

FESTIVE MENU £45

GLASS OF PROSECCO ON ARRIVAL

MINI MASALA PAPAD BASKET 🕡 🕼

CHAAT REKRI

CHOOSE ONE

SAMOSA CHAAT 🕡 🗊

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

ALOO CORN TIKKI CHAAT (V) 619 (D)

Potato & sweetcorn pattie served with chole, yoghurt, mint & tamarind sauce

SOYA CHOPS @ W 🚾 🐸

Soya chops marinated in Kashmiri chilli, garlic & spices, grilled in the tandoor and served with a fresh herb chutney

LAMB SAMOSA 💷

Pastry stuffed with spiced lamb mince & onions

DILLI KE KABAB @ 🌌

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

MURG TIKKA @ D M

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

PANEER MAKHNI V N GF DP

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

SUBZIYON KA KHAZAANA V 🙃 📭 🕍

Assorted seasonal vegetables cooked with onion & tomato masala

BANARASI KOFTA 🕡 📭

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

BHAI'S LAMB @ 🎾 🞾

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

DHAABA MURG 🐠 🞾

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

KERALA FISH CURRY 🙃 📭 🕒 🞾

Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves

ACCOMPANIMENTS

DAAL FRY V 😈 📭 PULAO RICE 👽 BUTTERED NAAN V 📭 SALAD 🐨 RAITA V 📭

DESSERTS

CHRISTMAS PUDDING DD N

LEMON CHEESECAKE DP

© Crustacean

Fish

Nuts

Vegetarian

Spicy

Dairy products

Gluten free

Mustard

W Vegan