



# Christmas Menu A

£27.95 PER PERSON (MINIMUM 2 PEOPLE)  
Please select one of the main courses per person

## Starters

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### MIXED PLATTER

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

## Mains

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### 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.

### CHICKEN OR LAMB MADRAS

Boneless chicken or lamb cooked in hot gravy fairly hot.

## Sides

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### SABZI-E KHAZANA

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

### DAL PANCHRATANI

Traditional dish made from five types of lentils

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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

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### MIXED PLATTER

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

## Mains

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### 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

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### SABZI-E KHAZANA

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

### DAL PANCHRATANI

Traditional dish made from five types of lentils

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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 C

£37.95 PER PERSON (MINIMUM 2 PEOPLE)  
Please select one of the main courses per person

## Starters

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### MIXED PLATTER

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

## Mains

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### 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 pieces 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 spices leaves and  
coriander

## JHINGA ACHARI

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

## Sides

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### 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

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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

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