

M E N U



The Valley Restaurants



Welcome to The Valley Restaurants

An unusual name for an Indian restaurant perhaps!

That was the reaction when we opened our first restaurant "The Valley" at Corbridge in 1991. The Valley was named after the beautiful Tyne Valley.

After the great success of our restaurant, The Valley, we were fortunate to find another old station in Jesmond, Newcastle and took possession in the third month of 1997. The railway carriage which is part of the restaurant was numbered 397 when it was built for the Great Northern Railway at Doncaster in 1912, and was originally built as a saloon for wealthy families to hire for their journey.

Thinking of the link with The Valley and its World renowned "Passage to India" train service the coincidence of the carriage number and the date 3/97 meant that the new restaurant had to be called The Valley Junction 397.

Since March 2001 we have occupied another prestigious site, right next to the ancient Abbey in Hexham, where we opened our third restaurant, "The Valley Connection 301".

After many successful years we are proud to present this, our latest menu, introducing many exciting new dishes.

Local availability of good, fresh ingredients now allow us to create increasingly more authentic dishes. Whilst many "old favourites" still appear we hope to rejuvenate the palate of connoisseurs whilst tempting many more to try our newest dishes.

We hope your visit to The Valley Restaurants is an enjoyable and memorable experience. Our customers are our greatest assets, "Your satisfaction" is our motto.

At your service

Daraz, Locku & Team

Vegan Dishes

Most of our vegetarian dishes are vegan, please let us know when placing your order.

Special requests

If you have any special requests for dishes which are not on our menu, please ask and we will try to prepare them for you.

Food Preparation & Allergies

All our dishes are carefully prepared with fresh ingredients, freshly ground spices and **HALAL meat**. Some dishes on the menu include nuts in the recipe. If you suffer from any food allergy, or require gluten-free options, please let us know before placing your order.

Please choose one main course for each person.
All prices include VAT. A service charge is not included.

Opening Hours

**The Valley
Corbridge**

Mon-Sat 6.00 - 11.00pm
Sunday Closed

**Junction 397
Jesmond, Newcastle**

Tue-Sun 5.00 - 11.00pm
Monday Closed*

**Connection 301
Hexham**

Tue-Sun 5.00 - 10.30pm
Monday Closed*

Lunch Times Closed - all restaurants

* Open Bank Holidays and Mondays during December



STARTERS

Soups 4.50

Lentil, mulligatawny or fish and tomato, served with freshly baked bread.

Onion Bhaji 4.50

Crispy fried spiced onion balls.

Vegetable Pakura 4.50

Crispy fried spiced vegetable fritters.

Bhuna Prawn on Puree 5.75

Prawns cooked with special herbs and spices, served on a small pancake.

King Prawn Bhaji 8.95

Super king prawns stir fried with garlic, onions herbs, spices and fresh coriander. Served on a small pancake.

Dhai Baigon 5.75

Grilled aubergine, stuffed with spicy vegetables, topped with spiced yoghurt.

Chingri Varkee 5.75

Grilled green pepper stuffed with spicy prawns.

Sabzi Varkee 5.75

Grilled green pepper stuffed with spicy fresh mixed vegetables, topped with minty yoghurt sauce.

Chapati Roll 5.75

Spicy mixed vegetables or minced lamb rolled into a garlic chapati.

Sheek Kebab 5.50

Succulent minced lamb or chicken rolls, blended with special herbs and spices, cooked over charcoal. Served with salad & minty yoghurt sauce.

Chicken or Lamb Tikka 5.75

Succulent boneless pieces of chicken or prime pieces of lamb, marinated, then barbecued and served with salad & minty yoghurt sauce.

Chicken Kebab 5.50

Chicken minced with fresh herbs & green chillies, served with a green salad.

Kebab Bahar for two 11.95

A selection of kebabs and tikkas, served sizzling with salad and minty yoghurt sauce.

Tandoori Dhakna 5.50

Chicken wings marinated in fresh herbs and spices, served with minty yoghurt sauce.

Tandoori Lamb Chops 7.50

Lean lamb cutlets marinated in a blend of spices, cooked in the Tandoor.

Surprise Platter

A specially prepared selection: **for 2 14.95 for 4 28.50**



MAIN COURSES

Daraz & Locku's Favourites

Roshon Kora 11.50

A dish with lots of garlic, black pepper, fresh herbs & spices in a medium hot sauce. Choose from chicken, lamb or beef.

King Prawn Bongo Po 17.95

Super king prawns from Bangladesh prepared with sliced green chillies in a medium to hot sauce.

Murgh Amchur 11.50

Chicken with the great flavour of mango in a spicy sauce - medium hot.

