

Christmas Day Menu

3 COURSES £45.00 PER PERSON

INCLUDING A CINNAMON BELLINI

APPETISERS (FOR THE TABLE)

- Sweet potato cake with smoked tomato chutney (v)
- Tangy potato with semolina shell (v)
- Lamb seekh kebab wrapped in roomali bread
- Indo-Chinese style chicken with burnt chillies

STARTERS

- Bombay spiced vegetables with truffled 'pao' (v)
- Tandoori chicken breast with fennel and coriander seeds
- Aromatic spiced lamb galouti with paprika raita
- South Indian spiced crab and haddock cake
- Bengali spiced king prawns with kasundi mustard

MAIN COURSES

- Stuffed aubergine with mixed vegetables, sesame tamarind sauce (v)
- Pan seared sea bream with green moong lentil kedgeree
- Stuffed chicken breast with mint-chilli korma sauce
- Pan seared goose breast with roasted baby root vegetables
- Tandoori seared rump of lamb with corn sauce
- Rajasthani spiced red deer with yoghurt sauce

DESSERT

- Saffron poached pear, rice kheer, anise ice cream
- Garam masala Christmas pudding with cinnamon ice cream
- Chocolate and cumin tart with vanilla ice cream
- Caramelised milk dumplings with rasamalai sauce
- Homemade sorbet or ice cream

(V) Vegetarian

All our dishes are prepared in a kitchen where nuts, flour etc. are commonly used and unfortunately we cannot guarantee our dishes will be free from traces of these products. If you suffer from nut or other allergies please ask a waiter for more information. Prices include VAT @ 20%. A discretionary 12.5% service charge will be added to your bill. All gratuities are distributed to the staff.