

CHRISTMAS DINNER VEG MENU (A)

STARTER

Palak patta chaat (D)

Fried baby spinach, yoghurt, date and tamarind chutney

Chilli Milli Tala Broccoli

Crisp broccoli fritters, mix of chillies

Sweet Potato Papri Chat (D, G)

Sweet Potato and sprout topped with chutneys and a wheat crisp

MAIN COURSE

Ambi Bhindi Pyaz Wali

Okra tossed with red onion and raw mango

Malai Goat Cheese Kofta (D, G)

Goat cheese and cottage cheese dumplings in a creamy tomato sauce

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), molluscs (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 VEG MENU (B)

STARTER

Chilli Milli Tala Broccoli

Crisp broccoli fritters, mix of chillies

Sweet Potato Papri Chat (D, G)

Sweet potato and sprout topped with chutneys and a wheat crisp

Badami Muttar Tikki (G)

Pan fried almond, green pea cake

MAIN COURSE

Ambi Bhindi Pyaz Wali

Okra tossed with red onion and raw mango

Malai Goat Cheese Kofta (D, G)

Goat cheese and cottage cheese dumplings in a creamy tomato sauce

Channa Masala

Spiced chickpeas

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 VEG MENU (C)

STARTER

Chilli Milli Tala Broccoli

Crisp broccoli fritters, mix of chillies

Malai Baby Corn (D)

Chargrilled baby corn, cream, cheese

Sweet Potato Papri Chat (D, G)

Sweet potato and sprout topped with chutneys and a wheat crisp

Simla Mirch Tofu Croustades (D, G)

Bell pepper and tofu in croustades

MAIN COURSE

Paneer Khatta Pyaz (D)

Homemade cottage cheese, pickled onions

Mango Kadhi (D, G)

Tempered spiced yoghurt, mango

Gobi Edemama Masala

Spiced cauliflower and edemame beans

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 VEG MENU (D)

Amuse Bouche

Chilli Milli Tala Broccoli

Crisp broccoli fritters, mix of chillies

Sweet Potato Papri Chat (D, G)

Sweet potato and sprout topped with chutneys and a wheat crisp

Beetroot Tikki (G)

Spiced beetroot cakes

Trio of Mushroom Naaza (D, G)

Combination of mushrooms on Naan

Subzi Lababdar (D)

Mange tout, baby corn, garden peas, carrot, fenugreek leaves, tomato, cream

Mango Kadhi (D, G)

Tempered spiced yoghurt, mango

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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