



CHRISTMAS DAY MENU

PAPPADOM BASKET

Served with Mango Chutney, Lime Pickle &
Coconut Corriander chutney

STARTER

GOBI 65

Crispy, spiced cauliflower florets deep-fried
and coated in a tangy seasoning

SAMOSA CHAT

Crushed samosas topped with yogurt,
chutneys, and spices

PANEER TIKKA

Soft paneer cubes marinated in spices and
grilled

TANDOORI TIGER PRAWNS

Juicy prawns marinated in spices and then
Tandoor grilled

LAMB CHOPS

Marinated lamb chops grilled with Indian
spices

CHICKEN TIKKA

Marinated chicken pieces cooked in a
tandoor for a tender, smoky finish

MAINS

PANEER MAKHANI

Paneer in a creamy, mildly spiced tomato-
based sauce.

CHANA MASALA

Chickpeas in a tangy, spiced tomato and
onion sauce

AUBERGINE CURRY

Soft aubergine pieces in a flavorful, spiced
tomato & onion based curry sauce

BUTTER CHICKEN

Tender chicken in a rich, buttery tomato
gravy with spices

MALBAR FISH CURRY

Fish cooked in a mild, coconut-based curry
with South Indian flavours

LAMB CURRY

Succulent lamb in a spiced, slow-cooked
tomato & onion based sauce

SERVED WITH PARATHA BREAD, BASMATI RICE,
SPICY POTATOES & BRUSSELS SPROUTS

DESSERT

GAJAR HALWA

Grated carrots slow-cooked with milk, sugar,
and ghee

GULAB JAMUN

Deep-fried milk dumplings soaked in a
fragrant sugar syrup

CHRISTMAS PUDDING

Rich, dense pudding with dried fruits, spices,
and a hint of brandy

4 Course Menu £35

