



Christmas Party Menu

4 Courses £24.95 per person Available from 1st December 2011

Amuse Bouche

Starter

Chicken

**Cardamom scented chicken tikka, served with an cumin and Clementine chutney

Sea Bass

Pan seared fillet of sea bass, served with a tomato and coconut chutney

Venison

Tandoori venison sheek kebab, infused with basil and chilli,
served with mint and date chutney

Parsnip

*Lightly spiced potato and parsnip cake, served with a tamarind chutney

Sorbet between courses, Lemon Sorbet

Main Course

Salmon

Tandoori chunks of salmon in a sauce of coconut, garlic and tomato, served with steamed rice

Turkey

** Chunks of tandoori turkey marinated in honey and mustard, served with indian style bread sauce and massala mash

Lamb

Malabar style fiery hot lamb curry with coconut, chilli, lemon and curry leaves served with brandy butter glazed paratha

Indian paneer cheese

Tandoori smoked indian paneer marinated with cranberry juice, served with a kurma sauce and saffron rice

Dessert

Chilli chocolate mince pies

Indian style mince pies with chocolate and a hint of chilli, served with vanilla ice cream

Fiery ginger short bread

A robust ginger short bread served with a seasonally spiced cream accompaniment

Kulfi

A rich indian style Christmas pudding flavoured kulfi



Christmas Day Lunch Midday until 5pm

4 Courses & A glass of champagne £39.95 per person

* Amuse Bouche - Mulled wine with cardamom

Starter

Scallops

** Pan seared scallops with a spiced citrus sauce, served with brandy butter glazed naan

Venison

☞ Charcoal smoked fillet of wild venison served with seasonal mincemeat chutney

Chicken

☞ Cornfed breast of chicken in a marinade of mint, stilton and cream, accompanied with an indian style bread sauce

Indian paneer cheese

* Tandoori smoked panner stuffed with figs, mint and lime served with raisin and royal cumin raitha

Sorbet between courses: Pomegranate Sorbet

Main Course

Turkey

*Tandoori fillet of turkey breast marinated with honey and marmalade, served with a muglai style kurma sauce and cranberry naan

Lamb

☞☞ Tandoori Best end Lamb Rack marinated in brown onion, mace, nutmeg and a kashmiri style rogan josh sauce, served with parsnip and cumin mash

Salmon

☞ Grilled Salmon steak in a kerala style coconut, chilli and lemon sauce, served with steamed rice

Parsnips

** Light parsnip and potato kofta dumplings stuffed with walnut and raisins, in a spinach, cream and garlic sauce, served with saffron rice

Dessert

Chilli chocolate mince pies

Indian style mince pies with chocolate and a hint of chilli, served with vanilla ice cream

Fiery ginger short bread

A robust ginger short bread served with a seasonally spiced cream accompaniment

Kulfi

A rich indian style Christmas pudding flavoured kulfi



Our New Indian Gourmet Sunday Roast Lunch

Served Sunday 12:30 – 3:00 pm

Welcome to our Sunday Lunch, Indian style! The great and popular tradition of the British Sunday lunch is synonymous with the roast so we are offering our lunch dishes roasted in the tandoor for that delicious and unrivalled tandoori taste. Enjoy!

All dishes are served with masala mashed potato, buttered carrots, mushrooms and broccoli with black pepper and rock salt, peas massala and mini naan

Roast Vegetable Kebab served on a skewer £11.95

Roast Chicken (Breast & Leg) £13.95

Roast Lamb Shank £16.95

Roast Beef Fillet Steak £22.50

Roast Salmon Steak £15.95