

# 13 COURSE CHRISTMAS DAY MENU £59.95

**Kids Under 10 - Tasting Menu - 29.95, Kids Menu - 19.95** (includes Fruit Shoot & Dessert)

*Please inform the waiting staff about your dietary preferences and requirements while ordering*

## PRE-STARTER

**CHILLI SOYA CHAAT (VG)(GF)(DF)(NF)**  
*crispy soya nuggets in a chilli garlic sauce*

**CRISPY MASALA TURKEY (GF)(DF)(NF)**  
*Fried Turkey breasts marinated in tandoori masala*

**THAKKALI RASSAM (VG)(GF)(DF)(NF)**  
*A spicy, traditional Southern Indian tomato soup*

## STARTERS

**PINDI MATARIYA CHANA (VG)(GF)(DF)(NF)**  
*A popular street-style pindi matar (pea) chaat*

**YELLOW CHILLI KING PRAWN (GF)(DF)(NF)**  
*Yellow chilli marinated king prawns*

**TANDOORI TOFU (VG)(GF)(DF)(NF)**  
*Chef's take on tofu, marinated with Indian herbs and spices and grilled*

**AMRITSARI KURKURI FISH (GF)(DF)(NF)**  
*Amritsari-style crispy fish marinated with green chilli, mint, coriander and other spices*

**NAVRATAN SEEKH KEBAB (VG)(GF)(DF)(NF)**  
*Vegetable seekh kebabs made with a combination of 9 seasonal vegetables*

**TANDOORI CHICKEN CHAAP (GF)(DF)(NF)**  
*Deboned, chicken drumstick lollipop marinated with chef's special masala*

**DARBARI LAMB (GF)(DF)(NF)**  
*Traditional Awadhi-style lamb cooked in a rich creamy masala sauce*

**HAULLE HAULLE (VG)(GF)(DF)(NF)**  
*Kesari Rabri - a mango palate-cleanser*

## MAIN COURSE

*Please choose one main course from the following. All curries are served along with a portion of pilau rice, masala chips and Indian breads.*

**DAL MAKHANI (VG)(GF)(DF)(NF)**  
*A popular dilli-style preparation, black lentils slow cooked for over 12 hours*

**MANGO CHICKEN (GF)(DF)(NF)**  
*Mango and coconut-based mild chicken curry*

**PANEER LABABDAR (V)(GF)(NF)**  
*A traditional north-Indian speciality, paneer cooked in onion, tomato and mixed pepper sauce*

**DHABA CHICKEN (GF)(DF)(NF)**  
*A classical NH1 dhaba-style chicken preparation*

**MATTAR MUSHROOM HARAPIYAAZ (VG)(GF)(DF)(NF)**  
*Punjabi style green onion, peas, and mushroom curry*

**HANDI LAMB GOSHT (GF)(DF)(NF)**  
*Marinated lamb slow cooked in a traditional earthenware pot*

**KING PRAWN METHI MALAI (GF)(DF)(NF)**  
*King prawns cooked in an awadhi-style creamy fenugreek curry*

**PUNJABI GOAT KADHAI (GF)(DF)(NF)**  
*Chettinad-style aromatic and fiery slow-cooked goat meat masala*

**MANGO FISH (GF)(DF)(NF)**  
*White marinated fish fillet cooked in a special mango and coconut curry*

## DESSERTS

*Please choose one dessert from the following options*

### CHRISTMAS PUDDING

**COCONUT LADDU (VG)(GF)(DF)(NF)**  
*Traditional coconut and jaggery laddu served with mix berry sauce*

**GULAB JAMUN (V)**  
*A traditional Indian sweet made from reduced milk, soaked in an aromatic honey syrup of green cardamom, rose water and saffron*

**VG = VEGAN   GF = GLUTEN-FREE   DF = DAIRY FREE   NF = NUT FREE**