



## CHRISTMAS @ SET MENU B

**Poppadum and chutneys**

### APPETISERS

**Assortment of Non-Veg kebabs**

Selection of chicken tikka, lamb chops, chargrilled salmon, vermicelli fried prawn served on a colourful salad with tangy mint chutney

Or

**Assortment of Veg kebabs\***

Selection of almond pear, paneer tikka, vegetable samosa, naram dil tikki  
Served on a crunchy salad

### MAINS

All main courses are served with Pulao Rice or naan bread

**Chicken Bhunna Mushroom**

Cubes of chicken tikka tossed in a peppery onion tomato sauce  
Cooked with fresh mushrooms and hinted with fresh coriander

**Salli Boti**

Diced lamb cooked with apricots in cinnamon flavoured sauce  
Served garnished with straw potatoes and fresh coriander

**Prawns Jalfrezi**

Pink butterfly tiger prawns cooked with peppers and fresh green chillies flavoured  
with ginger and fresh coriander

**Vegetable Panchmel**

Exotic vegetables cooked in a tantalising sauce flavoured with onion seeds and  
coriander

**Shahi Soya\***

Chunks of soya slow simmered in rich tomato sauce of almonds and cream

### DESSERTS

**Gajjar Halwa\***

Served hot with a scoop of vanilla ice cream

**Strawberry Rasmalai\***

Traditional Indian dessert served chilled with a garnish of strawberries

**Christmas Pudding**

with Brandy Sauce

**£32.95 PER PERSON**

10% Discretionary service charge may apply

\*Contains nuts