

CHRISTMAS DAY MENU

PRE-STARTERS

POPPADOM WITH CONDIMENTS TRAY (MU)

Poppadom served with Mango Chutney, Kachumber Salad and Mixed Pickle.

STARTERS (Choose One)

CHICKEN TIKKA SHASLIK (M) //

Tandoori spices and hung Yoghurt, marinated Chicken breast, Peppers and Onions pieces cooked in Tandoor.

PATIALA SHAHI LAMB CHOP (M) //

Shahi Jeera (Royal Cumin) flavoured Lamb Chops marinated with Ginger, Garlic, Yoghurt, Mace and Cardamom.

DUCK SEEKH KEBAB (M) //

Spiced and minced Duck cooked on a skewer in the tandoori clay oven.

CHICKEN HARA BHARA TIKKA (M) //

Boneless Chicken Thigh, mint, Coriander, Green Chillies and Greek Yoghurt

MURGH MALAI TIKKA (M) (Mild)

Chicken marinated with soft Cheese, Cream, Lime juice and grilled in the traditional Clay Oven.

TANDOORI ACHARI KING PRAWN (M, CR, MU) //

King Prawns marinated in Carom seeds, Yoghurt and Special homemade Pickle Spices, skewered, and roasted in the Tandoori Clay Oven.

SALMON DILL TIKKA (F,M) //

Salmon fillet marinated with Garlic, Dill Leaves, Yoghurt and Lemon Juice grilled in a Tandoori Clay Oven.

ONION POTATO AND KALE BHAJI (M, G) //

Crispy Onion, Potato and Kale Fritters made with Gram Flour, Fennel Seeds and Mixed Indian Spices. Served with a Side Salad & Mint Yoghurt Chutney.

PANEER TIKKA SHASLIK (M) //

Indian Cottage Cheese, Peppers and Onions marinated in Spices and Grilled in the Traditional Clay. Oven.

JAIPURI ALOO MATAR KI TIKKI (M, G) //

Popular Jaipuri Pan Fried Potato Cutlets stuffed with Green Peas, Curry leaves and Ginger. Served with a Side Salad & Mint Yoghurt Chutney.

GARLIC CHILLI PANEER (M, SO, G) //

Seasoned Indian Cottage Cheese tossed with hot Garlic and Chilli sauce.

SAMOSA SEV CHAAT (M, G, N) //

Fried samosas served with flavoured Yoghurt and tangy tamarind sauce, Mint yoghurt chutney, crispy sev and fresh coriander.

MAINS (Choose one)

DELHI WALA BUTTER CHICKEN (M, N) //

An Original Old Delhi Favourite. Tandoori Grilled Chicken Tikkas, cooked in fresh Tomato & Cream Sauce with dry Fenugreek, Honey & Herb Butter

CHICKEN TIKKA JALFREZI (M) //

A hot & spicy Chicken speciality with fresh Onions, Green chillies, mixed Peppers & Tomatoes.

CHICKEN REZALA (M, N) (Mild)

Kolkata speciality dish with cashew nuts in mild and creamy sauce.

DHABA STYLE MURGH (M, N) //

Spicy hot Fragrant Chicken Thigh boneless curry made Ground Spices, Onion, Tomato, Green Chillies and Ginger.

AWADHI LAMB SHANK //

Originating from kitchens of Nawabs of Mughal Empire, Lamb Shank is cooked on a slow heat with unique Nihari Spices.

PUNJABI LAMB SAAGWALA (M, MU) //

Lamb cooked with spinach and Mustard leaves sauteed with fresh garlic and aromatic herbs.

KHARE MASALE KA RARA GOSHT //

Diced Lamb and Lamb Mince speciality with fresh Onions, Tomatoes, Green Chillies, Cumin and Coriander seeds

MANGALOREAN SEAFOOD CURRY (F, CR, MO) //

Sea bass fillet, Prawns and Squid cooked in Tomato, ginger, coconut in Goan ground spices and coriander.

KING PRAWN JALFREZI (CR) //

A hot & spicy King Prawns speciality dish with fresh Onions and Green chillies, mixed Peppers & Tomatoes.

DAL MAKHANI BHUKHARA (M) //

Vegetarians delight with slow cooked Urad Lentils braised in cream, butter, tomato and fresh spices.

ROYAL MALAI KOFTA (M, N, G) (Mild)

A rich and creamy curry made with Paneer Koftas stuffed with Cashew Nuts and Raisins.

SAAG PANEER (M, MU) //

Spinach and Mustard Greens tossed with mildly spiced Cottage Cheese, Cumin, Ginger and garlic.

TANDOORI BREADS AND RICE

GARLIC AND CORRIANDER NAAN (G, M, E)

BUTTER NAAN (G, M, E)

NAAN (G, M, E)

CHEESE NAAN (G, M, E)

PESHAWARI NAAN (G, M, N, E)

TANDOORI ROTI (G)

STEAMED BASMATI RICE

PILAU RICE

FRIES

DESSERT

GULAB JAMUN WITH VANILLA ICE CREAM (M, G, N)

Reduced milk soft dumpling soaked in sugar syrup flavoured cardamom and rose water. Served with Vanilla Ice cream.

Vegetarian Set Meal £31.99 per-person

Non-Vegetarian Set Meal £ 37.99 per-person

FOOD ALLERGIES & INTOLERANCES ADVICE

Please speak to our staff if you have an allergy & about the ingredients in your meal, before making your order. They will be able to help you choose items which are safe for you. We cannot serve you any food if you have trace nut allergy as nuts are used in our premises and traces can be present in all our food.

Allergen Symbols

G GLUTEN M MILK N NUTS E EGGS SO SOYA MU MUSTARD MO MOLLUSCS CR CRUSTACEANS F FISH