

# CHRISTMAS DAY

Spiced Kir Royale

## **AMUSE BOUCHE**

Lobster shammi, tomato gurkha chutney (cr,d)



(choose any one)

**Venison Ke Seekh**: Fine spiced chargrilled minced venison, coated with onions and peppers (d)

Jal Tarang: Pan seared hand dived scallops, moilie sauce, wasabi peas (d)
Changeezi Champein: Fennel scented chargrilled lamb chops with zesty orange
and baby leaf salad (d)

Turki Tikka Kali Mirch: Black peppercorn and dry pomegranate marinated turkey tikka, cranberry chutney (d)

Raj Kachori: Regal streetfood, large wheat bubble splashed with mint, tamarind, sev and sweet yoghurt (d,gl)

## MAINS

(choose any one)

Sikandari Raan: Roasted lamb shank, lamb jus, garlic cumin potatoes, baby carrots (d)

Tandoori Chooza: Clay oven poussin, tomato and fenugreek sauce, salad (d)
Lobster Malai Curry: Tandoori kadhai lobster, malai curry sauce,
grilled asparagus (d,cr,mu)

Samudri Rattan: A melange of chargrilled king prawns, stone bass, scallop and green mussels, grilled asparagus, kara kozhambu sauce (cr) Subz Miloni: Kolhapuri spiced melange of vegetables, masala sauce (d)

All main courses served with achari mushrooms, podi aloo, navrattan pulao and assorted breads

#### **DESSERT**

Bread and butter pudding, dark chocolate parfait, honey comb ice cream
A glass of mulled wine | coffee and mince pies

#### £98 PER PERSON

A deposit of £40 per person is required. 12:00 - 18:00

Dishes are subject to availability. Please alert our staff if you have any food allergies before you order your food and drink.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill

Allergens: (CR)-Crustaceans, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (M)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan









# **BOXING DAY**



(choose any one)

Makali Fry: Crisp fried squid with chillies, lime and chilli dressing (d)
Nilgiri Jhinga: Kafir lime, baby spinach and mint infused chargrilled king
prawns, zesty salad

Kolkata Tangra Chilli Chicken: Batter fried chicken stir-fried with spring onions, peppers, garlic chilli sauce (cr,gl,so)

Lamb Burra Kebab: Best cuts of chargrilled leg of lamb with onions and peppers (d)

Ragda Patties: Crispy potato patties topped with dried white peas curry, chutney, sev and yoghurt (d)

## MAINS

(choose any one)

Malabar Seafood Curry: A melange of king prawns, sea bass, mussels and asparagus cooked in a spiced coconut sauce (cr)

Punjabi Murg Makhanwala: Chargrilled supreme of chicken, makhni sauce, amritsari pindi chole foam (d)

Dak Bungalow Curry: Anglo-Indian lamb curry, lamb croquettes, masala roast potato

Steak 2 Ways: Tandoori angus fillet steak, beef pepper fry, masala chips (£8 supplement) (d)

Jackfruit Biryani: A melange of exotic vegetables, fresh jackfruit, salan and boondi raita (d,gl)

All main courses are served with cabbage aloo poriyal, saag makai, saffron pulao & garlic naan

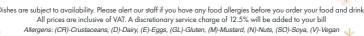
#### **DESSERT**

Passion fruit tart with honey comb ice cream (gl,d)

## £46 PER PERSON

A deposit of £25 per person is required

1st seating: 12:00pm - 2:45pm | 2nd seating: 3:00pm- 5:45pm











## **APPETISERS**

(choose any one)

Raj Kachori: Regal street food, wheat bubble filled with spiced potatoes and chickpeas, splash of chutneys, mumbai sev and pomegranate (gl,d)

Makali Fry: Crisp fried squid with chillies and lime

Tangra Chilli Prawns: King prawns with chilli sauce, onions & peppers (cr,so,gl)

Murg Tiranga: Trio of chicken - Lehsuni malai tikka, hariyalli tikka, crispy chicken 65 (d,so)

Bhatti Ka Khargosh: Rabbit marinated with black pepper & dry coarse spices with gooseberry chutney (d)

**Duo of Lamb:** Star anise & fennel scented lamb chop and lamb boti kebab skewered in the tandoor (d)

## MAINS

(choose any one)

Prawn Malai Curry: Pan seared king prawns, pak choi, malai curry sauce (cr,d,mu)
Kebab Platter: An assortment of lemon scented king prawns, mustard salmon,
lehsuni malai tikka, hariyalli tikka & lamb chop (cr,d,mu)

**Dakshin Chicken:** Pan-seared chicken supreme, chettinad spices, gassi sauce, chicken cutlet (g)

Dilli Ka Butter Chicken: Tandoori pulled chicken in a creamed tomato and fenugreek sauce (d)

Railway Lamb Curry: Anglo Indian lamb rump curry, masala potato, lamb samosa, rogan jus (d)

Steak 2 Ways: Tandoori roast angus beef fillet, Kerala style beef pepper fry and masala chips (d)

Mirch Baingan Ka Salan: Baby aubergine, stuffed jalapeno, salan sauce

All main courses served Punjabi aloo muttar masala, saag makai, lemon rice, assorted breads

#### **DESSERT**

Textures of Chocolate (d)

1st seating: £52 pp 5:30pm - 8:30pm £25 deposit required 2nd seating: £99 pp 9:00pm onwards full deposit required

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(choose any one)

Subz Thaal: Rampuri paneer tikka, beetroot chop, tandoori malai brocolli, salad relish (d ,mu)

Tangra Chilli Prawns: Kolkata inspired king prawns with garlic chilli sauce, onions and peppers (cr, so,gl)

Makali Fry: Crisp fried squid with chillies and lime

Murg Tiranga: Trio of chicken - lehsuni malai tikka, hariyalli tikka, chicken 65 (d,so)

Sri Lankan Duck Sukka: Spiced duck breast, crushed peppercorn, curry leaves
and onions served with Malabar Paratha (d,mu,gl)

Lamb Seekh Kebab: Fine spiced minced lamb coated with onions and pepper,

#### MAINS

skewered in the tandoor (d)

(choose any one)

Kebab Platter: An assortment of lemon grass scented king prawns, mustard salmon, lehsuni malai chicken tikka, hariyalli tikka and lamb burra kebab (cr,d,mu)

Dakshin Chicken: Pan- seared chicken supreme, chettinad spices, gassi sauce,chicken cutlet (al)

Chingri Malai Curry: Podi grilled prawns, malai curry, pak choi (cr,d,mu)
Lamb Shank Nihari: Lamb shanks in an aromatic nihari sauce, kohlrabi (d,gl)
Shahi Malai Kofta: Spiced vegetable dumplings served in a tangy
saffron & tomato sauce (d,n)

All main courses served with podi aloo, saag makai, pulao rice and garlic coriander naan

#### **DESSERT**

Spiced apple and plum crumble, cinnamon ice cream (d)

Sticky toffee pudding, vegan vanilla ice cream, caramalised fig ①

Chocolate fondant caramel chocolate, orange curd ice cream (d,e)

Rose and raspberry bhapa doi, spiced berry tuile, fruit gel (d)

# 2 courses £38.95 | 3 courses £43.95

1st seating: 12:30pm - 2:45pm | 2nd seating: 3:00pm - 5:45pm Dinner - a la carte menu

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