

# Christmas Menu

3 courses for one £24.95

3 courses for two with a Bottle of Prosecco £59.95

## STARTERS

### DELHI CHILLI PANEER (DRY)

A delicious dish with an Indian adaptation of a Chinese recipe. Battered fried cottage cheese tossed with peppers, onion, chilli and soy sauce

### MIXED VEGETABLE PAKORA (DRY)

Karahi fried mixed vegetable pakora

### CHICKEN PAKORA (DRY)

Chicken dipped in a spiced gram flour batter and deep-fried

### CHICKEN TIKKA (DRY)

Tender chicken morsels double marinated in spices and yoghurt cooked on tandoor

### AMRITSARI FISH PAKORA (DRY)

White Fish dipped in a spiced batter Amritsar style and deep-fried

## DESSERTS

### STICKY TOFFEE PUDDING

Sticky toffee pudding, a British dessert with a very moist sponge cake, covered in a toffee sauce served with a choice of ice-cream

### GULAB JAMUN

With/Without CHOICE OF ICE-CREAM

### CHOICE OF ICE-CREAM

Vanilla, Coconut, Salted Caramel, Butterscotch

*All mains come with a side of  
rice or naan*

## MAIN COURSES

### MIXED GRILL

A meal with traditional assortment of grilled King Prawn, Chicken Tikka, Sheesh Kabab, Lamb Chops **POPULAR DISH**

### AUBERGINE BHARTA (SEMI-DRY)

This national dish of India or the poor man's mince is a take on roasted mashed aubergines cooked with onions, tomatoes, green chillies and ginger

### PANEER BUTTER MASALA (SEMI-DRY)

Paneer in a rich, creamy and aromatic gravy made of butter, onions & tomatoes

### ALOO SAAG OR PANNER (SEMI-DRY)

Traditional & healthy Indian side dish combined with potato OR paneer, spinach and masala

### DELHI MURG MAKHANI (CURRY)

Tender marinated chargrilled spring chicken cooked in traditional tomato & cream gravy, **A MUST TRY DISH**

### DELHI MURG CURRY

Everyone favourite, boneless chicken curry cooked in a traditional Indian warm spices

### MURG QORMA (SEMI-DRY)

A North Indian delicacy from Lucknow relished by the Nawabs & British Governors is a take on rich & nutty chicken with subtle spices (on the bone – the way you get in Delhi)

### RAILWAY LAMB CURRY

Originated during the colonial era, served for first class passengers on the Indian Railway is a take on coconut flavoured lamb curry with potatoes.

### RAJASTHANI LAAL MAANS (CURRY)

A traditional Rajasthani dish of smoked lamb cooked in onion, tomato & Indian spices, **A MUST TRY DISH**

### PRAWN MOILEE (CURRY)

Prawns simmered in coconut milk, enhanced with turmeric, garlic and curry leaves

### MEEN POLLICHATHU (DRY)

Kerala style fish fillet cooked in coconut oil & southern spices wrapped with banana leaves