



MERRY
Christmas

mint leaf





Angel Christmas Menu

VEGETARIAN SHARING MENU

Entree

GARLIC CHILLY MOGO

Casava fried with chilly garlic sauce

CRISPY VEG SPRING ROLLS

*Mix vegetables juliennes wrapped in crunchy
pastry shet*

VEGETABLE SHAMMI

*Green peas and coriander cake infused with ginger,
garlic, chillies and royal cumin*



Main Dishes

TAWA PANEER MASALA

Grilled paneer tikka in thick creamy gravy with butter

MALABAR VEGETABLE CURRY

Seasonal vegetables cooked with coconut stew

BAINGAN KA BHARTHA

*Smoked aubergine tempered with chilli, ginger and
tomatoes*

DAL TADKA

Mix lentil tempered with cumin, garlic and chilli

BREAD RICE



Dessert

HOTGULAB JAMUN

with ice-cream

£42.50 PP

A discretionary 12.5% service charge will be added
Some of our dishes may contain traces of nuts, please inform your server about any allergies or dietary requirements

Santa Christmas Menu

Entree

CHILLI CALAMARI

Tempura squid tossed with romero pepper and green chilli chutney

MYSORE BONDA

Crispy fried southern spiced potato served with tomato chill sauce

AJWAIN PANEER

Paneer spiced with carom seeds and green chutney



Main Dishes

CHICKEN SHIMLA MIRCH

Chicken thigh braised in onion mix capsicum and tomato

PALAK MALAI KOFTA

Spinach chunk dumpling in a rich spice sauce

NADAN FISH CURRY

Kerala style fish curry with coconut stew, ginger and curry leaves

MAKAI PALAK

Sweet corn and spinach with onion, garlic and cream

Cumin and mint corried potato dahi with chic pea masala

Slow cooked black lentils with tomato and butter

BREADS

RICE



Dessert

HOTGULAB JAMUN

with ice-cream

£47.50 PP

A discretionary 12.5% service charge will be added
Some of our dishes may contain traces of nuts, please inform your server about any allergies or dietary requirements



Holly Christmas Menu

Entree

SMOKED TANDOORI SALMON

Salmon fillet marinated with chilli, honey and mustard oil

TANDOORI TURKEY TIKKA

Turkey supreme marinated in warm crushed spices served with apricot chutney

ALOO TIKKI CHANA CHAAT

Cumin and mint scented potato cake with chic pea masala



Main Dishes

RAHRA GHOSHT

Braised leg of lamb tempered with lamb mince with garlic and chilli

FISH MOILEE

Tilapiyo fillet and coconut stew flavoured with curry leaves, mustard and tamarind

BUTTER CHICKEN MASALA

Tandoori grilled chicken supreme in tomato and fenugreek butter sauce

LASOONI ALOO

Baby potato cooked with garlic and tempered cumin

DAL MAKHANI

Slow cooked black lentils with tomato and butter

BREADS

RICE



Dessert

HOTGULAB JAMUN

with ice-cream

£57.50 PP

A discretionary 12.5% service charge will be added
Some of our dishes may contain traces of nuts, please inform your server about any allergies or dietary requirements



Star Christmas Menu

Entree

TURKEY KE SHOLAY

Christmas classic juicy spiced with indian flair

ACHAARI PANEER

Paneer with pickled spices grilled in tandoor

CHARCOAL LAMBCHOP

Lamb chop infused with black cardamom and smoked paprika

ALOO TIKKI CHANACHAAT

Potato cakes spiced with cumin seeds and chick pea masala



Main Dishes

KOLIWADA PRAWN CURRY

Coastal style prawns cooked in spicy and tangy sauce

DUCK LAJAWAB

Succulent duck seasoned with peppery spice and apricot

CHICKEN NILGIRI

Chicken cooked in green sauce with ginger, chillies and curry leaves

MALAI BROCOLI

Grilled brocoli florets seasoned with cheese, garlic and chillies

DAL MAKHANI

Slow cooked black lentils with tomato and butter

BREAD

RICE



Dessert

CHOCOLATE FONDANT

with cinnamon ice-cream

£70 PP

A discretionary 12.5% service charge will be added
Some of our dishes may contain traces of nuts, please inform your server about any allergies or dietary requirements