



CHRISTMAS DAY MENU [SAMPLE MENU]

£50pp

APPETISER

PINK AUBERGINE with sesame, tamarind and peanut crumble (v)

STARTER

(for the table)

TANDOORI KING PRAWNS with tomato salsa, curried yoghurt

INDO-CHINESE CHILLI PANEER with garlic and soy (v)

HARIYALI TIKKA — green spiced chicken breast tikka with cucumber raita

KEEMA LITTI - rustic lamb doughball with anchovy chutney

REST COURSE

RAILWAY STYLE VEGETABLE CAKE with beetroot and raisin, kasundi mustard (v)

MAIN COURSE

(choose one)

KADHI PITHOD SAAG - Spiced chickpea gnocchi in yoghurt and spinach sauce (v)

CHAR-GRILLED DUCK BREAST with mappas sauce, duck liver and heart tak-a-tak

CLOVE SMOKED LAMB RUMP, fennel and nutmeg sauce, saffron rice

MALABAR STYLE COBIA FISH MOILEE CURRY with uttappam

AROMATIC HYDERABADI STYLE ROOT VEGETABLE BIRYANI, burhani raita (v)

KALE AND QUINOA KOFTA Date and ginger, tomato lemon sauce (V) (gf)

SHARING SIDE DISHES

24 hour simmered black lentils (v) / Pilau rice Stir-fried greens with cumin and garlic (v) / Garlic naan (v)

DESSERT & COFFEE

HOT DARK CHOCOLATE MOUSSE, cinnamon ice cream

THE HIMALAYAN QUEEN - Trio of pistachio kulfi, mango and thandai ice cream covered with spiced meringue, flamed with rum Garam masala

CHRISTMAS PUDDING with clove ice cream

SELECTION OF ENGLISH FARMHOUSE CHEESES with quince chutney

Allergen menus available on request. Prices include VAT @ 20%. Please be considerate when using mobile phones. 12.5% discretionary service charge will be added to your bill. All gratuities go directly to staff. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Game dishes may contain shot. (v) Vegetarian (n) Contains nuts (gf) Gluten free (df) Dairy free