

Christmas Party Menu

£42.50 per head

Available for parties with a minimum of 8 guests. Please speak to us if you would like to discuss any alternative dishes.

Please note a deposit will be requested upon booking.

Canapé

Spicy chicken & vegetable niblets with tamarind sauce



Pre-Starters

Poppadoms & Selection of Chutneys

Starters

(Each person is served the following starters on each plate together)

Lamb Pudina Boti (d)

Tender lamb fillet chunks marinated in mint flavoured garlic and ginger sauce with Kashmiri chilli & lemon juice

Lashuni Prawn (d)

Charcoal grilled King Prawns marinated with garlic, yogurt and red bell pepper, served with garlic pickle

Reshmi Kebab (d) (g) (egg)

Chicken breast marinated with caramelised gram flour, butter, spices, herbs and cooked in the Tandoor

Aloo Tikki (v) (d) (g)

Potato patties stuffed with crushed peas served with yogurt and chick pea masala

Vegetarian Starter Option

Aloo Tikki, Paneer and Broccoli Tikka (d), Vegetable Samosa (d) (g), Onion Bhaji (ve)

Mains (To be Shared)

Butter Chicken Makhni (d)

Marinated tandoor chicken in a rich sauce of juicy tomatoes and selected spices cooked in butter and finished with fresh cream

Goat ka Salan

A unique family recipe. Kid goat on the bone spiced with garam masala and marinated in chilli, coriander and herbs

Lamb Jalfrezie (d) (hot)

A fiery tomato & onion sauce with Kashmiri chillies and coriander garnished with seared peppers

Goan Fish Curry

A lovely dish from Goa - tilapia fish in a sauce infused with tamarind, coconut and sweet onions

Vegetarian Mains Option (choose two from the following)

Bhindi Do Pyaza, Bringal Khata Mithha (ve), Lahori Cholay (ve)

Served With

Dum Aloo (d) (n)

Potatoes stuffed with cottage cheese dumplings cooked in a mild sauce of tomatoes and nuts

Tarka Daal (g) (ve)

Split channa lentils in a sauce of tomatoes, onions, coriander and cumin

Assortment of naans (d) (g) and Pulao Rice (ve)

Desserts

Mung dal Halwa (d) (n)

