

CHRISTMAS SET MENU

£70 per person | Pre order only (Available from 1 November – 31 December)

Christmas Cracker for Every Guest.

STARTERS

All starters will be served with an avocado and mixed bean kachumber salad, and mint chutney.
(Please choose one)

AN ASSORTMENT OF MIX KEBAB PLATTER NON-VEG

Yuletide Romney Marsh Lamb Chop (M, MU)

Festive Pahadi Murgh Tikka (M, MU)

Noorani Monkfish Tikka (F, M, MU)

AN ASSORTMENT OF MIX KEBAB PLATTER VEG

Merry Bharwan Paneer Tikka (N, M, MU)

Winter Spice Dahi Ke Kebab (M, G)

Holly Jolly Hara Bhara Edamame Sheek Kebab (N, M)

MAIN COURSES

All main courses are served with Podi Aloo (M, Se), Dal Makhani (M), Zafrani Pulao, and mixed breads (M, G)
(Please choose one)

Winter Methi Murgh (M, N)
(Chicken simmered in rich creamy fenugreek sauce)

Royal Lamb Gosht Handi (M, N)
(Slow braised lamb cooked in traditional dum method with fragrant spices)

Tandoori Kadai Festive Prawn (CR, M, N)
(Off shell prawns, roasted kadai spices, peppers, onions and fresh coriander)

Chestnut Roasted Paneer Lababdar (M, N)
(Cottage cheese in velvety tomato, cashew and chestnut gravy with aromatic spices)

DESSERTS

(Please choose one)

Traditional Christmas Pudding (G, M, N)
Served with warm brandy sauce

Chocolate Gateau (G, M, N, E)
Served with vanilla ice cream

Ce - Celery | Cr - Crustaceans | E - Egg | F - Fish | G - Gluten | 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.

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.

Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.