



Christmas Menu

£32 PER PERSON

APPETISER

Poppadum and Chutneys

STARTERS

Achari Chicken Tikka

Chicken breast marinated with pickling spices and chilli spiced yoghurt.



Lamb Seekh Gilafi

Skewered Kebab of pounded lamb scented with royal cumin and herbs; finished with chopped bell peppers and onions.



or

Ragda Pattice Chaat (V)

Aloo Pattice topped with white peas and chutneys.

Soya Tikka (V)

Soya chunks marinated with Kashmiri chilli & spiced yoghurt finished with fenugreek powder.



MAINS

Punjabi Chicken Masala

Chicken breast slowly simmered in onion and tomato gravy finished with ginger and fresh coriander.



Dhaba Lamb Curry

Succulent pieces of lamb and potato cooked with tomatoes and yoghurt in a traditional North Indian sauce.

Subz Punchmel (V)

Seasonal vegetables cooked with onion, tomatoes, dried fenugreek and fresh coriander.

South Indian Daal (V)

Lentils tempered with cumin seeds, mustard seeds and curry leaves, finished with coriander.



(All dishes are served with plain rice and Naan/Roti)

Mix Veg Raita

Strained yoghurt spiced with cucumber, onion, tomato and roasted cumin and chilli powder.

DESSERTS

Gulab Jamun with Ice Cream (V)

An exotic dumpling of cottage cheese and soaked in rose flavoured syrup.



or

Traditional Christmas Pudding

Served with brandy sauce.

(Note - minimum 2 people)

**May contain allergens. Please inform one of our team of your specific allergy or dietary requirement when ordering.*

**10% service charge will be added to your bill.*