Shat Kora Delight 11.50

This particular dish comes from the Sylhet region of Bangladesh. A regional favourite for generations - the fantastic fragrance of Shat Kora which is from the lemon family and is only grown in Sylhet. Choose from chicken, lamb or beef.

Belati Baigon Zhal Zul 17.95

A king prawn dish prepared with fresh tomatoes, green chillies and fresh coriander. It has a medium consistency with a tangy flavour. Slightly hot.

Special Bhuna Gosth 11.95

Daraz's favourite dish. Lamb or beef seasoned with fresh herbs and spices with a touch of garam masala, diced green chilli and fresh coriander. Highly recommended - it's fairly hot.

Keema Special 10.95

Minced lamb or chicken curry, prepared with peas or chopped potatoes - medium hot.

Chana Gosth 11.50

Lamb or beef, cooked with chickpeas, prepared with fresh herbs and spices - medium hot.

Sag Shangam 11.50

Chicken, lamb or beef cooked with fresh spinach, herbs and spices - medium hot.

Tikka Garlic Salon 11.50

Marinated chicken or lamb, first prepared in the clay oven and then cooked with garlic and green chillies in a sauce of medium consistency - a little hot.

Five Course Super Dinner

A very special meal selected for you by our Master Chef.

for two 79.95
for four 150.00

Seven Course Surprise Dinner

Specially selected and prepared by our Master Chef to surprise you.

for two 85.00
for four 160.00



MAIN COURSES

Chef's Recommendations

Some of the following dishes may be unfamiliar to many Indian food devotees. Our recipes are unique to The Valley Restaurants.

Murgh Jeera Sangam 11.50

Chicken with great flavour of cumin medium hot sauce.

Murgh-e-Khazana 11.50

Chicken with mild spices and honey, in a creamy sauce.

Murgh Sabzi Khana 11.50

Chicken stir fried with capsicum, tomato and bindi in a mixture of aromatic spices.

Murgh Zhal Roshun 11.50

Chicken with garlic and fresh green chillies in a sauce. It's hot!

Luari Mangsho 11.50

Strongly spiced medium hot lamb dish, with tomatoes, green pepper & fresh coriander.

Shahjhani Pasanda 11.50

Prime pieces of lamb, in fresh cream, yoghurt and cashew nuts in a subtle sauce.

Mangsho Pesta Ke Shadi 12.50

Top side of beef prepared with a blend of mild spices, pistachio nuts and a touch of fresh cream.

Chilli Chingri Masala 16.95

Super king prawns first barbecued then cooked in a special blend of hot spices with green chillies.

Rajha Chingri Sagwala 16.95

Super king prawns with fresh spinach, coriander and a touch of green chilli.

Salmon Bhaja 13.95

Salmon, fried with fresh herbs, garlic, ginger, onions and fresh coriander.

Duck Masallam 13.95

Duck breast marinated in herbs, served in a spicy, creamy sauce with coconut.

Salmon Salon 13.95

Salmon prepared with fresh herbs, spices and sliced green chillies and using orange peel which gives a delicious flavour.

Beef Adrok 11.95

Topside of beef prepared with fresh herbs and lots of fresh ginger.



MAIN COURSES

Tandoori Oven

These dishes are marinated in our own specially blended sauce with yoghurt; cooked in an authentic tandoori clay oven. Served sizzling on a bed of raw onion with fresh green salad and minty yoghurt sauce.

Tandoori Chicken 10.95

Half spring chicken on the bone.

Chicken or Lamb Tikka 11.50

Succulent boneless pieces of chicken or prime pieces of lamb.

Tandoori Super King Prawns 18.50

Large king prawns from Bangladesh.

Tandoori Extravaganza 15.50

A super selection of Tandoori Kebabs and Tikkas.

Chicken or Lamb Shaslic 12.50

Succulent pieces of chicken or lamb, barbecued on skewer with tomatoes, capsicum and onion.

Traditional Classic Curries

- **Korma** • **Balti** • **Bhuna** • **Dupiaza** • **Rogan** • **Karai** • **Jalfrezei**
- **Ceylon** • **Dhansak** • **Pathia** • **Madras** • **Vindaloo**
- **Masala*** - only with Tikka

Our authentic recipes, each with their own distinctive flavours, are made to traditional recipes and can be prepared to your own taste.

Choose from:

Mixed vegetables	8.95	Chicken	9.95
Lamb / Beef / prawn	10.75	Duck	13.50
King Prawn	14.50	Keema	9.95
		Chicken / Lamb	

Tikka Style:

Lamb or Chicken	11.50	King Prawn	16.95
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Biryanis

Biryani is a traditional Indian dish, prepared with flavoured Basmati rice, a mixture of mild spices, cashew nuts, egg and sultanas in ghee.

Served with mild, medium or hot vegetable curry.

