

PRESTIGE CHRISTMAS MENU

STARTER

GILAFI TURKEY SEEKH KEBAB

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

SORSON KE PHOOL

Supreme Broccoli flowerets, MUSTARD PASTE, cream cheese, green cardamom & grilled.

MAIN COURSE

CHINGRI MALAI CURRY

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

LAGAN KI BOTI

lamb roasted with tomatoes, onions and pounded spices

HEIRLOOM VEGETABLE DUM BRIYANI

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

HERBS ROASTED SPICY POTATOES

Roasted jersey potatoes with herbs and spices

RATTAN MANJUSHA

Spinach and cottage cheese kofta stuffed with wild spicy mushroom

ASSORTED TANDOOR BREADS

SMOKED BRUSSEL SPROUT & CRANBERRY RAITHA

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

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

£95 per person

EXCLUSIVE CHRISTMAS MENU

PRE STARTER

SINDHI ALOO TUK

Spiced jersey potatoes, tamarind & dates

STARTER

ARBO QUORN KEBAB

Colocasia, quorn mince cheese & spices

CRANBERRY & THYME CHICKEN KEBAB

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

KASUNDI SEABASS

Seabass, kasundi mustard, yellow chilli, garlic & herbs

MAIN COURSE

TURKEY ROAST

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

SAAG MURGH

Chicken thigh meat with creamy masala of green spinach, green chilies & garlic

HYDRABADI KACHE GHOST BRIYANI

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

HERBS ROASTED SPICY POTATOES

Roasted jersey potatoes with herbs and spices

RATTAN MANJUSHA

Spinach and cottage cheese kofta stuffed with wild spicy mushroom

DILL & PINK PEPPER CORN RAITHA

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

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

£105 per person