

CHRISTMAS DAY

Menu

4 COURSE MENU £65 PER PERSON

PRE-BOOKING & ORDERING ONLY 12PM & 3PM SITING AVAILABLE

TO BOOK TODAY CALL 01707 323 282

WELCOME DRINK & NIBBLES

CHOICE OF GLASS OF PROSECCO, PINT OF DRAUGHT BEER,
250ML GLASS OF HOUSE WINE OR NON-ALCOHOLIC BEVERAGE

CRACKERS SELECTION (V)

Assorted basket of Indian crackers
served with tangy mint yogurt and sweet
tamarind chutney

PANI PURI SHOTS (V)

Golgappa puri filled with lip-smacking
masala water, paired with chickpeas,
potatoes and chutney mixture

CHOOSE 1 OF THE FOLLOWING FROM EACH COURSE

STARTERS

INDO-CHINESE CHILLI PANEER (V)

Indian cottage cheese cooked in our chef unique Indo-Chinese sauce

SAMOSA CHOLE CHAAT (V)

Crispy Punjabi samosa on a bed of chickpea curry topped with sev,
tomatoes, onions, yogurt, mint chutney and tamarind chutney

TRIO OF CHICKEN TIKKA

Combination of three tikkas tandoor cooked using chef's
special marinations

SMOKED LAMB CHOPS

Tender and juicy lamb chops marinated in Kashmiri red chilli paste and spices

PRAWNS 65

Hyderabadi inspired prawns tossed in curry leaf & yogurt tempering

COD AMRITSARI

Cod fillets dunked in Punjabi gram flour batter with cassava chips
& lacha onions

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