



FESTIVE MENU £45

MINIMUM 4 PEOPLE

GLASS OF PROSECCO OR MOCKTAIL ON ARRIVAL

MINI MASALA PAPAD BASKET **V VG**

CHAAT REKRI

CHOOSE ONE

SAMOSA CHAAT **V DP**

Samosas on a bed of chole with yoghurt, tamarind & mint chutney

PAAPDI CHAAT **V DP**

Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce

CHILLI PANEER **V DP** 

Paneer cubes tossed in chilli masala

DILLI KE KABAB **GF** 

Skewered minced lamb - Old recipe from the streets of Chandni Chowk

MURG TIKKA **GF DP M**

Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander

CHILLI CHICKEN **DP** 

Chicken tossed in chilli masala

CURRIES

CHOOSE ONE

PANEER MAKHNI **V N GF DP**

Paneer cooked in a mild gravy with Indian butter, garnished with cream

ALOO GOBI MUTTER **V DP** 

Potatoes, cauliflower & peas cooked in an onion, chilli and tomato sauce

BANARASI KOFTA **V DP**

Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream

BHAJI'S LAMB **GF** 

Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab

DHAABA MURG **GF** 

A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab

MURG MAKHNI **N GF DP M**

Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream

ACCOMPANIMENTS

DAAL FRY or MAA KI DAAL **V GF DP** PULAO RICE or PLAIN RICE **VG** BUTTERED NAAN **V DP** SALAD **VG** RAITA **V DP**

DESSERTS

CHOOSE ONE

CHRISTMAS PUDDING **DP N**

CHEESECAKE **DP**

RASS MALAAI **N GF DP M**

GAAJAR HALWA **N GF DP M**

C Crustacean

F Fish

N Nuts

V Vegetarian

 Spicy

DP Dairy products

GF Gluten free

M Mustard

VG Vegan

Some of the dishes on our menu may contain nuts and other allergens. Please ask a member of staff for more information.

A discretionary 12.5% service charge will be added to your bill.