

CHRISTMAS DAY MENU

We are open from 12 noon. Last food orders 6.30pm

£55.00 per person | CHILDREN (Aged 5 - 12 years) £25.00 | (Under 5's) FREE

Starters

Order taken and served to your table

HAGGIS PAKORA • VEGETABLE PAKORA • CHICKEN PAKORA • PRAWN COCKTAIL CREAMY GARLIC MUSHROOMS • CHICKEN CHAAT • LENTIL SOUP

Main Courses

Main courses are served buffet style

CHICKEN KORMA

Cooked with creamed coconut, fresh cream and mild spices.

SOUTH INDIAN GARLIC CHILLI CHICKEN

A spicy dish cooked with garlic and a mixture of Indian spices.

BUTTER CHICKEN

Tender pieces of boneless chicken breast, deep fried in traditional Indian butter, cooked in a unique blend of spices and rich sauce.

CHICKEN TIKKA CHASNI

A tangy, sweet and sour dish, cooked with fresh cream, lightly spiced and cooked with lemon.

LAMB BALTI GOSHT

Combined with fresh chopped peppers, onions, tomatoes, various herbs and ground spices.

CHICKEN BHUNA

Cooked with tomatoes and herbs in a thick sauce (medium to hot dish).

All of the above dishes are served with a choice of rice, plain nan or chapatis

FROM THE TANDOOR OVEN

Chicken Tikka • Lamb Tikka Tandoori Chicken (on the bone)

All tandoori platters are served with fried rice, salad and standard curry sauce.

Western Dish

FESTIVE TURKEY DINNER

Traditional carved roast turkey served with burgundy gravy, yuletide stuffing and all the festive trimmings.

••• Vegetarian and Vegan Alternatives available. Please ask your server •••

Dessert Trolley

Desserts are served from the trolley

TOFFEE CRUNCH CHEESECAKE • CHOCOLATE GATEAUX • LEMON TART
CREAM FILLED PROFITEROLES • FRUIT SALAD • STRAWBERRY JELLY
POURING CREAM • MANGO SAUCE • RASPBERRY SAUCE

COFFEE & TEA SERVED WITH MINTS - £2.50

Please tell your server if you have any allergen or dietary requirements.