



Christmas Day Menu

Please alert our staff if you have any food allergies before you order your food and drinks.

from 12pm till 5pm

£50 pp

childrens under the age of 12 are £25

please note-1 set menu per seat

bespoke menu for children can be arranged on advance request

AMUSE-BOUCHE

(surprise)

STARTERS(choose one)

LASUNI AMM JINGA (D)

King prawn, mango, garlic tempered in curry leaf and panch puron

BATTAKH TIKKA

Clove smoked tender duck breast, crunchy dressed leaves

CHEFS MISHALI (D)

House selection with accompaniment

HARA SABJE KOFTA (Vegan)

Brussel sprout, and other green vegetable, kebab cutlet, with vegan accompaniment

MAIN COURSE (choose one)

TURKEY KOFTA ROGHANI (D)

Turkey dumpling, saucy festive curry, new potatoes, coconut milk, mustard and curry leaf

TANDOORI TIKKA MASALA (D)(N)

Chunks of chicken in nut mixed tandoor spiced sauce, sweet and tang flavored

CHETTINAD SABJE (Vegan)

Concoctions of vegetables, coconut milk, mustard, curry leaf, aromatic peppery saucy base

BADHSHAHEE JINGA

super king prawns, in home style Bengal curry

ROAST LAMB TIKKA (D)

Unique spiced rub lamb, tandoor roast, festive kick, on bed of colorful salads and sauce

ALL MAINS SERVED WITH TEMPERED GARLIC LENTILS,

GUN-POWDER BRUSSEL SPROUTS, MASALLA POTATOES, SAFFRON PILAO RICE, BUTTERD NAAN BREAD

(G)(D)

DESSERT PLATTER (D)(G)(N)

Vermicelli Gulab Jamun Brule,

Festive Indian Mithai Selections(Petit Four)

10% optional service charge will be added to the bill

D=Dairy,G=Gluten,V=vegetarian,
N=Nut