

# THE CURRY ROOM

# **CHRISTMAS DAY**

#### **Amuse Bouche**

Aloo Tikki (v)

Vegetable Patties, Coriander & Mint Sauce

#### Starter

#### Kebab Selection

Chicken Tikka, Lamb Seekh, Masala Prawns

Malai Paneer (v)

Black Pepper Paneer Cheese

### Sorbet

Rose & Lychee

#### Main

# Murgh Makhani

North Indian Style Butter Chicken, Chilli Coriander Cream

### Punjabi Lamb Curry

Traditional Lamb Curry in Punjabi Style

### Samundar Ka Raja

Lobster, South Indian Spices

#### Dal Makhani (ve)

Creamy Black Lentils Dhal

## Served With

Saag Aloo

Spinach Potatoes, Fresh Herbs, Ground Spices Kesari Rice

Saffron Rice

Masala Naan

Chilli, Coriander & Garlic Naan

#### Dessert

## Qubani Ka Meetha

Whipped Cream, Caramelised Almonds & Pistachio

#### Seviyon Kheer Pudding

Roasted Cashew Crunch

# Vanilla Rasmalai

Rose, Saffron Vanilla Cream

### Coffee & Petits Fours

160 per person

We are committed to using sustainable and ethical suppliers for all of our produce. All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill. (v) - Vegetarian | (ve) - Vegan