



## Christmas Menu

1 choice per course & pre-order required

### STARTERS

Paprika Spiced Carrot & Coriander Soup with curried Croutons (V)

A fresh homemade soup with an intense flavour of roasted carrots, paprika and coriander topped with croutons and our secret spices.

Tandoori Chicken Momos (Dim Sum)

Steamed chicken dumplings in a light encasing then roasted with a tandoori marinade in the tandoor.  
A Nepalese Tibetan delicacy with a spicy twist, served with a chilli mango salsa.

Lamb Tikka Sliders served with a Garlic-Tomato Relish & Black Pepper Soya sauce Potato Wedges

A spicy tangy lamb tikka marinated in turmeric, mustard oil, fennel seeds and ginger overnight.  
Cooked freshly in a hot tandoor on skewers for an authentic chargrilled taste.  
Served with a tangy garlic and tomato relish & mini burger buns.  
With a side of crushed black pepper & soya sauce potato wedges.

Chilli Chicken (Paneer available as a vegetarian option)

Tender baby chicken, tossed in fresh crushed ginger & garlic.  
Pan fried with fresh green chillies, dressed with coriander & tomato juliennes.

Samosa Channa Chaat (V)

Deconstructed potato samosa braised garam masala spiced chickpeas, cool minted yoghurt topped with tamarind chutney, and finally sprinkled with gram vermicelli or sev.

Gobi Manchurian (V)

Florets of cauliflower covered in a sticky honey chilli sauce covered in toasted sesame seeds and presented on a bed of baby gem lettuce and spiced soya dressing.



## ENTREE/MAIN COURSE

### Coriander Seabass Curry

A fish curry cooked on a stove as in a traditional Indian home. A tantalising & bursting with flavours smooth & thin gravy. A sophisticated delicate fish married with an authentic Indian curry.

### Turkey & Mustard seed Koftas

Seasonal turkey cooked in a creative South Indian recipe of mince Turkey & mustard seeds in a coriander and tamarind curry.

### Makhani Paneer (V)

Chunks of Indian cottage cheese blended into a smoked tomato sauce with generous helpings of cream & yoghurt, and a hint of dried fenugreek.

### Rum infused Tandoori Lamb Chop

Juicy Lamb chops barbecued in a clay oven and then doused in a rich, spicy tomato & onion gravy; a dish flavoured with a hint of dark rum.

### Karahi Soya Tikka (V)

Soy Tikka marinated in Indian spices, pan fried and served in a deep thick masala gravy.

All Main courses are accompanied with Saffron steamed rice, Dhal Khadak Singh, Carrot & Pomegranate Raita, & Garlic or Coriander Naans.

## DESSERTS

### Chilli Chocolate Lava Cake with Cinnamon & Almond Kulfi

Soft sponge cake with a gooey molten chocolate centre with a hint of chilli, served with a cinnamon & almond kulfi.

### Apple Jalebi with Paan Kulfi

Bramley Apple rings covered in a light golden syrup batter, served with cool Homemade Indian ice cream infused with fresh cream & traditional Indian betel nuts, widely used as a palate cleanser.

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### Lunch (12pm - 3pm)

2 Course Meal: £18.95 per guest • 3 Course Meal: £21.95 per guest

### Dinner: (6.00pm – 11.30pm)

2 Course Meal: £35.00 per guest • 3 Course Meal: £42.00 per guest

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