aamcha

EASTERN KITCHEN

A FESTIVE CELEBRATION

THE CHRISTMAS FEAST

Christmas Day · Friday 25 December 2026

A celebration of Christmas through the rich culinary traditions of India — bringing together cherished festive favourites, regional specialities and contemporary cooking.

THREE-COURSE SET MENU

Adults £65 **Children aged 5–9 £35**

All prices include VAT · A 13% service charge will be added to your total bill

THE CHRISTMAS FEAST

FIRST COURSE

Please choose one

Butter Garlic Lamb Seekh Kebab

Succulent minced lamb kebabs infused with aromatic Indian spices, finished with sizzling garlic butter and served with mint chutney.

Chargrilled Tandoori King Prawns

King prawns marinated in traditional tandoori spices, chargrilled and served with fresh lime and coriander chutney.

Christmas Vegetable Crumb Chop (V)

A traditional Anglo-Indian festive chop of golden potato, seasonal vegetables and warming spices, served with cranberry and tamarind chutney.

Dakshini Fried Quail

Half a bone-in quail marinated with ginger, garlic, curry leaves, black pepper and aromatic South Indian spices, fried until golden and crisp. Served with tangy tomato and chilli relish.

Street-Style Chicken Thigh Skewers

Tender chicken thigh pieces marinated in robust street-style spices, chargrilled until lightly smoky and served with green chutney and pickled onions.

Cranberry & Burnt Garlic Chilli Paneer (V)

Soft paneer tossed with roasted chillies, burnt garlic and a tangy cranberry glaze, finished with spring onions and fresh coriander.

THE CHRISTMAS FEAST

SECOND COURSE

Please choose one

Christmas Roast Poussin with Traditional Trimmings

Whole roast poussin gently marinated with herbs, garlic and warming Indian spices, served with sage and chestnut stuffing, rosemary roast potatoes, honey-glazed carrots, cumin butter Brussels sprouts, cranberry and tamarind chutney, and rich rosemary and black pepper roasting gravy.

Mangalorean Christmas Bafad Duck

Tender, slow-cooked duck in a rich Mangalorean Bafad masala, prepared with roasted spices, ginger, garlic and tamarind. Served with fragrant coconut rice and seasonal vegetables.

Coastal Roasted Red Snapper Fillet

Delicately roasted red snapper fillet resting on a bed of sliced roast potatoes and seasonal vegetables, accompanied by fragrant coconut gravy infused with curry leaves, ginger and coastal spices. Served with South Indian-style lemon rice.

Truffle Malai Kofta (V)

Delicate vegetable and paneer kofta in a velvety saffron and cashew gravy, finished with a subtle truffle aroma. Served with mini butter kulchas, fragrant rice and seasonal vegetables.

Tandoori Roasted Cauliflower Steak (V)

A thick-cut cauliflower steak gently marinated in yoghurt, saffron, ginger and aromatic spices, roasted until golden. Served on a bed of creamy spinach with rosemary roast potatoes, glazed winter vegetables and a delicate makhani sauce.

Lamb Dum Biryani

Tender, slow-cooked lamb layered with fragrant aged basmati rice, saffron, caramelised onions and aromatic whole spices, sealed and cooked on dum. Served with cooling cucumber and mint raita and traditional salan on the side.

THE CHRISTMAS FEAST

THIRD COURSE

Please choose one

Warm Vivikam with Vanilla Cream

Traditional Pondicherry Christmas cake made with roasted semolina, coconut milk, ghee, cashews and festive fruits, served with vanilla cream.

Fresh Fruit & Custard Tart

Buttery pastry filled with silky vanilla custard, topped with fresh seasonal fruits and finished with a delicate fruit glaze.

Warm Apple & Cinnamon Strudel

Golden, flaky pastry filled with gently spiced apples, cinnamon and raisins, served warm with rich vanilla custard.

Wishing you a joyful Christmas, from all of us at Aamcha.

CHRISTMAS DAY DINING

Three Courses · Adults £65 · Children aged 5–9 £35

All prices include VAT. A 13% service charge will be added to your total bill.

Reservations and pre-orders are required at least 7 days before the date.
Please inform us of any allergies, dietary requirements or preferences for milder dishes when booking.