Choose from:

Chicken, Lamb or Beef	12.50	Prawn	12.50
Chicken Tikka	13.50	Lamb Tikka	13.50
King Prawn	16.00	Tandoori King Prawn	17.50



MAIN COURSES

Vegetarian Specials

The following dishes are specially selected and prepared for vegetarians, these are wonderful dishes for non-vegetarians too.

Please ask for Vegan options

Palak Paneer 8.95

Fresh spinach with cheese, garlic and green chillies.

Mattar Paneer 8.95

Garden peas with cheese in aromatic spices with a touch of green chilli.

Dhai Baigon 8.95

Large grilled aubergine stuffed with spicy vegetables, topped with yoghurt.

Chana Bhuna 8.95

Chickpeas in a strongly spiced sauce.

Dhal Sabzi 8.95

Fresh mixed vegetables with lentils, lemon juice, garlic and chilli.

Chilli Vegetables 8.95

Fresh mixed vegetables with lots of green chillies.

Vegetable Masala 8.95

Prepared with fresh cream, yoghurt & mixed spices in a creamy sauce.

Special vegetarian meal

Anaj Vuj (Chef's choice) 15.50

A selection of specially prepared fresh vegetable dishes.

Serve with rice and bread.

(This will take a little time to prepare).

VEGETABLE SIDE DISHES

Sabzi-Vegetable

We highly recommend that you have vegetable side dishes to complement main courses. These can be shared.

4.50 per portion

Mushroom Bhaji

Fresh mushrooms with onion

Bindi Bhaji

Fresh okra with onion and spices

Bombay Aloo

Spicy hot potatoes

Aloo Gobi

Potato and cauliflower

Cabbage Bhaji

Crispy cabbage with spices

Vegetable Bhaji

Mixed spiced vegetables

Brinjal Bhaji

Aubergines stir fried

Sag Aloo

Spinach and potatoes

Sag Bhaji

Fresh spinach with garlic

Tarka Dhal

Lentils flavoured with garlic

Valley's Dhal

Lentils, fresh herbs & spices

Vegetable Curry

Mixed vegetables in spicy sauce

Chana Bhuna

Chickpeas with spices

Chana Dhai

Chickpeas with spicy yoghurt



SIDE DISHES

Rice Dishes

The following Pilaw rices are prepared with Basmati, the finest rice in the world.

Nut Pilaw	4.50	Vegetable Pilaw	3.95
Mushroom Pilaw	3.95	Onion Pilaw	3.95
Peas Pilaw	3.95	Egg Pilaw	3.95
Keema Pilaw	3.95	Lemon Pilaw	3.95
Plain Pilaw	3.50	Plain Boiled Rice	3.50

Sundries & Rotis

Plain Naan 2.95

Made with self-raising flour.

Pashwari Naan 3.50

With pistachio nuts, cashews, coconut and sultanas.

Keema Naan 3.50

With spiced minced lamb.

Paneer Naan 3.50

With cheese.

Garlic Naan 3.50

With fresh garlic.

Aloo Naan 3.50

with spiced potatoes.

Paratha 3.50

Leavened bread (Pan fried).

Stuffed Paratha 3.95

Stuffed with vegetables (Pan fried).

Chapati 1.95

Made with wholemeal flour.

Tandoori Roti 2.95

Baked in the clay oven.

Puree 1.95

Small fried pancake.

Poppadums 0.95

Spiced or plain.

Raitha 2.45

Cultured yoghurt with onion & cucumber.

Assorted Pickles 0.95 - per person

Lime, mango, diced onion, tamarind & minty yoghurt sauces.



"Passage to India" Train Service

Travel in Style to The Valley Corbridge
on board the famous Curry Train

Enjoy a unique "Raj Style" escorted train service from Newcastle Central Station, or other stations* along the Tyne Valley line going west to the Valley in Corbridge. Ideal for any celebration, anniversary, a special treat or business entertainment.

The Valley's uniformed staff will meet you at your departure point and escort you to the restaurant.

Available from Newcastle upon Tyne.

*subject to train timetables

The exclusive package includes:

Return travel for each member of your party
A delicious five-course meal chosen from our à la carte menu.

For details please visit our web page:

CurryTrain.co.uk or phone 01434 633434



Thank you for dining with us

10%
OFF

To show our appreciation, we are delighted to offer you a 10% discount voucher redeemable at either of our sister restaurants. Please ask your waiter for further details or to make a booking.

First Class Takeaway Service

The Valley menu is available for takeaways at a 20% discount.

Great gift ideas

A special ticket for the "Passage to India" Train Service
or our **Gift Voucher** - fantastic gifts for any occasion.

A beautifully presented Ticket
or Gift Voucher is available to
purchase from the restaurant,
phone 01434 633434 or email:
info@valleyrestaurants.co.uk

