

Christmas Day Lunch

£50.00

Mulled wine

Mini poppadums and chutneys

Amuse Bouche

Trio of potato cakes, house salad & chutneys

Beetroot, Mix vegetables, Goats cheese

Venison, Cranberry, fig & pinot noir chutney

Honey, mustard & ginger marinade

Scallops, Asparagus & Tempura prawns

Avocado puree

Tomato & mint espresso

Turkey Tikka Makhani

Rich tomato & cashew nut gravy, cardamom & fenugreek flavours

Harvest of the sea Moilee

Ginger, Indian onion, green chillies, coconut milk, mustard & curry leaf tempering

Purnai Delhi ka Murg

Old Delhi style spicy chicken curry with onions, & pimentos

Lamb shank

Kashmiri style lamb slow cooked to perfection bursting with flavours

Khumani Kofta

Potato & Apricot kofta in a creamy onion, honey & cashewnut gravy, cardamom flavours

***Mains accompanied with matured basmati rice, mixed naan basket
& masala carrots & sprouts***

Christmas pudding, cinnamon & cardamom anglaise

Apple & plum crumble

Trio of Ice cream

Add £15.00 for unlimited sparkles

Christmas Party menu
£24.95pp

Mulled wine
Mini poppadums and chutneys

Amuse Bouche

Holy pundit festive starter plate to share
Meat, seafood & vegetarian

South Indian daal shot

Purnai Delhi ka Murg

Old Delhi style spicy chicken curry with onions, & pimentos

Kashmiri style slow cooked lamb rogan josh

Whole spices with flavours of mace and saffron

Calcutta's famous Macher Jhol

A classic Fish curry

Khumani kofta

Paneer & apricot dumplings in rich & creamy cashew & onion gravy

Main course accompanied with mixed naan basket, basmati rice & masala carrots & sprouts

Cranberry panna cotta

Apple & plum crumble

Trio of icecream

Christmas Party menu

£32.50 pp

Mulled wine
Mini poppadums and chutneys

Amuse Bouche

Holy pundit festive starter plate to share
Meat, seafood & vegetarian

Tomato & Beetroot shorba

Lamb shank nihari

Slow cooked Lamb shank bursting with flavours of whole spices

Pork loin & apple sausage Vindaloo

Classic Goan dish with garlic, vinegar

Parsee salli murg

Chicken cooked with apricots & chillies

Harvest of the sea Moilee

Ginger, Indian onion, green chillies, coconut milk, mustard & curry leaf tempering

Khumani kofta

Paneer & apricot dumplings in rich & creamy cashew & onion gravy

Main course accompanied with mixed naan basket, basmati rice & masala carrots & sprouts & saag aloo

Cranberry panna cotta

Apple & plum crumble

Trio of icecream

New Year's Eve menu

Sparkles
Mini poppadums and chutneys

Amuse Bouche

*Ajwaini scallops, black pudding terrine, carrot & cumin puree,
lemon butter emulsion*

*Garam masala confit duck, crab meat salad, spiced grapefruit
dressing*

*Salmon 3 ways, tandoori tulsii tikka, cumin baked fillet, & dhania
cannelloni, spinach puree, lemon jam*

*Cauliflower, beetroot & green peas parcel, beets & walnut dressing,
apple slaw*

Tomato & mint expresso

Lamb shank nihari

Slow cooked Lamb shank bursting with flavours of whole spices

Hariyala Hiran

*Medium rare venison cooked with spinach, broccoli & green beans mash, cumin &
garlic flavours*

Prawn malai curry

A delicious prawn curry from Bengal with creaminess of coconut & whole spices

Naringii meetha murg

Creamy chicken curry with hint of orange, cashew nut, flavours of fenugreek & cardamom

Pumpkin, potato & French beans curry

Cashew nuts & roasted seeds, flavours of cumin & coriander

*Main course served with jeera pulav, bread basket, lauki and chane
ki daal & subj allo ghobi*

Holy pundit dessert plate

Brownie, meringue, cheesecake