

Christmas Lunch

Cost: £40.00 per person

Welcome drink

Choice of House Wine

Mini Papadoms, samosa & Cranberry chutney

Starters *Pre-plated*

Chicken Gilafi Kebab

Mince of chicken with dry spices and herbs mix onions & pepper with seasoning (medium)

Shabzi Packura (V)

Spring vegetables with aromatic herbs and spices bind together with gram flour

Garlic King Prawn

King Prawn marinated in herbs & spice grilled in charcoal tandoori oven

Main Course

Lamb Shank

Lamb shank using time honoured marinating method, then slow cooked in oven. Then finished with chickpeas & potatoes, thick sauce and finished with fresh spinach.

Royal Chicken Korma

A really rich and creamy korma recipe with tender chicken breast pieces in a mildly spiced curry sauce.

Side Dish

Daam ka Shab-zi (V)

Mixed roast vegetable, roasted in spices & less than medium hot

Bombay Brussel sprout (V)

Steamed Brussel sprout cooked in a Bombay style in medium spices

Balai ka Asparagus (V)

Steamed asparagus cooked in rich and creamy sauce with hint of spice

Mix selection Rice's

Plain Nan bread Basket

Dessert

Indulgent chocolate cake served with vanilla ice-cream

After drink

Mulled wine or Indian Chai

Please note: There are no choice to be made, the above menu will be served course after course. (Please advise on any allergy needs. Before meals are prepared-Our request is best on arrival).