

CHRISTMAS DAY MENU

BROCCOLI CHANA TIKKI CHAT

broccoli & black chick peas pattie, yellow peas, drizzle with yoghurt, mint, tamarind chutneys

TANDOORI GREEN PRAWN

green marination of coriander, mint & chilli

LAMB BOTI BARRA KABAB

succulent chunks of lamb marinated in a rich, spiced yoghurt

METHI CHICKEN TIKKA

chicken breast marinated with fresh fenugreek leaves and spices

Served as a Silver Crescent with 4 silver bowls filled with:

PATIALA SHAHI MURGH

chicken breast in a rich almond & cashew sauce, clove, fennel and saffron

MANGALOREAN PRAWN CURRY

blend of fresh coconut with shallot onions and red chilli

KALONGI ALOO

potatoes tempered with onion seeds & home-ground spices

YELLOW DAL

tempered with mustard & cumin

STEAMED RICE / NAAN

DATES & GINGER PUDDING

vanilla custard, cinnamon ice cream





VEGETARIAN CHRISTMAS DAY MENU

BROCCOLI CHANA TIKKI CHAT

broccoli & black chick peas pattie, yellow peas, drizzle with yoghurt, mint, tamarind chutneys

ACHARI PANEER TIKKA

homemade organic paneer, pickled marinated

SPICED CORN RIBS

crispy corn with lemon-butter sauce & homemade spice mix

CRISPY SPROUTING BROCCOLI

laced with chilli-garlic glaze

Served as a Silver Crescent with 4 silver bowls filled with:

NIZAMI KOFTA CURRY

rich almond & cashew sauce with vegetable dumpling

SAAG PANEER

coarse garlic tempered spinach with cottage cheese & spices

KALONGI ALOO

potatoes tempered with onion seeds & home-ground spices

YELLOW DAL

tempered with cumin

STEAMED RICE / ROTI

SALTED CARAMEL KULFI

almond brittle

£ 9 5 pp