

Christmas Day Menu



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Poppadoms & Homemade chutneys

Starters

Tandoori paneer cheese Shaslik with a blend of herbs cooked in tandoor with onions and peppers served with crispy lettuce & home-made mango chutney **V**

Succulent fillet of salmon Tikka in tandoori paste, yoghurt and spices slow baked in the tandoor and served with crispy greens and mint yoghurt

Punjabi mutton chops marinated tender and delicately spiced, in a crisp coating of Ajwain, mustard and yoghurt served with rocket and mango and tamarind sauce

Chicken tikka puree with peppers, coriander & Bombay mix served on a crispy yoghurt fried bread

Mains

Scottish salmon and coconut curry in roasted coconut & chilli, coconut milk, ground spices, curry leaves, twice baked and served with asparagus and steamed rice

Hyderabad Raan (Lamb Shank) cooked with yoghurt mint and various spices served with spice roasted butternut squash, browned onion and bone marrow gravy rice and naan

Roast British Turkey breast all the trimmings, carrots, parsnips, Brussels sprouts, Yorkshire puddings, cauliflower & cheese, roasted potatoes and gravy

Spicy Punjabi chicken with tender minced lamb, onions, peppers and an array of spices served with a spiced egg, rice and garlic naan

Paneer & butternut squash tikka masala in a sweet, creamy ground almond, coconut, yoghurt and tomatoes sauce served with pillou rice and Peshwari naan **V**

Desserts

Individual Christmas pudding with rum & raisin, Ice cream & brandy sauce

Gaajer (carrot) halwa – warm soft Indian sweet in thick syrup served with roasted pineapple rings and vanilla ice cream

Banana fritters fried golden in batter and served with ice cream & golden syrup

£45 per adult and £25 per child up to 13 years old

T&C's refundable £10 deposit required per guest. Individual meals must be pre ordered 1 week prior to Christmas day, 10% discretionary service charge applicable on Christmas day.