

THE CURRY ROOM

CHRISTMAS DAY

AMUSE-BOUCHE

ALOO TIKKI

Vegetable patties, coriander & mint sauce (v)

JALPAAN / STARTER

KEBAB SELECTION

Chicken tikka, lamb seekh, masala prawns

CARROT & PARSNIP PAKORA

Pudhina chutney (vg)

MALAI PANEER

Black pepper paneer cheese (v)

SORBET

ROSE & LYCHEE

MUKHYA BHOJAN/ MAIN COURSE

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

Creamy black lentil dhal (vg)

SERVED WITH

KESARI RICE

Saffron rice

SAG ALOO

Potatoes, fresh herbs, ground spices

MASALA NAAN

Chilli, coriander & garlic

MISTAAN / DESSERTS

QUBANI KA MEETHA

Whipped cream, caramelised almonds & pistachio

SEVIYAN KHEER PUDDING

Roasted cashew crunch

VANILLA RASMALAI

Rose, saffron vanilla cream

SEVIYAN KHEER PUDDING

Roasted cashew crunch (vg)

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 special dietary requirements or require information on ingredients used in our dishes.

Vegetarian – (v) | Vegan – (vg) | Vegan Option Available – (vgo)

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.