

Christmas

— MENU 2024 —

3 COURSE DINNER | PLEASE CHOOSE ONE STARTER & ONE MAIN COURSE

£ **24.95** PER PERSON

STARTERS

AFGHANI CHICKEN TIKKA

(Chicken supreme marinated with cheese, garlic and flavored with saffron)

CHILLI FISH

(Slices of Fish marinated, coated with corn flour and deep fried, tossed with chilli sauce)

TANDOORI LAMB CHOPS

(Lamb chops marinated with Tandoor spices & cooked)

PANEER 65

(paneer batter fried and tempered with spices & garlic)

ONION BHAJI



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MAINS

KERALA SEAFOOD MOLLY

(Mix of fish, prawn & squid poached in coconut milk with spices)

ROAST TURKEY WITH CURRY SAUCE

(Masala marinated Roast Turkey breast slices in curry sause)

MALABAR LAMB CURRY

(Lamb cooked in roasted coconut flavored sauce)

LAMB KURMA

CHICKEN TIKKA MASALA

(Char grilled chicken cooked in a mild tomato & onion sauce)

BUTTER CHICKEN

(charcoal grilled chicken cooked in tomato-based butter sauce flavored with fenugreek leaf)

NAVARATHAN KURMA

(Mixed vegetables cooked in an cashew sauce and flavored with mixed fruits and nuts)

DESSERT

GULAB JAMUN BRULE

ALL MEALS SERVED WITH BOMBAY POTATOES, MUSHROOM RICE & ASSORTED NAN BREADS