ON ARRIVAL

Mini Poppadoms & Chutneys

STARTERS Choose from one of the following...

Paneer Turkey: Succulent turkey pieces cooked with capsicum, onion & fresh herbs to give a delicate, tangy flavour. Served with fresh salad.

Royal Lamb Chops: Royal cumin, garlic & black pepper marinated lamb chops & cooked in the charcoal oven. Served with a salad.

Festive Samosa (V): Triangle pastry stuffed with spiced vegetables, served with cranberry chutney & mixed salad.

MAIN COURSE Choose from one of the following...

Christmas Turkey Curry: Tandoor-roasted turkey breast cooked in a traditional style with lemon, coconut & deggi mirch sauce & basmati rice.

Gressingham Duck: Duck breast seared with stone moss, black pepper powder & mild spices with cumin potatoes.

Garlic Chilli Chicken or Vegetables (V): Thick sauce with coriander, green chillies & spices. A reasonably hot, flavoursome dish.

All mains served with Pilau Rice & Cranberry Naan Bread.

SIDE DISHES Choose from one of the following...

Gunpowder Potatoes: Smoky-grilled broken potato, with butter & herbs.

Roasted Mixed Vegetables.

DESSERTS Choose from one of the following...

Chocolate Fudge Brownie with Vanilla Ice Cream.

Traditional Indian Kulfi Ice Cream.

FRESH GROUND COFFEE

5 Courses for just...
£59.95
per person

Open Christmas Day 12-5pm & Boxing Day 5.30-10pm