



Christmas Day Menu

SERVED 12NOON TO 4PM

Starting with a glass of mulled wine

followed by

Poppadoms

Served with two contrasting dips

Starters

Choose from the following

Turkey Chandi Tikka

Tikka of turkey marinated with cream, cheese and shahi jeera, roasted in the tandoor and finished with isabgol and a sprinkling of kebab chaat masala

Tandoori Salmon

Chunks of pink Scottish salmon matured in a rich spicy marinade of dill, fennel, ginger, honey and a trace of mustard oil, then roasted in the tandoor

Paneer Shashlik

Chunks of cottage cheese coated with yoghurt based marinade and barbecued with onions and peppers

King Prawn Til Wala

King prawns dipped in a ginger, garlic, lime and chilli marinade, wrapped in crispy fried sesame seed batter and deep fried

Achari Lamb Chops

Spring lamb chops marinated with whole pickling spice and yogurt

Mango Chicken Tikka

Charcoal grilled chicken pieces marinated with creamy mango yoghurt and our very own spice mix

Main Courses

Roasted Escalope of Turkey Breast

Served with all the traditional trimmings

Or choose from the following which are served with pulao rice or naan bread

Lamb Chop Masala

Lamb chops marinated with yoghurt, garam masala and served with roasted sesame seed, onion & tomato gravy

Kashmiri Lamb Rogan Josh

The classic lamb curry of Kashmir, braised in a concentrated broth and finished in a rich gravy of myriad spices that provide a host of subtle flavours

Samunder Ka Khazana

Whole squid stuffed with a seafood mix. Served with coconut rice

Delhi Ka Dhaba Murgha

Street food from Punjab, chicken tikka cooked with ginger, onion, coriander, fresh herbs and native spices. Consequently, producing a well balanced dish, rich in taste, rich in tradition

Navratan Vegetables

Striped sized seasonal vegetables cooked with onion and tomatoes

Desserts

Please choose one per person

Traditional
Christmas Pudding
with brandy sauce

Poached Pears
with ice cream

Punjabi Phirnee

Gajar Ka Halwa
Served with ice cream

