





# FESTIVE SET MENU

LUNCH £23.95 two courses per person l £26.95 three courses per person DINNER £32.95 two courses per person l £36.95 three courses per person

# **STARTERS**

Broccoli Tikki (V/M)

Spiced Broccoli Patties, Kachumber, Berries Chutney

Cornish Scallops (MO/D/F/M) (Supplement £6) Pan-Seared Scallops, Parsnip, Caviar & Kaffir Lime Moilee

Duck (G/M)

Spice Crusted Duck Galouti, Arugula Salad, Cherry Sauce

Lamb Gilafi Seekh (D/M)

Lamb Mince Kebab, Bell Peppers, Mint Chutney

NIBBLES - £6 EACH

Mini Vegetable Samosa (V/G/M)

Chilly Calamari (M0/E)

Malavani Fried Chicken (M)

## MAIN COURSE

Bengali Macchi Curry (F/D/M)

Pan – Seared Sea Bass, Stem Broccoli, Mustard & Coconut Curry

Chicken Tikka Masala (D/M)

Tandoori Chicken Tikka, Creamy Onion Tomato Masala Aloo Gosht (D)

Slow Cooked Lamb Dices Cooked with Potatoes

Beef Pepper Steak (D/M) (Supplement) £12

Beef Rib-eye Steak, Spiced Potato, Asparagus, Pepper Sauce

Tofu Tikka Masala (V/M/D)

Tandoori Tofu Tikka, Kachumber Salad, Creamy Onion Tomato Gravy

BREADS (G) - £4.50 EACH

Whole Wheat (V) - Roti or Mint Parantha

Naan (V/D) - Plain/Buttered/Garlic

Kulcha (V/D) - Cheese or Peshawari (N)

Keema Naan (D) - £5.50

DESSERTS

Chocolate Fondant (D/E/SO) (Supplement £4)

Dark Chocolate, Crème Fraiche, Berries

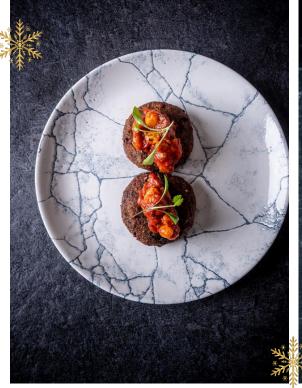
Apple Crumble (D/G)



British Apples, Vanilla Crumble, Custard
Gulab Jamun (G/D/N)
Fried Milk Dumplings, Saffron Syrup, Almonds
Sherry Trifle (G/D/N/A/E)
Fruit Cake, Custard, Whipped Cream, Crumble

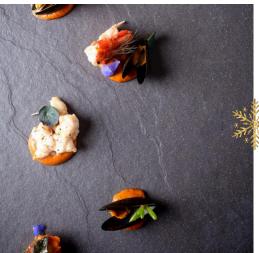














# CHRISTMAS DAY NON-VEGETARIAN MENU

£79.50 per person
Wine Pairing - £49.50 per person



Beetroot Bonda, Vegetable Puff, Mushroom Profiterole Prosecco Lamberti DOC Extra Dry, Italy

Champagne Rosé Devaux Coeur des Bar NV (Supplement £5)

# **Butternut Truffle Soup**

Butternut Squash, Truffle Oil, Stilton Cheese Chardonnay, Thelema Vineyards, South Africa

#### Chicken

Saffron Flavoured Creamy Chicken, Buttered Green Beans, Berry Chutney Chablis, Domaine Grand Laroche, France

#### Salmon

Mustard & Honey Marinade, Seaweed, Orange Salad & Orange Dressing Riesling, 'Maxim' Maximin Grünhaus, Germany

# Free Range Roast Turkey

Roasted Turkey Crown & Traditional Garnish (Pigs in a Blanket, Roasted Root Veg, Gravy, Stuffing, Brussels sprouts, Yorkshire pudding, Cranberry Sauce)
Pinot Noir, Kim Crawford, New Zealand

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#### Lamb

Spiced Lake District Lamb Rump, Herb Roast Potatoes, Kale Butternut, Lamb Jus Shiraz-Grenache, Renegade, South Africa

(All mains are served with Sweetheart Cabbage, Dal Makhani, Cumin Pulao and Garlic Naan)

#### Christmas Dessert

Classic Christmas Pudding, Spiced Apple Pie, Brandy Crème Anglaise Chateau Jany, Sauternes, France

Minced Pies & Teas or Coffee



£79.50 per person Wine Pairing - £49.50 per person

#### Snacks

Beetroot Bonda, Vegetable Puff, Mushroom Profiterole
Prosecco Lamberti DOC Extra Dry, Italy
Or
Champagne Rosé Devaux Coeur des Bar NV (Supplement £5)

# **Butternut Truffle Soup**

Butternut Squash, Truffle Oil, Stilton Cheese Chardonnay, Thelema Vineyards, South Africa

#### Asparagus

Spiced Asparagus Patty, Kachumber, Berry Chutney Sauvignon Blanc, Kim Crawford, New Zealand

#### Tofu

Mustard & Honey Marinade, Savoy Cabbage, Orange Salad, Orange Dressing Riesling, 'Maxim' Maximin Grünhaus, Germany

## Spinach & Mushroom Pie

Spinach & Wild Mushroom, Puff Pastry, Kale Butternut, Tomato Fondant Pinot Noir, Kim Crawford, New Zealand

(All mains are served with Sweetheart Cabbage, Dal Makhani, Cumin Pulao and Garlic



# **Christmas Dessert**

Classic Christmas Pudding, Spiced Apple Pie, Brandy Crème Anglaise Chateau Jany, Sauternes, France

Minced Pies & Teas or Coffee















(Vegan option available)

£89 per person

Snacks

Chef Inspired Indian Street Food

STARTERS

(Choose Any One)

(V) Vegetarian Sampler (D/M)

Paneer Tikka, Hara Bara Kebab, Tandoori Baby Corn, Artichoke

Sea Food Sampler (D/F/M/C)

Achari Prawn, Sarson Salmon, Squid 65, Crab Bonda

Meat Sampler (D/M)

Lamb Seekh, Murgh Tikka, Duck Varuval, Venison Croquette

# MAIN COURSE

(Choose Any One)

(All mains are served with Dal Makhani, Butter Naan & Raita)

Vegetarian (D/M)

Paneer Lababdar, Subzi Kofta, Vegetable Biryani

Seafood (D/F/M/C)

Malabar Fish Curry, Scallop Masala, Prawn Biryani

Meat (M/D)

Rogan Josh, Murgh Lababdar, Lamb Biryani

DESSERTS PLATTER (D/SO/E/G/N/AL)

Chocolate Mousse, Malai Kulfi, Rum Baba



