CHRISTMAS DAY BANQUET

Christmas Day is all about indulgence, so step away from slaving over a hot stove and forget about the mountain of washing up. Instead book in for our Christmas Day Banquet! You'll enjoy a six course spicy festive lunch or dinner with our restaurant being open all day long. Our banquet serves a minimum of 2 diners. Under 12s can dine from our banquet menu for half price or our kids menu is available upon request.

£75.00 per head menu

APERITIF

Glass of Prosecco or Shloer

APPETISER

Poppadoms and pickles

STARTER PLATTER

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita (gluten, milk, mustard, soya)

Chicken Tikka

Char-grilled succulent chicken tikka served with tangy imlee sauce (celery, gluten, milk, mustard, nuts trace, peanuts trace, soya)

Kashmiri Lamb Kebab

Succulent minced lamb and Kashmiri chilli kebabs coated in breadcrumbs (eggs, soya)

MAINS PLATTERS

Choice of Curry Platter or Roast Platter

CURRY PLATTER Nawabi Chicken Handi

A luxurious chicken handi traditionally prepared for the King and Mughals of Lucknow (nuts – cashew, milk, soya)

Lamb Rogan Josh

A speciality from Jammu & Kashmir, tender lamb pieces in a rich tomato and onion masala (soya)

Goan Fish Curry

Aromatic haddock curry with coconut & mustard (fish, mustard, soya)

Mutter Paneer

Indian Paneer cheese with peas in a spicy tomato masala (milk, soya)

ROAST PLATTER

Roast Chicken Raan

Juicy slices of spiced roast chicken, served with Yorkshire puddings, seasonal veg, roast potatoes and spicy gravy (celery, gluten, milk, mustard, nuts – trace, peanuts – trace)

Roast Lamb Raan (Tender slices of spiced roast lamb), served with Yorkshire puddings, seasonal veg, roast potatoes and spicy gravy (celery, gluten, milk, mustard, nuts – trace, peanuts – trace)

DESSERT

Bûche De Noël

Delight in our plated mini yule log, elegantly adorned with décor. Choose between luscious raspberry vanilla or rich strawberry chocolate flavours for a Christmas treat (eggs, dairy)

COFFEE AND MINTS

CHRISTMAS DAY VEGETARIAN & VEGAN MENU

Christmas Day is all about indulgence, so step away from slaving over a hot stove and forget about the mountain of washing up. Instead book in for our Christmas Day Banquet! You'll enjoy a six course spicy festive lunch or dinner with our restaurant being open all day long. Our banquet serves a minimum of 2 diners.

Under 12s can dine from our banquet menu for half price or our kids menu is available upon request.

Places are limited so book soon to avoid disappointment....

£50.00 per head menu

APERITIF

Glass of Prosecco of Shloer

APPETISER

Poppadom's and Pickles

STARTER PLATTER

Hummus (v/vg)

Freshly made with chickpeas, lemon, herbs & spices, served with mini naan bread or vegetable crudités for vegans

(sesame seeds, naan - gluten, milk, mustard)

Gobi Manchurian (v/vg)

Bite-sized pieces of cauliflower pakora in a spicy chilli sauce (gluten, soya)

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita (gluten, milk, mustard, soya)

Channa Chaat (vg)

Traditional Pakistani chaat with a delicious chickpeas in a spicy masala sauce (gluten, milk, mustard, soya)

MAINS

Any three curries served with Rice and Naan Bread or Tandoori Roti

Bindi (v/vg)

Okra cooked with onions, tomatoes & spices (soya)

Vegetable Balti (v/vg)

Fresh vegetables cooked in a spicy tomato masala (soya)

Mutter Paneer (v)

Indian Paneer cheese with peas in a spicy tomato masala (milk, soya)

Tarka Dall (v/vg)

Everyone's favourite dall. Tasty red lentils cooked in a spicy sauce (mustard, soya)

Kachumber Salad (v/vg)

Traditional salad with tomatoes, red onions and cucumber

DESSERT

Bûche De Noël (v/vg)

Delight in our plated mini yule log, elegantly adorned with decor. Choose between luscious raspberry vanilla or rich strawberry chocolate flavours for a Christmas treat

COFFEE AND MINTS