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# Jolly Christmas Menu

## VEGETARIAN SHARING MENU

### MATTAR DHANIYA KI SHAMMI

Green pea and coriander patties with a touch of ginger, chili and royal cumin

### ALOO BONDA

Crispy fried spiced potato and pea dumpling served with tomato chutney

### CHATPATA CRISPY MUSHROOM

Spicy, crunchy, savory fried mushrooms with zesty seasoning

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### PANEER BUTTER MASALA

Paneer cooked in a piquant onion, tomato and fenugreek sauce

### BAINGAN KA BHARTHA

Roasted, mashed aubergine, mixed with spices, onions, and tomatoes

### PALAK KA KOFTA

Spinach dumplings in creamy tomato gravy. A North Indian delicacy

### DAL TADKA

Yellow lentils cooked with spices, garnished with tempered cumin seeds

### NAAN BREAD

### STEAMED BASMATI RICE

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### HOT GULAB JAMUN

With vanilla 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.



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# Radiant Christmas Menu

## **HARIYALI PANEER TIKKA**

Grilled Indian cheese with green marinade. Bursting with flavour

## **MALAI CHICKEN TIKKA**

Creamy marinated grilled chicken,. Rich in mild Indian spices

## **LAMB SEEKH KEBAB**

Spiced lamb skewers. A festive delight with aromatic herbs

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## **CHICKEN TIKKA MASALA**

Spiced chicken, simmered in rich, festive, and aromatic tomato sauce

## **KERELA FISH CURRY**

Tangy, spicy fish curry, infused with Kerala's coastal flavours

## **ACHARI KOFTA**

Savory vegetable dumplings in tangy, spiced pickling spice gravy

## **GOBHI MATTAR**

Spiced cauliflower and peas, a flavourful Indian vegetarian culinary creation

## **DAL MAKHANI**

Creamy black lentils simmered with aromatic spices and butter

## **NAAN BREAD**

## **STEAMED BASMATI RICE**

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## **ROSE PETAL CHEESECAKE**

Elegant cheesecake infused with delicate rose petals

**£47.50 pp**

A discretionary 12.5% service charge will be added  
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# Frosty Christmas Menu

## **DARDARA TURKEY TIKKA**

Grilled turkey chunks, marinated in coarse flavourful Indian spices

## **PUNJABI FISH FRY**

Tilapia fillets marinated in aromatic spices, coated, and deep-fried for a crispy, flavourful experience.

## **CHANA CHAAT ALOO TIKKI**

Vibrant channa chaat, paired with crispy aloo tikki. A flavour explosion!

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## **LAMB ROGANJOSH**

Spiced, hearty warmth, a holiday treat for the senses

## **PANEER JHALFREZI**

Spicy stir-fried cottage cheese with vibrant bell peppers, bursting with flavour

## **CHICKEN KADHAI**

Spicy Indian chicken stir-fry with aromatic spices and bell peppers

## **BOMBAY ALOO**

Mildly spiced, comforting potato curry. A classic Indian dish

## **DAL MAKHANI**

Yellow lentils cooked with spices, garnished with tempered cumin seeds

## **NAAN BREAD**

## **STEAMED BASMATI RICE**

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## **SPICED CHOCOLATE BROWNIES**

With warm caramel sauce

**£57.50 pp**

A discretionary 12.5% service charge will be added

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# Luminous Christmas Menu

## **TANDOORI LAMB CHOPS**

Succulent chops marinated in fragrant Indian spices, capturing the essence of Christmas and culinary excellence

## **TURKEY TIKKA**

Juicy, spiced, and charred. A Christmas classic with Indian flair

## **KASUNDI SALMON**

Mustard-infused Indian salmon tikka, a festive culinary treasure

## **TEMPURA ASPARAGUS**

A Christmas-infused Indian tempura delight, perfect for the holiday season

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## **GOAN PRAWN CURRY**

Spicy, tangy coconut sauce with tender prawns. A coastal culinary staple

## **RABBIT CHETTINAD**

Spicy, aromatic South Indian rabbit curry. Rich in Chettinad flavours

## **CHICKEN TIKKA MASALA**

Creamy tomato sauce envelops tender spiced grilled chicken pieces

## **TANDOORI FLORETS**

Roasted broccoli with aromatic spices. A flavourful vegetarian treat

## **DAL MAKHANI**

Yellow lentils cooked with spices, garnished with fresh cream

## **NAAN BREAD**

## **STEAMED BASMATI RICE**

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## **CHOCOLATE BOMB & SPICED BRANDY SAUCE**

With vanilla 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.

