

Christmas Day Menu

£39 per person

A glass of Prosecco

STARTERS

(Served plated)

Nawabi Chicken Tikka

Chicken breast marinated in yoghurt with mild spices and cooked in tandoor

Peshawari Lamb Chops

Tandoor cooked lamb chops marinated with garlic, ground chilli, fennel and cream

Amritsari Fish Pakoora

Fried pieces of tilapia mixed with spices and herbs

MAIN COURSES

(Choice of two main courses)

Turkey Tikka Masala

Roast turkey with almonds and coconut

Kadai King Prawn

King Prawns cooked in rich Kashmiri sauce made with tomatoes, green peppers, garam masala and coriander

Lamb Do Pyaza

Diced lamb cooked with onion roundlets, mixed peppers and green herbs

Shahi Paneer Makhani

Cottage cheese chunks with fresh herbs and creamy cashew nuts sauce

Served with

Tarka Dall

Medley of yellow lentils with herbs and spices

Raita

Mildly spiced yoghurt with chopped cucumber, potatoes and tomato

Steamed Pilau And Basmati Rice

Kashmiri Saffron Naan and Garlic Naan

DESSERTS

(Choice of one Dessert)

Traditional Christmas Pudding

Jersey Cream with Madagascan vanilla custard

Gulab Jamun

Milk dumpling with cardamom syrup and vanilla ice cream

Sommelier's Suggestions

(Please ask to see our full wine list)

CHAMPAGNE

NV Brut Mosaique, Champagne Jacquart £44.50

A light, golden yellow colour with fine, fresh with fruity grape and pear hints mingling with intense notes of bread crust and fruit flavours. Great start, toast your Christmas dinner.

WHITE WINE

Columbia Valley Chardonnay, Washington, USA 2015 £39.50

Fresh, soft style with bright apple and sweet citrus fruit character with hints of spice and subtle nuances of oak. A great combination with Chicken Tikka starter and Turkey Tikka Masala

RED WINE

Barolo DOCG, Fontanafredda, Piemonte, Italy 2013 £49.50

Classic dark 'tar' and perfumed 'roses' on the nose, light in colour but with great power, concentration and well balanced ripe tannins. Enhances the flavour of Peshawari Lamb Chops & Lamb Do Pyaza

DESSERT

Tokaji late harvest Katinka, Patricius, Hungary 37.5cl £29.50

Medium-bodied sweet wine with notes of vanilla and caramel. Lightly sweet showing flavours of orange and white chocolate on a lightly spiced background. Perfect match with traditional Christmas pudding.

This menu must be pre-ordered for group bookings before 25th December. Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts. All prices are inclusive of VAT. A discretionary 12.5% will be added to your bill.