



CHRISTMAS DAY MENU

STARTERS

MAMSAM PEPPER FRY

Boneless cubes of lamb stir fried with crushed black peppercorns.

PANEER TIKKA (V)

Traditional Indian paneer cheese. Shallow fried and topped with a mild masala sauce.

VEGETABLE OR LAMB SAMOSA

Triangular shaped pastry stuffed with spicy keema or mixed vegetables.

ONION BHAJI (V)

Sliced onions and lentils in a spicy batter. A classic Indian starter.

CHICKEN TIKKA

Marinated in fresh ground spices, yoghurt and roasted in tandoori.

CHICKEN CHAT

Diced pieces of chicken cooked in a sweet and sour tasting spicy sauce.

Your favourite starters from the à la carte menu can also be ordered.

MAIN DISH

SABZI KORAI (V)

A mix of seasonal vegetables cooked in a thick sauce with light spices, herbs and onions. Served in a sizzling korai dish (medium).

RAJASTHANI CHILLI LAMB CURRY (N)

Tender lamb cubes cooked in a coconut masala sauce with fresh green chilli, bell peppers and onions (medium hot).

PANEER PIAZA (V)

Indian cheese cooked with a maximum quantity of onions and green pepper producing a sweet and sour medium hot flavoured dish. Suitable for vegetarians.

CHICKEN TIKKA MOSALA (N)

Boneless pieces of grilled chicken cooked with freshly ground herbs and spices simmered in fresh cream, ground almonds, butter, cooked in light cream special masala sauce. The quintessential British favourite.

MURGH MAKHANI

Tandoori grilled chicken cooked in a tomato and cream sauce flavoured with fenugreek leaves and ginger (mild/medium).

AKBORI BIRIANI (N)

Chicken and lamb stir fried with aromatic basmati rice and light spices, almonds and sultanas. A traditional dish popular at Indian weddings (medium).

SWEET AND SOUR MALIBARI PRAWNS (S)

Black tiger prawns cooked in medium spices with added crushed black pepper and lemon juice (medium hot).

Your favourite main dishes from the à la carte menu can also be ordered.