



Christmas menu

£35.99 PER HEAD

Papadum plain and spicy with an assortment of chutneys

Starters

Tiger Prawn Martini

(Winner of the Best Signature Dish award in the National Curry Week Competition 2010)

Succulent warm water prawns marinated in lemon juice, ginger, garlic and anise, coated with rice flakes and deep-fried. Presented in a shot glass, layered with a trio of chutneys and topped with a dash of martini. (crustacean/egg/mustard)

Vegetarian platter

Samosas, paneer tikka, avocado cutlet, potato patties, onion and potato fritters (gluten)

Non Vegetarian platter

Herb chicken tikka, pickling chicken, battered fish and lamb seekh kebabs.

(crustacean/egg/mustard /fish)

Main Courses

Lamb Salli curry

Marinated lamb cooked in a saffron sauce with aromatic spices, apricot, lemon, jaggery (palm sugar) and kokum (a souring agent), tempered with carom seeds with a topping of crispy potato straws. 🌶️🌶️

Turkey tikka masala

Turkey tikka cooked in the clay oven and simmered in a fenugreek-scented tomato sauce 🌶️

🌶️ (dairy)

Saag Paneer

Cumin-scented Indian cheese (paneer) cooked with spinach, fenugreek leaf, tomato and spring onion 🌶️🌶️ (dairy)

Spiced potatoes with cauliflower (dry)

Cauliflower and potatoes braised with mustard seeds, cumin, caramelized onion and green chili. 🌶️🌶️

Black Lentils in a Butter Sauce:

The ever- popular Dal Makhani with tomato and fenugreek 🌶️🌶️ (dairy)

Pulao rice, Naan, Raita

Desserts

Christmas pudding with brandy sauce (dairy)

or

Carrot pudding with vanilla ice cream (dairy, nuts, egg, gluten)

Please note that some of our dishes may contain or have been in contact with nuts

No genetically modified ingredients are used

** Contains nuts Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️*

Note; 10% discretionary service charge will be added to your bill.