

CHRISTMAS BANQUET

£55 PER HEAD / UNDER 12S £27.50

SERVED 12PM TO 6PM

Includes a welcome drink, luxury cracker, 5 course set menu and tea/coffee with artisan mince pies

AMOUSE BOUCHE

POPPADOMS, PICKLES & CHUTNEYS (V)(VE)(D)

ROASTED AVOCADO CHAAT (V)(D)(VE)

STARTER Tasting platter

KASUNDI LOBSTER (D)

Expertly spiced with mustard seeds

ROSEMARY CHICKEN TIKKA (D)

Spiced marinated fillets cooked in the tandoor oven

TURKEY SEEKH KEBAB

It's not a Christmas Day menu without turkey!

PALATE CLEANSER

SICILIAN LEMON SORBET

MAINS To share

AWADHI LAMB CURRY (D)

Special preparation from the royal kitchens of North India

GOAN SEABASS

Coastal fish curry with a coconut base

GONGURA CHICKEN CURRY

South Indian dish with the distinctive flavour of sorrel leaves

DAL LASOONI

Fragrant yellow lentils tempered with garlic

SAFFRON PILAU RICE

MIXED BREAD BASKET (G)(D)

DESSERT Choice of

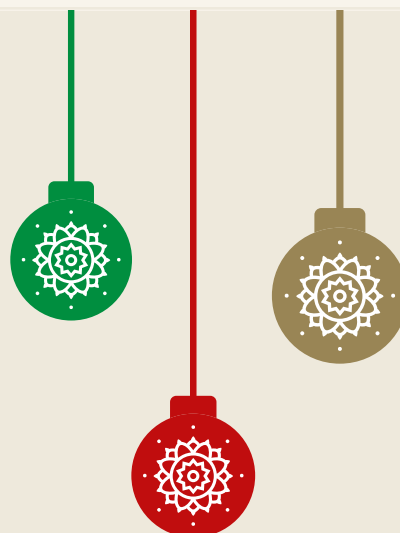
STICKY TOFFEE PUDDING (D)(G)(VE)

Rich date sponge, toffee sauce and vanilla bean ice cream

RASMALAI (D)

Sweet spongy dumplings in a milk syrup flavoured with cardamom and saffron

Vegetarian and vegan options available on request



BOOKING CONDITIONS

- Non-refundable deposit of £10 per head deposit to be taken on booking
- Pre orders of desserts to be with us by the first week of December
- You are welcome to choose your preferred dining time when booking, but to keep the day running smoothly, we may need to adjust it slightly
- Under 6s can choose from our regular Children's menu
- If you have any allergens or dietary requirements, please let us know at time of booking and we can offer alternatives to suit your needs

