



Christmas Set Menu



£35.95 pp

STARTERS

ONION BHAJI

Onion, gram flour, fenal seeds, coriander seeds G chilli flakes (gf,nf,v)

MUMBAI DAHI PURI

Crispy frieddough balls filledwith a savory mix of stuffed with spiced potatoes, black peas, toppedwith sweet yogurt, tangy chutneys and crunchy sev (1,7,nf)

MURGH TIKKA/ HARIYALI MURGH TIKKA

Boneless chicken thigh marinated in a blend of yogurt and aromatic spices (7,10,gf)

LAMB SEEKH KEBAB

Hand-pounded tender minced lamb kebab marinated in aromatic spices and saffron (7,8)

TANDOORI PRAWNS

Jumbo prawns marinated with yogurt, kashmiri chilies and carom served with chef's special sauce (2,4,7,10)

CHILLI PRAWNS

Crispy fried prawns tossed with onions, bell pepper and a tangy, spicy sauce (1,2,3,11)

Menu Terms & Conditions:

If you have any questions or particular dietary requirements or intolerances, please advise us and we shall do our utmost to offer you alternatives. Whilst we do all to accommodate our guests and food intolerances, we are unable to guarantee that our dishes are totally allergen-free.

Information & Allergen Content:

1. White Gluten 2. Crustaceans 3. Egg 4. Fish 5. Peanuts
6. Soya Beans 7. Milk 8. Nuts 9. Celery 10. Mustard
11. Sesame Seeds 12. Sulfur Dioxide 13. Lupin 14. Molluscs

gf - gluten free nf-nut free v-vegan

MAIN COURSE

BUTTER CHICKEN

Marinated chicken simmered in a rich velvety tomato and cream gravy infused with aromatic spices and a touch of butter G cream (7,8,10,gf)

CHICKEN TIKKA MASALA

Chargrilled chicken tikka in a creamy tomato, onion and fenugreek gravy (7,8,10,gf)

HARIYALI CHICKEN CURRY

Chicken marinated in herbs cooked with coriander G mint paste (gf,nf)

SOUTH INDIAN CHICKEN CURRY / CHICKEN MADRAS

Chicken tikka cooked with onion, tomato, garlic, mustard seeds and curry leaves. (7,10)

AVADHI NALLI GOSHT

Lamb shank slow cooked with marrow bones in a richly spiced aromatic gravy (gf,nf)

LAMB JAIPURIA

Rajasthani recipe, slow cooked lamb with red chili paste, onion and tomato Grevey (gf,nf)

PRAWN JALFREZI

King prawn stir-fried with colourful bell peppers, onion and tomatoes in a bold, spicy gravy (7,8,gf)

GOAN SEA FOOD CURRY

Prawns fish & Musselcooked in fresh coconut milk , infusedwith goan spices(4,7,10)

KADHAI PANEER

Paneer simmeredin a spicy tomato and onion-based gravy with a medley of bell pepperand onion, finished with a blend of traditional kadhaispices (7,8,10,gf)

SAAG ALOO

Boiled potatoes cooked in a vibrant spinachsauce with a hint of green chilli and garlic (7,gf,nf)

DAL FRY (LINTLE)

yellow lentils tempered with with ghee, cumin, garlic and fresh coriander (7,gf,nf)

SERVED WITH:

Plain naan Steamed / Pulao Rice any one

£1.45 supplement any flavored rice / naan bread

a discretionary 10% service charge will be added to parties of 4 or more