





13 COURSE CHRISTMAS DAY MENU £69.95

Kids Under 10 - 35.95, Kids Menu - 25.95 (includes Fruit shoot & Dessert)

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

PRE-STARTER

CALCUTTA VEG BHAJA
(VG)(GF)(DF)(NF)

Crispy assorted vegetable bhajiya from Kolkata, eastern part of India

CRISPY MASALA TURKEY
(GF)(DF)(NF)

Chef prasad's creation of tandoori masala marinated crispy roasted turkey

TAMATAR DHANIYA KA SHORBA
(VG)(GF)(DF)(NF)

A traditional tomato & coriander shorba, a spicy, warm and tangy Indian soup from Punjab

STARTERS

MARWADI BADI CHAAT (VG)(GF)(DF)(NF)

a rajsthani chaat made from chef prasad's take on marwadi style badi or lentils fritters, with fresh salad and an assortment of sauces from Jodhpur, Rajasthan

STEAMED PANEER MALAI KOFTA (V)(GF)(NF)

Traditionally fried, but steamed to make a healthier version of popular Indian cottage cheese or paneer kofta kebabs cooked in a purani dilli style malai sauce

BANARASI ALOO TIKKI (VG)(GF)(DF)(NF)

Straight from the Ganga ghats of Banaras, a crunchy golden fried potato served with a harmonious contrast of sweet-tangy tamarind chutney and spicy green chilli-coriander chutney

KING PRAWN KOLIWADA (GF)(DF)(NF)

Special Koliwada Masala marinated crispy king prawn from the Konkan coast of Mumbai

SCHEZWAN FISH FRY (GF)(DF)(NF)

A mouthwatering crispy fish preparation tossed in a spicy kolkata "schezwan" style sauce with ginger, garlic and spring onions

ANGAARA MURGH TIKKA (GF)(DF)(NF)

Chicken breast marinated overnight in a sun-dried tomatoes, ginger, garlic, and fried onions, grilled and served over creamy and rich makhani sauce from Delhi-6

SAAG GOSHT (ASK FOR GF)(DF)(NF)

Overnight marinated lamb cooked with fresh spinach, coriander, ginger & garlic & served on a makke di roti base from Punjab

HAULLE HAULLE Let's have a wee rest !

MADRAS CAFÉ MOCHA (VG)(GF)(DF)(NF) - a palate cleanser inspired from Southern India and their love for coffee, chocolate and banana

MAIN COURSE

(Please choose one curry 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 rich yet rustic dhaba-style, overnight slow cooked black lentil preparation, born out of sanjha chula culture and partition of India and made popular by Moti Mahal in New Delhi

PANEER METHI MALAI (V)(GF)(NF)

A punjabi style soft Indian cottage cheese or paneer cooked in a rich onion and charmagaz sauce flavoured with dry fenugreek, cumin, ginger, garlic, and garam masala

MATTAR MUSHROOM HARAPYAAZ (VG)(GF)(DF)(NF)

Dhaba style preparation of cooking mushroom, green peas, and spring onion cooked in sweet and tangy onion-tomato sauce

AMRITSARI CHOLE (VG)(GF)(DF)(NF)

A northern Indian style aromatic and tangy chickpeas cooked with onions, tomatoes, ginger, garlic, and flavoured with dried mango powder and dried pomegranate seeds

KING PRAWN KARAH (GF)(DF)(NF)

King prawns cooked with tomato, ginger, garlic, green chilli and roasted bell peppers cooked in a special karahi masala

KOKUM FISH CURRY (GF)(DF)(NF)

A vibrant, tangy, and aromatic dish from the Konkan coast, fish cooked in an onion-tomato sauce, flavoured with the famous sour, and acidic Kokum fruit, tempered with mustard seeds, curry leaves and finished with coconut cream

MANGO CHICKEN CURRY (GF)(DF)(NF)

A mild, comforting chicken curry, chicken cooked in a mango and coconut sauce

CHICKEN TAKATAK (GF)(DF)(NF)

Marinated chicken tikka cooked over griddle plates with roast tomatoes, chopped onions, green chillies and fresh coriander

RAMPURI GOSHT (GF)(DF)(NF)

A rich, royal, silky lamb preparation and a great example of Mughalai-awadhi cuisine, slow cooked lamb with fried onions paste and makhana or foxnuts from Rampur, U.P

RAILWAY CANTEN GOAT CURRY (GF)(DF)(NF)

Dhoom's take on the popular Bengali railways style special goat curry, dating to British Raj, a mouth-melting, overnight marinated, slow-cooked goat preparation with potatoes

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

MANGO KULFI (V)(GF)(NF)

Mango-flavoured Indian milk ice-cream topped with special mango sauce





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

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