

Christmas MENU

COURSE ONE

Mini Popodoms (Masala)

COURSE TWO

Variety Of Savoury, Street Food
(Featuring Brussels Sprout Bhaji)

COURSE THREE

Meat / Seafood Platter
Selection Of Seafood, Lamb & Chicken

COURSE FOUR

Afghani Chicken (On The Bone)

Tender pieces of chicken cooked in a creamy sauce made with fresh cream, cashew and watermelon seeds.

Pudhina Lamb (Minted Lamb)

Pudhina Lamb is a mouthwatering and aromatic dish that features succulent lamb with a flavourful mint (pudhina) marinade. This is the wintery one.

Garlic Butter Grilled Seabass

Shallow fry sea bass moist and tender, infused with garlic served on a bed of lemon prawn sauce.

Nawabi Malai Kofta

From the Royal kitchens. Koftas stuffed with paneer, and dry fruits, simmered in creamy sauce is an absolute delight to your taste buds.

Lasoni (Garlic) Mix Veg

Simple vegetable-based curry with a generous amount of garlic and homemade spices

COURSE FIVE

Christmas Pudding

Served with brandy sauce.

Cheesecake,

Served with strawberry collie.

Beetroot Halwa

With vanilla icecream.

ADULT £50PP

*CHILDREN

£25

*AGE 12 AND ABOVE

*DEPOSIT OF £10 PERSON
IS NEEDED, TO CONFIRM
THE BOOKING

TIMINGS

12:30 & 15:30

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