£6.50
King prawn marinated and barbecued.	
King Prawn Garlic	£6.50
King prawn garlic and butter.	
Prawn Cocktail	£4.50
Fresh prawns in a cocktail sauce with salad.	
Salmon Tikka	£5.95
Salmon marinated and barbecued.	
Fish Pakora	£5.50
Spiced fish deep fried with batter.	
Exotic Salmon	£5.95
Slamon In black pepper and garlic and spring onion marinated with cinnamon spice - Medium or hot.	

Vegetable Starters

Onion Bhaji	£3.95
Deep fried spiced onion balls.	
Pakora	£3.95
Cauliflower, spiced and deep fried.	
Vegetable Samosa	£3.95
Deep fried vegetbale pasties.	

Tandoori Specials

All dishes served with a vegetable curry sauce.

Chicken Tikka	£9.95	Chicken Tandoori	£9.95
Off the bone, marinated in yoghurt sauce, roasted in clay oven.		On the bone, marinated in yoghurt and roasted in tandoori (clay oven).	
Lamb Tikka	£10.95	Tandoori Mix Kebab	£12.95
Lamb marinated in yoghurt sauce, roasted in clay oven.		Chicken Tikka, Lamb Tikka, Tandoori Chicken & Sheek Kebab.	
King Prawn Tikka	£12.95	Chicken Shaslik	£11.95
King prawn marinated in yoghurt sauce, roasted in clay oven.		Chicken marinated in yoghurt, cooked in green peppers.	
Salmon Tikka	£11.95	Lamb Shaslik	£12.95
Salmon marinated in yoghurt sauce, roasted in clay oven.		Lamb marinated in yoghurt, cooked in green peppers	

Sagar Specials

Garlic Chilli Chicken ११	£9.95
Barbecued pieces of chicken cooked in fresh garlic, sweet chilli sauce with coriander and crisp red chill.	
Garlic Balti ११	£9.95
Chicken cooked in a Balti style sauce with herbs, spices and plenty of garlic.	
Chilli Massalla १	£9.95
Light Spices with green chillies and onions in a massalla sauce. Chicken Tikka or Lamb Tikka.	
Hari Mirchi ११	£9.95
Tender pieces of chicken or lamb with fresh chillies, coriander, tomatoes and onions fused with brown spices.	
Lamb Bangla ११	£10.50
Tender lamb cooked and pureed with tomato and garlic.	
Lamb Naga १११	£10.50
Tender Lamb cooked in hot chillies sauce with fresh tomatoes & onions sprinkled with coriander.	
Lamb Nawabi	£11.95
Large cubes of quality lamb in a creamy mushroom sauce with spices.	
South India Murghi	£10.50
Tandoori chicken, taken off the bone then cooked in mince chicken, coriander and spices.	
Modhu Murghi	£10.50
Chicken cooked in coriander seeds, garlic, orange zest and honey, and fresh coriander leaves, served with a hint of lemon juice.	
Sagar Biryani	£11.95
Chicken Tandoori (Off the Bone) cooked with chick peas and whole garlic and tomato puree served with vegetbale sauce.	
Mango Mango	£10.50
A rich creamy chicken dish with added flavours cmbined with mango blended to given exclusive sweet taste.	
Dum Lamb	£11.95
Lamb of the bone cooked in handi oven over a slow heat with yoghurt, sun-dry red chillies rich spices.	

Sagar Fish Dishes

King Prawn Shell Balti	£12.95	Grilled Bengal Seabass	£11.95
King prawns sliced and cooked in the shell for added flavour in addition to aromatic spices served in a dry sauce.		Fresh seabass grilled in light spices, seasoned with cumin seed. Served on a thick sauce with onions and tomatoes garnished with coriander.	
Goa Salmon	£11.95	Grilled Bengal Salmon	£11.95
Fish dish prepared with salmon specially spiced and fried, accompanied with prawn bhaji.		Grilled in light spices, seasoned with cumin seed. Served on a thick sauce with onions and tomatoes garnished with coriander.	
Exotic Salmon	£11.95		
Salmon in black pepper and garlic and spring onion marinated with cinnamon spice - Medium or Hot.			

Sagar Favourites

Shahee	Palok
Cooked with minced lamb and herbs and spices.	
Lussi १	Balti
A sweet and hot sauce cooked in coriander, herbs and green chillies.	
Rezzella	Sondia ११११
Spiced with onions and tomato and pimento with cinnamon spice.	
Very Hot spiced dish prepared in green chilli and coriander.	

The above dishes are available with the following fillings

Chicken Tikka £10.95	Lamb £10.95	Tand. Chicken (off the bone) £10.95	King Prawn £13.95	Mixed Tikka £12.95
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Massala Dishes

The following dishes are cooked with almond and coconut flour.

Chicken Tikka Massala	£9.95	Lamb Tikka Massala	£10.95
Chicken barbecued, into a rich massala dish with cream.		Lamb barbecued, into a rich massala dish with cream.	
Chicken Tikka Balti Massalla	£10.95	Aloo Gobi Massalla	£9.50
Dish cooked in a spicy sauce with balti herbs to give a mouth watering taste.		Spiced potato and cauliflower in a rich spicy dish with cream.	
King Prawn Tikka Massalla	£12.95		
King Prawn barbecued, into a rich massala dish with cream.			

ALLERGY & INTOLERANCES

Always mention when ordering about allergies and intolerances.

The following known allergens are used in our kitchen and we cannot guarantee any dish will be completely allergen free.

