

An assortment of vegetables including Basil Paneer Tikka, stuffed bell peppers, beetroot cutlet, and tempura asparagus.

MAIN COURSES (Please choose one)

All main courses are served with chatpate aloo, dal makhani, zafrani pulao, and mixed breads.

Methi Murg (M)

Diced chicken cooked Punjabi-style with fresh fenugreek.

Kashmiri Lamb Chop Masala (M)

Baby lamb chops marinated in Kashmiri chillies and spices, cooked in an onion-tomato masala.

Duck Leg Chettinad (M) (Mu)

Confit duck leg served with steamed asparagus and tempered Chettinad curry sauce.

Kadhai Jhinga (M) (Cr)

King prawns cooked with peppers and onions in a tangy tomato sauce.

Tandoori Paneer Lababdar (M) (N)

Paneer, peppers, and cherry tomatoes in a creamy tomato and cashew nut sauce.

Kathal & Phool Makhana Biryani (M) (G)

Green jackfruit and lotus seeds, dum-cooked with basmati rice.

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DESSERTS (Please choose one)

Christmas Pudding served with ice cream and warm brandy sauce (M) Dark Chocolate Mousse with Vanilla Ice cream (M)

Ce-Celery | G-Gluten | Cr-Crustaceans | E-Egg | F-Fish | L-Lupin | M-Milk | Mo-Molluscs | Mu-Mustard | N-Nuts | P-Peanuts | Se-Sesame | So-Soya | Su-Sulphites A discretionary 10% service charge will be added to your bill.

Please advise a member of the team if you have any allergies, we may need to be aware of.