



Christmas Menu A

£27.95 PER PERSON (MINIMUM 2 PEOPLE)

Please select one of the main courses per person

Starters

MIXED PLATTER

Chicken Tikka, Onion Bhajee, Samosa, Sheek Kebab and Paneer Tikka

CHICKEN OR LAMB MADRAS

Boneless chicken or lamb cooked in hot gravy fairly hot.

Sides

SABZI-E KHAZANA

Mixed vegetable from the subcontinent, cooked in a traditional curry sauce.

DAL PANCHRATANI

Traditional dish made from five types of lentils

Mains

CHICKEN OR LAMB TIKKA MASALA

Succulent chicken or lamb tikka masala cooked in a creamy curry sauce, a mild and creamy dish

MURGH MALAI TIKKA

Chicken fillets marinated in cheese, green chilli, garlic, ginger, yoghurt and olive oil

DUCK JHALFRAZY

Tender pieces of duck cooked with peppers and tomatoes, garnished with fresh chillies, lime leaves and coriander.

ALL SERVED WITH ONE PILAU RICE AND ONE NAAN BREAD BETWEEN TWO PERSONS

PLEASE NOTE SOME ITEMS MAY CONTAIN NUTS. A SUGGESTED GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL.



Christmas Menu B

£29.95 PER PERSON (MINIMUM 2 PEOPLE)

Please select one of the main courses per person

Starters

MIXED PLATTER

Onion Bhajee, Samosa, Sheek Kebab and King Prawn Tandoori

Mains

METHI GHOSHT

Tender pieces of Lamb cooked with green herbs and fresh fenugreek leaf, medium hot

TANDOORI LAMB CHOPS

Pieces of lamb chops marinated in tandoori spices grilled over charcoal served with salad

HARA FISH MASALA

Salmon fish cooked to chef's mother's recipe

CHICKEN JALFREZY

Tender char grilled Chicken cooked with peppers and tomatoes, garnished with fresh chillies, lime leaves and coriander

KING PRAWN BADSHABAGH

Roasted king prawns cooked in a reduced sauce of mustard seeds, fennel, bay leaf and cinnamon with green peppers and onion

Sides

SABZI-E KHAZANA

Mixed vegetable from the subcontinent, cooked in a traditional curry sauce.

DAL PANCHRATANI

Traditional dish made from five types of lentils

ALL SERVED WITH ONE PILAU RICE AND ONE NAAN BREAD BETWEEN TWO PERSONS



Christmas Menu C

£37.95 PER PERSON (MINIMUM 2 PEOPLE)

Please select one of the main courses per person

Starters

MIXED PLATTER

Green Chicken Tikka, Onion Bhajee, Sheek Kebab and King Prawn Tandoori and Salmon Tikka

Mains

TANDOORI COCKTAIL MASALA

Pieces of lamb and chicken tandoori cooked in masala sauce with green peppers and onions

DUCK ACHARI

Strips of Duck breast marinated in herbs and spices, cooked in tandoori sauce and mixed with pickle sauce

MURGH ADRAKI

The succulent peices of Chicken cooked with fresh ginger and yoghurt. Served medium hot.

SIKANDARI RAAN

Slow pot roasted lamb Shonk spiced and seasoned with an aromatic herbs and spicesleaves and coriander

JHINGA ACHARI

King prawns cooked with herbs and spices with tandoori sauce, mixed with pickle sauce.

Sides

SABZI-E KHAZANA

Mixed vegetable from the subcontinent, cooked in a traditional curry sauce.

DAL PANCHRATANI

Traditional dish made from five types of lentils

Dessert

Indian traditional ice cream Kulfi (please select flavour: Mango, Almond or Pistachio)

ALL SERVED WITH ONE PILAU RICE AND ONE NAAN BREAD
BETWEEN TWO PERSONS