

christmas MENU

2 COURSE
£29.95
3 COURSE
£34.95

AMUSE-BOUCHE

Crisp Papadam with Artisan Chutney Trio

A delicate papadam accompanied by a trio of house-made chutneys – sweet, spiced, and tangy – to awaken the senses.

STARTERS

Tandoori Turkey Medallions

Succulent turkey fillet, marinated in festive spices and gently chargrilled for a smoky, aromatic finish.

Surf & Turf Royal – Spiced Lamb Chop & King Prawn

A luxurious pairing of tender lamb chop and juicy king prawn, flame-kissed and glazed with tandoori spices.

Achari Paneer Shashlik (V)

Hand-crafted paneer infused with tangy pickling spices, skewered with peppers and onions, and roasted to perfection.

Charred Aubergine Chaat (V)

Smoky aubergine layered with yogurt, tamarind, and mint, crowned with crunchy sev – a refined take on an Indian classic.

MAINS

Coastal Seafood Moilee

A South Indian delicacy – fresh seafood gently poached in spiced coconut milk for a silky, fragrant curry.

Heritage Lamb Rogan Josh

A Kashmiri masterpiece of slow-braised lamb, enveloped in a rich, aromatic tomato-onion sauce.

Goan Spiced Turkey Curry

A festive creation – turkey tikka simmered in a velvety coconut sauce, layered with Goan spices.

Royal Paneer Pasanda (V)

Paneer bathed in a decadent saffron and cashew cream, delicately spiced for a regal finish.

Halloumi & Artichoke Makhani (V)

Grilled halloumi and tender artichokes immersed in a buttery tomato and fenugreek sauce.

ACCOMPANIMENTS

*(Choose One): Hand-Stretched Naan
Garlic Naan | Rustic Roti | Steamed
Basmati Rice | Saffron Pilau Rice*

DESSERTS

Indulgent Sticky Toffee Pudding

A rich date sponge glazed with warm toffee sauce, paired with creamy vanilla ice cream.

Festive Baked Cheesecake

Smooth cheesecake with a buttery biscuit base, finished with a seasonal fruit coulis.

A deposit is required to secure your booking.

*If you have any allergies or intolerances, please inform a member of staff.
A discretionary 12.5% service charge will be added to your bill.*