



CHRISTMAS FESTIVE FEAST

MENU - GOLD

TWO COURSES £45 | THREE COURSES £51

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 AND PASS-AROUND)

Tandoori Lahsooni Jheenga : Jumbo butterfly Prawn, no-diary marinade, caraway seeds, garlic-kaffir lime oil, chargrilled

Guinea Fowl Achari : Tandoor roasted, panch-phoran, ginger, garlic pickle, mint rya

Bombay Bhel cones (v)(n) : Crisp puffed rice, fresh pomegranate, mint and tamarind chutney, red onion and plum vine tomatoes in traditional beach-side cones

Aloo Samosa Chaat (v) : Cocktail Vegetable Samosa, chick pea ragda, mint and tamarind chutney, greek yogurt, nylon-sev

Main Course

(SERVED FESTIVE FAMILY STYLE TO SHARE)

Lamb Shank Masala : Tenderized in Gaylord spice mix, red onion and plum tomato curry, exceedingly tender and succulent

Meen Moilee : Seabass fillet, coconut, onion, mustard, curry leaves

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

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)

CHRISTMAS DESSERT PLATTER

Festive platter of Kulfi on a stick, Gajar Halwa, Angoori Rasmalai, Gulab Jamun

ADDITIONAL SIDES - per person (to add on to the festive fun)

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

Machli Amritsari : Batter fried tilapia fish fillets - £3

Onion Bhaji (v) : Crisp onion fritters - £1.50

(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