



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

BHAI'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.