

# CHRISTMAS DAY

£55 PER HEAD / UNDER 12s £27.50 PER HEAD

SERVED 12PM TO 6PM

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

## AMOUSE BOUCHE

### CURRIED CAULIFLOWER VELOUTÉ (V)(VE)

Served in a small espresso cup with coriander oil and crispy chickpeas

## STARTER Tasting platter

### PAHADI CHICKEN TIKKA (D)

Spiced marinated fillets cooked in the tandoor oven

### SAFFRON TANDOORI SEABASS (D)

Luxuriously marinated in authentic spices

### KADAK TURKEY SEEK (D)

Deep fried turkey kebab filled with cheese

### BEETROOT KI SHAMI

Delightful lentil and beetroot patties

## PALATE CLEANSER

### SICILIAN LEMON SORBET

## MAINS To share

### ROYAL DUM GOSHT HANDI (G)(D)

Braised lamb slow cooked using the traditional 'dum' method

### CHICKEN LABABDAR (N)(D)

Rich curry simmered in a velvety tomato and onion gravy

### GUNPOWDER POTATOES

Fiery crispy potatoes coated in aromatic spices

## DESSERT Choice of

### TRADITIONAL CHRISTMAS PUDDING (G)(D)

Warm brandy Anglaise

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

Rich date sponge, toffee sauce and vanilla bean ice cream

### BURNT BASQUE CHEESECAKE (D)

Mulled winter berry compote, cinnamon crumble.

## TO FINISH MINCE PIE WITH COFFEE/TEA

*Vegetarian and vegan options available on request*



## BOOKING CONDITIONS

- Non-refundable deposit of £10 per head to be taken on booking
- 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
- Pre orders to be with us by 6th December 2026
- Under 6s can choose from our regular Children's menu
- If you have any allergens or dietary requirements, please let us know at the time of booking and we can offer alternatives to suit your needs

