

CHRISTMAS FESTIVE FEAST MENU - VEGETARIAN

TWO COURSES £28 – THREE COURSES £33

Duo of Pairing Wines £11.50 | King Cobra £9 | Winter Pimms £5 | Passion Bellini £5

Starter

(SERVED PRE-PLATED)

Cocktail Vegetable Samosa (v) – Potatoes and green peas filled patty, tamarind chutney

Tandoori Paneer Tikka (v) – Tandoor roasted, cottage cheese chunks in saffron spiced marinade

Dahi Batata Puri (v) - Crisp puffed savoury shells, chick pea tabouleh, mint and tamarind chutney, creamed yogurt

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#### *Main Course*

(SERVED FESTIVE FAMILY STYLE TO SHARE)

**Malai Kofta** – Cottage cheese and vegetable dumpling, mildly spiced curry

**Tarkari Miloni (v)** - Fresh seasonal vegetables, traditional Punjabi Kadhai curry, Indian cilantaro

**Dal Yellow Tadka (v)** - Yellow dal tempered with garlic, ginger, red onion, royal cumin

All main course are served with and Nan(v), saffron pulao rice(v) and Cucumber raita(v)

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Gulab Jamun (v)- Hot cottage cheese dessert from Bengal, contains nuts

Kulfi on a stick (v) – Mango, pistachio or malai, contains nuts

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#### *ADDITIONAL SIDES – per person (to add on to the festive fun)*

Onion Bhaji – Crisp onion fritters - £1.75

Piazi Kulcha – Leavened Bread with coriander and onion - £2.25

Baingan Hyderabad (v) - Aubergine chunks, spicy masala gravy - £3

Rajma taco – Indian twist to Mexican Street food - £3.75

(Above dishes are exclusive to this menu)

Inclusive of VAT, 12.5% recommended gratuity will be added to the bill  
We levy a cover charge of £1.50 to include poppadum's, salad and chutney platter. Food may contain traces of nuts. Please ask manager for allergens. Alcoholic drinks will be served to persons over 18 years of age

**PLEASE ASK YOUR SERVER FOR GROUP DRINKS PACKAGES**