



Christmas Gold Menu

Pre-starter

Aloo Tikki Papdi Chat

Golden fried- potato flavoured with tamarind & mint chutney, raita, chopped onions & topped with cilantro.

Starters

(to share)

Tandoori Malai Broccoli

Broccoli is coated with creamy malai marinade and cooked in tandoor.

Jeera Chicken

Mildly spiced chicken with the earthy flavour of cumin.

Aminabad Boti Kebab

Succulent spiced lamb cooked in the tandoor finished with Zafran.

Mains

(choose one)

Vegetable Diwani Handi

Melange of vegetables prepared with onion – tomato simmered in and cashew paste.

Malabar Fish Curry

Tilapia steaks simmered in a light and spiced stew of coconut and onions, flavoured with curry leaves.

Awadhi Chicken Korma

Chicken in Mughlai style gravy made of caramelised onions and yogurt.

Lamb Mappas

Tender lamb slow cooked in a rich, creamy coconut sauce, infused with freshly ground aromatic spices.

Accompaniments

(to share)

Dhaba Dal Fry

A melange of five lentils simmered and tempered with cumin, onions, and garlic.

Kashmiri Pilau Rice

Freshly Baked Indian Breads

Desserts

(choose one)

Kala Jamun with Rabri

Melt in the mouth cottage cheese balls dunked in sweet rosewater & cardamom syrup served with thickened milk cream.

Strawberry Shrikhand

Sweet delicacy made with hung curd, cardamom, and fresh strawberries

£32 per person

 Suitable for Vegetarians

 Contains Gluten

 Contain Nuts

 Spicy

Vegetarian only menu available on request.

A 12.5% service charge is applicable.
Please ask a member of staff regarding your special or allergen needs.