

VEG

## to begin

(Choose Any 2)

### Kasundi Paneer Shaslik

Cubes of paneer delicately marinated in a classic kasundi marinade, cooked in a tandoor

### Vegan Chilli Chicken

Crispy soya mixed with spices, peppers, onions in indo-chinese sauce

### Chilli Garlic Mushrooms

Button mushrooms marinated with chilli, garlic, spices and sautéed

### Paneer Chilli

Cottage cheese cubes deep fried and tossed in the wok with Chinese spices, peppers and onion.

### Aloo Pakora

Potato roundels dipped in gram flour batter and fried till a golden crisp

### Aloo Papdi Chaat

Crunchy wafers garnished with potatoes, chickpeas & tamarind chutney

## the main event

(Choose Any 2)

### Panchratna Daal

Five daal cooked with spices, garnished with cumin, chopped garlic and green chilli

### Sabzi Kolhapuri

Assorted fresh garden vegetables delicately cooked with an aromatic blend of spices in a gravy

### Khumb Makai Ka Saalan

Mushroom and peas cooked with indian spices in onion & tomato gravy

### Daal Banjara

Black urad dal cooked on a slow fire, garnished with cream and butter

### Paneer Lajavaab

Cottage cheese cubes and fresh green peas simmered together in an onion & tomato gravy

Served with Choice of Rice & Assorted Breads

# Under The Mistletoe



## CHRISTMAS MENU

£40 PP

## to finish with

(Choose one)

Christmas Pudding | Gulab Jamun | Angoori Ras Malai

NON-VEG

## to begin

(Choose Any 2)

### Soneri Machli

Tilapia marinated with yoghurt & spices, cooked in tandoor

### Jhinga Koliwada

Prawns tossed in a spiced masala coated in a gram flour batter and deep fried

### Chili Garlic Fish

Tilapia fish pieces fried and tossed with spices, garlic, ginger, spring onion, chilli and chinese sauces

### Hara Murg Tikka

Boneless chicken breast marinated in mint, coriander and spices cooked in a clay oven

### Makhmali Seekh Kebabs

Traditional Mughlai minced meat with herbs & spices cooked on a charcoal grill

### Laal Maas Boti

Lamb fillet marinated with green chillies, crushed black pepper, ginger and garlic paste

## the main event

(Choose Any 2)

### Saffron Shahi Korma

Chicken pieces simmered in a mild rich creamy gravy

### Dariya De Noor (Fish Curry)

Tilapia cooked with roasted ground spices & coconut milk

### Lamb Joshila

Lamb cooked with kashmiri chillies, spices and served in a spicy sauce

### Methi Chaman bahar.

Tender Chicken breast cooked in spinach puree and spices, finished with a dash of cream

### Lamb Bhuni Kadhai

Tender lamb pieces cooked in a gravy with onions, garlic, ginger and green chilli

### Chicken Makhanwala.

Chicken cooked in a silky-smooth sauce of tomatoes, spices, garnished with cream and butter

Served with Choice of Rice & Assorted Breads

Service charge is discretionary but a recommended 12.5% will be added to your total bill. For information about allergens in our food, please speak to a member of staff.

VEG

## to begin

(Choose Any 2)

### Punjabi Samosa Chaat

Punjabi Samosa crushed, topped with sweet & sour chutney

### Vegan Chilli Chicken

Crispy soya mixed with spices, peppers, onions in indo-chinese sauce

### Paneer Shashlik

Cubes of paneer, onion and peppers delicately marinated with home-made spices finished in tandoor

### Chilli Garlic Mushrooms

Button mushrooms marinated with chilli, garlic, spices and sautéed

### Vegetable Manchurian

Mixed vegetables with corn flour batter deep fried and tossed with Chinese sauce in a hot wok

### Aloo Papdi Chaat

Crunchy wafers garnished with potatoes, chickpeas & tamarind chutney

### Mixed Vegetable Pakora

Chunks of mix vegetables dipped in gram flour batter and deep fried

## the main event

(Choose Any 2)

### Paneer Handi

Cottage cheese cubes in an authentic punjabi style gravy.

### Veg Navratna Korma

Assorted fresh garden vegetables delicately cooked with an aromatic blend of spices in navratna gravy

### Malai Kofta

Crispy potato & cottage cheese dumplings served with a flavourful curried creamy sauce

### Pindi Cholle

White chickpeas cooked in a pind style spicy curry sauce

Served with Choice of Rice & Assorted Breads

# All I want for Christmas



## CHRISTMAS MENU

£50 PP

## to finish with

(Choose one)

Christmas Pudding | Gulab Jamun | Angoori Rasmalai

NON-VEG

## to begin

(Choose Any 2)

### Chilli Buffalo Wings

Wings coated with indian spices deep fried & tossed in hot sauce

### Tandoori Prawns

Prawns marinated with yoghurt & spices, cooked in tandoor

### Lamb Goli Kebab

Roundel of lamb mince marinated in spices & pan fried

### Fish Tikka

Tilapia marinated with yoghurt & spices, cooked in tandoor

### Spicy Pepper Calamari

Calamari coated with spices & pepper, deep fried

### Kali Miri Tikka

Chicken breast pieces marinated in black pepper, yoghurt, crushed garlic cooked in tandoor

### Chilli Garlic Fish

Tilapia fish pieces fried and tossed with spices, garlic, ginger, spring onion, chilli in indo-chinese sauce

## the main event

### Desi Roast Chicken

Or

### Leg of Lamb

Served with Choice of Rice & Assorted Breads

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