

CHRISTMAS DINNER NON-VEG MENU (A)

STARTER

Palak patta chaat (D)

Fried baby spinach, yoghurt, date and tamarind chutney
gram flour straws and chutneys

Lamb Seekh Kebab (D)

Chargrilled minced lamb, coriander and mint

Kasundi Chicken Tikka (D)

Chargrilled chicken, kasundi mustard

MAIN COURSE

Kerala Prawn Curry

Tiger prawns, coconut, chilli

Tandoori Raan

Braised lamb shank finished in tandoor with herbs and spices

Aloo Khada Masala

Baby potatoes tossed with roasted crushed spices

Langarwali Dal

Slow cooked mixed lentils

Kashmiri Pulao (D, N)

Basmati rice cooked with dry fruit and nut

Cucumber Mint Raita (D)

Whisked yoghurt with Cucumber and Mint

Naan / Paratha (D, G)

DESSERT

Paan Kulfi (D)

Home-made Indian Ice Cream

Tea/ Coffee

* Denotes spicy dish. Some of our dishes may contain traces of, crustaceous (C), dairy (D), eggs (E), fish (F), gluten (G), mustard (M), molluscans (M*), nuts (N), sesame (S)

We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food • Please check with staff for any other allergens.

CHRISTMAS DINNER NON-VEG MENU (B)

STARTER

Lamb Seekh Kebab (D)

Chargrilled minced lamb, coriander and mint

Kasundi Chicken Tikka (D)

Chargrilled chicken, kasundi mustard

Badami Muttar Tikki (G)

Pan fried almond, green pea cake

MAIN COURSE

Tandoori Raan

Braised lamb shank finished in tandoor with herbs and spices

Kerala Prawn Curry

Tiger prawns, coconut, chilli

Murg Tariwala

Home Style Chicken Curry

Bains Palak (D)

Tempered spinach, lotus stem and golden fried garlic

Langarwali Dal

Slow cooked mixed lentils

Kashmiri Pulao (D, N)

Basmati rice cooked with dry fruit and nut

Cucumber Mint Raita (D)

Whisked yoghurt with Cucumber and Mint

Naan / Paratha (D, G)

DESSERT (D)

Duo of Rose Chocolate & Paan Kulfi

Tea/ Coffee

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CHRISTMAS DINNER NON-VEG MENU (C)

STARTER

Kalimiri Jheenga

Crisp black tiger prawns with cracked peppercorn

Lamb Seekh Kebab (D)

Chargrilled minced lamb, coriander and mint

Kasundi Chicken Tikka (D)

Chargrilled chicken, kasundi mustard

Simla Mirch Tofu Croustades (D, G)

Bell pepper and tofu in croustades

MAIN COURSE

Seabass Peri Peri

Panfried seabass with chilli, Goan vinegar

Adraki Lamb Chops

Chargrilled ginger flavoured lamb chops

Murg Tariwala

Home style chicken curry

Aloo Khada Masala

Baby potatoes tossed with roasted crushed spices

Langarwali Dal

Slow cooked mixed lentils

Kashmiri Pulao (D, N)

Basmati rice cooked with dry fruit and nut

Cucumber Mint Raita (D)

Whisked yoghurt with Cucumber and Mint

Naan / Paratha (D, G)

DESSERT

Trio of Desserts (D, G, N)

Pista Srikhand, Gulab Jamun, Paan Kulfi

Tea/ Coffee

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CHRISTMAS DINNER NON-VEG MENU (D)

Amuse Bouche

Lamb Seekh Kebab (D)

Chargrilled minced lamb, coriander and mint

Kasundi Chicken Tikka (D)

Chargrilled chicken, kasundi mustard

Beetroot Tikki (G)

Spiced beetroot cakes

Lobster Lababdar (D)

Lobster tails tossed in a tomato cream butter sauce

Kerala Prawn Curry

Tiger prawns, coconut, chilli

Adraki Lamb Chops

Chargrilled ginger flavoured lamb chops

Bains Palak (D)

Tempered spinach, lotus stem and golden fried garlic

Aloo Khada Masala

Baby potatoes tossed with roasted crushed spices

Langarwali Dal

Slow cooked mixed lentils

Kashmiri Pulao (D, N)

Basmati rice cooked with dry fruit and nut

Cucumber Mint Raita (D)

Whisked yoghurt with cucumber and mint

Naan / Paratha (D, G)

Trio of Desserts (D, G, N)

Pista Srikhand, Gulab Jamun, Paan Kulfi

Tea/ Coffee

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