

## Christmas Platinum Menu

### Welcome Drink

**Kir Royale**

### Pre-starter

Papadums served with home-made Chutneys ✓

### Starters

(to share)

**Chilli Garlic Mushroom** ✓ 🌿 🍷

Crispy button mushrooms tossed in our house special sauce.

**Lasuni Chicken Tikka**

Succulent and garlicky flavoured chicken breast marinated with yoghurt and cooked in clay oven.

**Roly Poly Lamb Seekh** 🍷

Ultimate fusion of minced lamb infused with fresh herbs and peppers wrapped naan.

### Mains

(choose one)

**Paneer Lababdar** ✓ 🥜

Cottage cheese cubes in a rich nutty, creamy tomato sauce with sautéed onions and flavoured with fenugreek powder.

**Malabar Fish Curry**

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

**Prawn Balchao** 🍷

Popular Goanese dish made with king prawns, spiced with house special Balchao masala.

**Awadhi Chicken Korma**

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

**Lamb Roganjosh**

Spring lamb in a rich, delicately spiced tomato and yogurt sauce, flavoured with mace.

### Accompaniments

(to share)

**Dal Makhani** ✓

king of dals made with black lentils slow cooked in a creamy tomato sauce with fenugreek-24 hours cooking.

**Kashmiri Pilau Rice** 🥜

**Freshly Baked Indian Breads** 🌿

**Burani Raita**

### Desserts

(choose one)

**Kulfi-Mango or Pistachio** 🥜

**Kalajamun with Rabri** 🌿 🥜

Rose flavoured cottage cheese dumplings.

**£35 per person**

✓ Suitable for Vegetarians   🌿 Contains Gluten   🥜 Contain Nuts   🍷 Spicy

**Vegetarian only menu is available on request.**

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