



CHRISTMAS MENU

SET MENU 1

£25 PER HEAD

SET MENU 2

£27 PER HEAD

VEGETARIAN SET MENU

£23 PER HEAD

NIBBLES

POPPADOMS, PICKLE & CHUTNEYS (V)

STARTERS

TURKEY TIKKA (D)

Juicy tandoor-cooked fillets in a spiced yoghurt marinade

SEEKH KEBAB (D)

Flame-grilled skewers of minced lamb with cheese and peppers

PALAK & KALE PAKORA CHAAT (V, D)

Spinach and kale fritters with yoghurt and pomegranate

CURRIES & ACCOMPANIMENTS

TARIWALA CHICKEN

Boneless pieces in a hearty curry - like mum makes at home

LAMB BELIRAM

Flavoursome curry named after a famous Punjabi royal chef

TARKA DAL (V)

Home-style yellow lentils - true Indian soul food

CHILLI GARLIC CHIPS

PILAU RICE

MIXED BREAD BASKET (G)

NIBBLES

POPPADOMS, PICKLE & CHUTNEYS (V)

STARTERS

TURKEY TIKKA (D)

Juicy tandoor-cooked fillets in a spiced yoghurt marinade

SEEKH KEBAB (D)

Flame-grilled skewers of minced lamb with cheese and peppers

TANDOORI KING PRAWNS

Grilled king prawns with a basil and mint marinade

CURRIES & ACCOMPANIMENTS

LAMB BELIRAM

Flavoursome curry named after a famous Punjabi royal chef

MALABAR PRAWN CURRY

King prawns in a tasty Kerala coconut sauce

TARKA DAL (V)

Home-style yellow lentils - true Indian soul food

CHILLI GARLIC CHIPS

PILAU RICE

MIXED BREAD BASKET (G)

NIBBLES

POPPADOMS, PICKLE & CHUTNEYS (V)

STARTERS

GOBI MANCHURIAN (V, G)

Battered cauliflower in a chilli garlic Indo-Chinese sauce

PALAK & KALE PAKORA CHAAT (V, D)

Spinach and kale fritters with yoghurt and pomegranate

MUSHROOM KURKURE (V, G, D)

Mushrooms stuffed with cheese and peppers in a light batter

CURRIES & ACCOMPANIMENTS

ALOO PALAK (V)

Potato and spinach dish otherwise known as Saag Aloo

TARKA DAL (V)

Home-style yellow lentils - true Indian soul food

PILAU RICE

MIXED BREAD BASKET (G)

Vegan options are also available