

## **PRESTIGE CHRISTMAS MENU 2025 - £79 per person**

### **STARTER**

#### **GILAFI TURKEY SEEKH KEBAB**

Minced turkey meat, garlic and tandoori spices thinly wrapped around a skewer and grilled

#### **ZAFFRANI BROCCOLI**

Supreme Broccoli flowerets, saffron, cream cheese, green cardamom & grilled

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### **MAIN COURSE**

#### **CHINGRI MALAI CURRY**

Black tiger prawns, rich Bengali home style gravy of mustard, ginger, cumin & chili

#### **LAMB ROAST**

Lamb roasted with tomatoes, curry leaves, shallots, ginger & Syrian catholic Kerala spices

#### **HEIRLOOM VEGETABLE DUM BRIYANI**

Heirloom vegetables and basmati rice cooked with spices, caramelised shallots and coriander

#### **ALOO JEERA HARA PYAZ**

Pan roasted jersey potatoes with Cumin and scallions

#### **CRISPY OKRA**

Thinly sliced okra slices, delicately dusted with spices

#### **ASSORTED TANDOOR BREADS**

#### **SMOKED BRUSSEL SPROUT & CRANBERRY RAITHA**

Cumin, chilli and pepper infused yoghurt with smoked Brussel sprouts and cranberry

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### **DESSERT**

#### **MACADAMIA SAFFRON SLICE**

Chocolate cream layered over a slice macadamia cake

#### **JAWAFRUIT KULFI**

Traditional Indian ice cream made with Jawa fruit and almond gum



Est.1982

## **EXCLUSIVE CHRISTMAS MENU 2025 - £99 per person**

### **PRE STARTER**

#### **SINDHI ALOO TUK**

Spiced jersey potatoes, tamarind & dates

### **STARTER**

#### **BEETROOT & GREENAPPLE GALOUTI KEBAB**

Mughlai paratha crust, yuzu caviar

#### **CRANBERRY & THYME CHICKEN KEBAB**

Chargrilled chicken supreme, cranberry, soft cream cheese, thyme & cardamom

#### **KASUNDI MONKFISH**

Monk fish, kasundi mustard, yellow chili, garlic & herbs

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### **MAIN COURSE**

#### **TURKEY ROAST**

Cubes of turkey with tomatoes, curry leaves, shallots, ginger & Syrian catholic Kerala spices

#### **NILGIRI CHICKEN MASALA**

Chicken thigh meat with creamy masala of green coriander, mint, green chilies & curry leaves

#### **LAMB BRIYANI**

Lamb and basmati rice cooked with spices, caramelised shallots and coriander

#### **ALOO PALAK**

Pan roasted jersey potatoes simmered in tempered spinach puree

#### **PANEER MAKANA KOFTA**

Cottage cheese and lotus seed dumplings slow cooked in mildly spiced gravy

#### **DILL & PINK PEPPER CORN RAITHA**

Cumin, chilli and pepper infused yoghurt with dill and pink peppercorns

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### **DESSERT**

#### **GOLDEN APRICOT KHEER**

Exquisite blend of apricots worked up in Indian rice pudding

#### **MANGO FIG KULFI**

Indian ice-cream with alphonso mango & crispy figs

#### **AJMEERI COCONUT MOUSSE BURFI**

Evaporated milk, dry fruit & nuts, coconut cream