

## CHRISTMAS DAY

# Menu

**4 COURSE MENU £65 PER PERSON**

PRE-BOOKING & ORDERING ONLY 12PM & 3PM SITTING 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

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

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