

MAIN COURSE

ALL MAINS SERVED WITH NAAN OR STEAMED RICE

AACHARI TANDOORI TURKEY

A truly Indian twist to a traditional Christmas roast, tandoori turkey marinated and cooked in chef's secret 5 spice recipe served with aloo ka bharta and jeera vegetables

CHICKEN NIZAMI HANDI

Chicken chunks cooked in Nizami style with coconut, onion, peanuts and creamy cashew nut gravy

RAJASTHANI LAAL MAAS

A spicy royal Rajasthani curry not for the fainthearted, fragrant spices chunks of mutton cooked in plenty of ghee, chilli and infused with the smoky flavour of charcoal

KASUNDI PRAWN CURRY

A tangy prawn curry cooked in fresh coriander leaves, onion and tomato along with the punches of Kasundi

BHINDI DO PYAZA (V)

A classic north Indian dish made of okra, spices, herbs and double onions

DAL MAKHANI (V)

One of India's most special and popular dal's, black lentils simmered in butter and cream

DESSERT

CLOUDY GAJAR KA HALWA

A popular Punjabi dish made with a twist of shredded carrot, milk, sugar, nuts and topped off with marshmallow

BADAMI RICE KHEER TRIFLE

A creamy, rich and delicious Indian rice pudding made with almond milk, rum, cardamom, saffron and berry compote

PLEASE ADVISE US OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS WHEN BOOKING

£25 NON REFUNDABLE DEPOSIT PER PERSON | PRE ORDERS REQUIRED | TERMS & CONDITIONS APPLY