



CHRISTMAS FESTIVE FEAST

MENU - SILVER

TWO COURSES £35 | THREE COURSES £39

Raspberry blush £8 | Old Fashioned Amrut Fusion £8 | Mulled Wine £5 | Passion Bellini £5

WELCOME BUBBLY

GLASS OF SPECIAL EDITION 50th Anniversary GAYLORD LABEL FRATELLI GRAND CUVÉE BRUT NV

Starter

(SERVED PRE-PLATED - ALL DISHES SERVED)

Seabass Tikka : Japanese Seabass, mace-elaiichi powder, beetroot chutney

Tandoori Murg Afghani : Tandoor roasted, Chicken breast with stuffing, pickle jam

Shakarkandi aur Aloo ki Chaat : Chargrilled sweet potato and new potato, mint-tamarind chutney, chaat masala

Main Course

(SERVED FESTIVE FAMILY STYLE TO SHARE)

Prawn Coconut Curry : Delicate mild coconut curry, with fresh flavours of lime and aromatic spices

Turkey Tikka Masala : Tandoori Turkey Tikka, plum tomato-onion curry, spinach twist

Lamb Bawli Handi : Tender lamb cubes, spiced red onion and plum tomato curry, pepper trio

Dal Makhni (v) : House speciality, black lentils slow cooked overnight on charcoal

All main course are served with and Zeera Aloo, Nan(v), saffron pulao (v) and cucumber raita (v)

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

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

ADDITIONAL SIDES – PER PERSON (TO ADD ON TO THE FESTIVE FUN)

Tandoori Raan (Please give 3 days' notice) - £12

Onion Bhaji (v) : Crisp Onion Fritters £1.50

Crab Cake Dakshini : Crab cake with southern spices - £2.50

Tandoori Prawns : Charcoal Grilled Tiger Prawns, Saffron Marinade £4

Chicken/Lamb/Paneer/Beans Taco in Taco Car - £3 (each taco)

Upgrade to Christmas dessert platter also available

(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. Please ask for allergen chart.

Food may contain traces of nuts. Alcoholic drinks will be served to persons over 18 years of age

PLEASE ASK YOUR SERVER FOR GROUP DRINKS PACKAGES