

Christmas MENU

Starters

VEGETABLE CHOP

Nepali street snack made with potatoes, peas, beans, and carrots-blended with Himalayan herbs, breaded, and fried to a golden crisp.

CHICKEN SEKUWA SATEY

Tender pieces of chicken marinated with Himalayan herbs and spices, grilled on a pan-served with tangy tomato chutney.

STUFFED TURKEY KOFTA KEBAB

Minced turkey seasoned with festive spices, stuffed with cheese and butter -pan-fried

LAMB SEKUWA

Juicy lamb pieces marinated in traditional Himalayan herbs and slow-cooked in a clay oven for an authentic smoky flavour.

Sides

MAKAI SAAG

Baby corn and fresh spinach sautéed with Himalayan spices.

ALOO DUM

Baby potatoes simmered in a hearty tomato sauce.

THREE BEANS STIR FRY

Stir fried Monge tout, green bean, sugar snap with mustard seeds and curry leaves.

Rice and Breads

STEAMED RICE • PILAU RICE •

BUTTER NAAN • ROTI*

Choose one to complement your meal.



Mains

HONEY HUNTER CHICKEN

A traditional Gurung-inspired dish cooked with honey and aromatic herbs-symbolising forest offerings and celebration.

SHERPA LAMB

Tender lamb slow-cooked with baby potatoes, Himalayan spices, and seasonal herbs.

SEASONAL TAWA MIXED VEGETABLES

Garden-fresh vegetables cooked in a thick, spiced tomato sauce-for a vegetarian Christmas delight.

PAN-FRIED TILAPIA

Marinated tilapia fillet pan-fried to a delicate crisp, served with festive herbs.

TAWA KING PRAWN (£3 SUPPLEMENT)

Succulent king prawns cooked with peppers, onions, and a spiced tomato sauce-rich and indulgent.

Desserts

LALMOHAN YOGURT

Golden fried milk dumplings soaked in syrup and served with chilled yogurt.

JERI YOGURT

Crispy spirals of sweet Jeri paired with creamy yogurt-a festive Nepali favourite.

£39.99
per person

*£3 supplement applies to all seafood dishes.

Celebrate with us a flavourful Christmas

THE WHITE HORSE PUB & DINING

WATERBEACH