



Christmas Menu

Sit-Down Set Menu - Minimum 6 guests

Lunch (12pm - 3pm)

2 Course Meal: £29.95 per guest • 3 Course Meal: £34.95 per guest

Dinner: (5.00pm – 10.30pm)

2 Course Meal: £42.00 per guest • 3 Course Meal: £48.00 per guest

(Starters)

Wok fried cubed paneer (Indian cottage cheese) with onions, peppers, chillies & garlic, flavoured with Chinese spices (V) (G) (D)

Atlantic Cod in a spiced golden batter with tomato chilli relish (F)

Traditional tandoori chicken tikka cooked in a charcoal clay oven served with a minted chopped salad (C) (D)

Crispy delicate gloves of pastry filled with chick peas & potatoes, doused with yogurt & tamarind chutney (V) (D) (G)

(Main Course)

Diced chicken pieces curried in a thin but smooth gravy, cooked on the spicy side with onions, paprika and coriander. A Northern Indian household favourite. (C)

Tender spring lamb cooked in a red hot onion & tomato gravy, spiced with aromatic garam masala & garnished with freshly chopped coriander (L)

Chunks of Indian cottage cheese blended into a smoked tomato sauce with generous helpings of cream & yoghurt, and a hint of dried fenugreek* (V) (N) (D)

Black lentils cooked in a tangy Dhaba style sauce with ginger, tomatoes & added green chillies for that extra kick (V) (D)

A selection of garlic, coriander & butter unleavened Tandoori breads cooked in a clay oven (V) (G) (D)

Fragrant tri-coloured Basmati rice cooked with whole spices and seasonal vegetables (V) Thick Greek yoghurt made colourful with pearly pomegranate seeds (V) (D)

Herb & Olive Salad (V)

(Dessert)

Sweet dumplings fried in hot sugar syrup, served with milky homemade Almond Kulfi, garnished with chopped pistachios and cashew nuts (V) (G) (N) (D)

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ALLERGENS:

V- VEGETARIAN; F- FISH; C- CHICKEN; L- LAMB;
G- CONTAINS GLUTEN; N- CONTAINS NUTS; D- CONTAINS DAIRY PRODUCT