

Christmas Menu A

(Available at Lunch Only)

Appetizers

Gilafi Seekh Kebab - *spiced mince lamb skewers, rolled in peppers and onions, glazed golden on live charcoal.*

Coriander and Lime chicken Tikka - served with spice tomato plum chutney.

Potato, spinach and Fig Tikki served with date and tamarind chutney (V)

Main Courses

(All main courses are accompanied with Tadka dal , Basmati rice and Bread Basket)

Turkey Tikka Chettinad - *grilled turkey in a unique paprika spiced coconut gravy.*

Palak Murgh - *chicken cooked with fresh spinach, onions and tomato masala infused with ginger and garlic.*

Grilled Sea Bass , *spicy potato and peas mash , Moilee Sauce*

Kashmiri Rogan Josh - *aromatic lamb curry with hint of saffron , a classic from northern frontier.*

Turkey Tikka Chettinad - *grilled turkey in a unique paprika spiced coconut gravy.*

Desserts

Saffron Infused Mini Gulab Jamun *with vanilla ice cream*

Choice of Ice Cream

(£18.95 pp inclusive of VAT, service not included)

Christmas Menu B

Appetizers

Malai Tangri kebab *marinated in cracked black pepper and mature cheddar, spicy plum tomato salsa*

Jaipuri Lamb kebab *tendered lamb tikka , black pepper, fresh mint and kashmiri chilli, coriander and mint dip*

Sarson Macchi Tikka- *steak of Scottish salmon marinated in a special blend of spices and ground mustard, char grilled in tandoor.*

Potato, spinach and Fig Tikki *served with date and tamarind chutney (V)*

Main Course

(All main courses are accompanied with Khatte Baingan, Saffron rice and Bread Basket)

Turkey Tikka Chettinad - *grilled turkey in a unique paprika spiced coconut gravy.*

Kori Ghasi -*chicken curry with unique ground dry roasted spices of coriander seeds, curry leaves and whole red chilli , finished with coconut cream .*

Kashmiri Rogan josh - *aromatic lamb curry with hint of saffron, a classic from northern frontier.*

Tilapia with crisp okra *fillets of tilapia lightly spiced tossed in plum tomatoes and chilli sauce, garnished with crispy okra.*

Paneer Lababdar - *Indian cottage cheese cooked with fresh tomatoes, onions, capsicum and finished with cream.*

Desserts

Saffron Infused Mini Gulab Jamun *with vanilla ice cream*

Cardamoms and Pistachio Kheer

Christmas Menu C

Appetizers

Venison Koftas - Pan seared mince venison spiced balls tossed with fresh asparagus and baby corn, garnished with spring onions

Malai Tangri Kebab - marinated in cracked black pepper and mature cheddar, spicy plum tomato salsa

Shikari champey - charred in its natural flavours, delicately spiced and drizzled with mint yogurt.

Potato, spinach and Fig Tikki served with date and tamarind chutney (V)

Main Courses

(All main courses are accompanied with Bhojpuri potatoes, creamy black lentils and bread basket)

Rich plum flavoured goat curry, baby potatoes, green cardamom, ginger and cinnamon.

Lasoni Jhinga Taka Tak - king prawns in spiced garlic cooked with capsicum, onions and tomatoes, hint of fenugreek.

Soft Shell Crab Balcho- Battered soft shell crab served with spicy and tangy tomato chilli sauce.

Kori Ghasi -chicken curry with unique ground dry roasted spices of coriander seeds, curry leaves and whole red chilli , finished with coconut cream .

Kohlapuri Vegetable Koftas - mince mix vegetables in caramelised onion and coriander sauce.

Desserts

Rasmalai with fresh strawberries

Warm Chocolate pudding with brandy sauce

Christmas Day and Boxing Day 2014

(Lunch and Dinner)

Exclusive 4 course Menu

Amuse-bouche

Appetizers

(Please choose one)

Chicken Shahi Seekh-minced chicken seasoned with royal cumin and saffron, cooked in tandoor served with tomato salsa

Shikari champey-charred in its natural flavours, delicately spiced and drizzled with mint yogurt.

Jhinga Piri Piri -Char grilled king prawns tossed in fiery Portuguese spices

Old Delhi Aloo Tikki Chaat served with combination of sauces

Main courses

(All Main courses are served with Tangy Baby potatoes, Black Lentils, saffron rice and Bread Basket)

Please Choose One

Turkey Tikka Chettinad - grilled turkey in a unique paprika spiced coconut gravy.

Punjabi Keema Matter-Mince lamb tossed together with ginger, cumin, garlic, coriander and blended with garden green peas.

Tilapia with crisp okra fillets of tilapia lightly spiced tossed in plum tomatoes and chilli sauce, garnished with crispy okra.

Lasoni Jhinga Taka Tak - king prawns in spiced garlic cooked with capsicum, onions and tomatoes, hint of fenugreek.

Kohlapuri Vegetable Koftas - mince mix vegetables in caramelised onion and coriander sauce.

Desserts

Warm Chocolate pudding with brandy sauce

Saffron Infused Mini Gulab Jamun with vanilla ice cream

£34.95pp inclusive of vat, service not included