

# CHRISTMAS PARTY MENU

Two Courses: £21.95 | Three Courses: £24.95

Add a basket of crispy papadum and a glass of prosecco for £5.95 per person

# STARTER

#### **FESTIVE TURKEY TIKKA**

cranberry chutney

#### **CHILLI CHICKEN**

Spiced battered, toasted with garlic, chilli, pepper and herbs

## **VEGATABLE BHAJI MIX (V)**

Vegetable samosa and onion bhaji, tamarind chutney

### STUFFED MUSHROOM (V)

Crushed potatoes stuffing, breadcrumb coating, tamarind chutney

#### **TANDOORI DUCK BREAST**

Nepali spice marinade, homemade chutney and butternut salsa

#### **DEEP FRIED CALAMARI**

chef's special batter, sweet chilli chutney

# MAIN

### **FESTIVE TURKEY CHATTINARD**

Cooked with coconut, mustard, cinnamon, tamarind, curry leaf and spices

### **CHICKEN TIKKA MASALA**

Creamy coconut and tomato sauce curry

#### **GURKHALI CHIKEN**

Nepali herbs and spices, yoghurt and fresh green chilli curry

# BRINJAL ALOO SIMI & PANEER (V)

Aubergine, cottage cheese, potatoes & green beans

#### **FIVE SPICED LAMB AND POTATOES**

Brown onions, five spice and green herbs curry

#### **FISH MODI KHOLA**

Curried cinnamon, cumin, coram, ginger and yoghurt

### ALL TABLES WILL BE SEVERED WITH TARKA DAAL, PLAIN NAAN AND PILAU RICE



## DESERTS

#### **CHRISTMAS PUDDING**

warm brandy custard

#### **GULAB JAMUN**

made with milk & pistachios, sugar syrup

# HONEYCOMB ICE CREAM

thick, creamy ice cream with crunchy pieces of honeycomb

If you have any kind of food allergies, please inform us

A non-refundable £10per person deposit is required for large group bookings. This menu is only available for a group of 6 or more.

A 10% discretionary service charge will be added to the final bill