



CHRISTMAS @ SET MENU B

Poppadum and chutneys

APPETISERS

Please choose any one:

Chicken Tikka Shaslik

Succulent morsels of chicken breast steeped in a marinade, alternated with colourful peppers, glazed golden in tandoor

Chargrilled Salmon

Dill and carrom seed marinated cubes of Salmon chargrilled, served on salad greens

Adrak Ke Panje

Spiced lamb chops mixed with fresh coriander and ginger, glazed golden in the tandoor and Served with a small salad

Soya Tikka Shaslik (Vegan)

Soya chunks marinated with plant based yoghurt and spices, served alternated with colourful peppers on gathered greens

Honey Chilli Gobi

Tempura of florets of cauliflower stir fried in a sweet chilli, honey and soy sauce, Served garnished with spring onion greens – an Indo Chinese delicacy

MAINS

All main courses are served with Tadka dal, Pulao Rice and a naan bread Please choose any one:

Methi Lamb Bhunna Masala

Lamb dices cooked with fresh fenugreek , peppers and chefs chosen spices, with generous helping of fresh coriander

Kabuli Chicken Tikka Masaledar

Diced chicken tikka cooked with chickpeas, spices ginger and fresh coriander

Sarson wali Machhli

Cod fillet chunks cooked with dijon mustard in a fragrant curry leaves sauce

Subz Panchmel (Vegan)

Seasonal mixed vegetables stir-fried with onions, tomatoes and spices

Paneer Tikka Makhan Masala

Squares of paneer tikka tossed in a peppery onion and tomato masala, finished with Butter, cream and fenugreek leaves

DESSERTS

Please choose any one:

Rasmalai - Served garnished with fresh strawberries and sprig of mint

Christmas Pudding - with Brandy Sauce

£44.95 PER PERSON

(Includes VAT 20%) 10% Discretionary service charge may apply

*Contains nuts