# CHRISTMAS DAY MENU

### **ON ARRIVAL**

### PAPADUM BASKET WITH A SELECTION OF PICKLESY

### **VEGETABLE SOUP WITH NAMKINY**

Roasted butternut squash and carrot soup with fried indian breadsticks.

### **STARTERS**

### **CHICKEN CHOILA**

Barbecued chicken marinated with mustard, fenugreek seeds & spices, served with crispy rice & homemade chutney

### **RACK OF LAMB**

Marinated lamb cooked in a clay oven & served with a mint yoghurt chutney

### **TURKEY TIKKA WITH CRANBERRY CHUTNEY**

Turkey breast marinated with roasted cumin & spices, cooked in a clay oven

#### CALAMARI

Deep fried squid rings marinated with spices & served with a sweet chilli sauce

### **VEGETABLE MOMOV**

Steamed dumplings served with a tomato chutney

### **MAIN COURSE**

#### **VEGETABLE BIRIYANI**

Vegetables cooked with saffron flavoured basmati rice, served with a vegetable curry

### FIVE SPICED LAMB WITH CHICKPEAS

Tender lamb cooked with special spices & served with pilau rice

#### TANDOORI TIKKA WITH PILAU RICE

Turkey breast marinated with fresh herbs & spices, served with creamy Brussels sprouts

### **TANDOORI CHICKEN FILLET**

Chicken marinated with Nepalese spices, served with a creamy peas sauce & pilau rice

#### MALABAR PRAWN SPECIAL

King prawns cooked with spices and coconut milk, served with peas rice

## **DESSERT**

**PEAR SORBET** 

### **CHRISTMAS PUDDING**

Served with a Brandy Custard

#### **FESTIVE KHEER**

Rice pudding with a touch of cinamon

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