



*indulge
this Christmas*

Christmas Day Menu

All for **£35** per person, **£20** per child (under 12)

£10 deposit required per person at booking, food orders to be received by 20th December.



On arrival

**Glass of fizz
Poppadums and chutneys**

To begin

**Spicy sheek kebab, crispy onion bhaji,
tandoori chicken tikka, and golden vegetable samosa**

Served with fresh greens, sliced orange, cherry tomato,
mint and tamarind chutneys. Veg option on request.

To follow

Punjabi Murgh Massala

Pulled tandoori chicken breast marinated in
an array of spices cooked with minced lamb,
onions, peppers, topped with coriander and
served slightly hot with garlic naan pyramids.

Sea bass malabar

A feisty curry! Fillet of sea bass served on
a toasted coconut, dry red chilli & coconut
milk gravy, finished with curry leaves.
Served with lemon & coriander rice.

Kashmiri lamb shank

Slow cooked medium with potatoes,
garnished with chopped tomatoes and pan
fried melon seeds served with pillau rice.

Dhall makhni

Red lentils cooked in a creamy pureed
tomato & fenugreek sauce and served with
fluffy steamed rice.

or

Honey & cinnamon glazed Roast Turkey

Sprouts, cheese cauliflower, roast potatoes, sautéed greens, roasted carrots,
Yorkshire pudding and gravy.

Dessert

**Christmas pudding
with brandy**

or

**Kola fritters, vanilla ice cream
and golden syrup**

To finish

**Relax and enjoy a Courvoisier
brandy or Baileys liquor**