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MILES FROM DELHI

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# CHRISTMAS MENU



# FESTIVE VEGETARIAN BANQUET



## Starters

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### Poppadams

*With an assortment of chutney.*

### Ajwani Paneer Tikka 》

*Chunks of cottage cheese on yoghurt-based marinated then barbequed with onion and peppers.*

### Onion Bhaji 》

*Onion coated with gram flour batter and deep fried to a crispy texture.*

### Vegetable Samosa 》

*Deep-fried savoury pastries, generally eaten as a snack in India, make excellent appetizers.*

### Garlic Mushroom 》

*Mushroom marinated in a garlic, ginger tandoori sauce grilled in the oven.*

## Main Course

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### Paneer Makhni 》

*Paneer immersed in a makhni sauce simmered in a buttery tomato and fenugreek gravy*

### Sabji Miloni

*Garden fresh assorted vegetables cooked with spicy masala sauce. Garnished with ginger juliennes and coriander.*

### Tarka Daal 》

*An exotic lentil dish made with garlic, ginger, and whole red chillis.*

### Saag Aloo 》》

*Potatoes tossed in a masala of spinach, mint, green chillies, and spices. A must for all potato lovers.*

## Accompaniments

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### Pulao Rice

*Basmati rice cooked with saffron.*

### Indian Bread

*Assortment of breads*

£ 29.95 per person

Use our chilli guide to help make your choice

》 Mild 》》 Medium 》》》 Spicy



# FESTIVE GOURMET BANQUET



## Starters

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### Poppadams

*With an assortment of chutney.*

### Chicken Tikka )))

*Succulent Chicken coated with a spiced yoghurt marinade in a garlic, ginger and deggi mirch sauce.*

### Seekh Kebab ))

*Lamb mince with finely chopped onion and peppers treating an extraordinary play on taste.*

### Fish Amritsari ))

*Garlic and carom laced fish fillets deep fried in gram flour batter.*

### Ajwaini Paneer Tikka ))

*Chunks of cottage cheese in a carom and garlic flavoured spiced marinade.*

## Main Course

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### Chicken Tikka Masala )

*Our exclusive recipe of masala sauce, made famous as a Chicken Tikka Masala.*

### Lamb Karahi )))

*Slow-cooked succulent lamb in a gravy of tomatoes, garlic and garam masala.*

### Dhaba Murgh ))

*Punjabi Murgh, slow cooked in a gravy of yoghurt, fresh herbs, native spices, ginger, onion and coriander.*

### Tarka Daal (V) ))

*An exotic lentil dish made with garlic, ginger, and whole red chillis.*

## Accompaniments

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### Pulao Rice

*Basmati rice cooked with saffron.*

### Indian Bread

*Assortment of breads*

£ 29.95 per person

Use our chilli guide to help make your choice

) Mild    )) Medium    ))) Spicy



# FESTIVE EXECUTIVE BANQUET



## Starters

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### Poppadams

*With an assortment of chutney.*

### Ajwaini Prawns 》

*Marinated overnight in yoghurt flavoured with garlic, ginger, and spices. Cooked in clay oven.*

### Lasooni Chicken Tikka 》

*Succulent Chicken coated with a spiced yoghurt marinade in garlic, ginger, and deggi mirch. Served with onions and pepper.*

### Gilafi Seekh Kebab 》

*Lamb mince with finely chopped onion and peppers treating an extraordinary play on taste.*

### Onion Bhaji (V) 》

*Onion coated with gram flour batter and deep fried to a crispy texture.*

## Main Course

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### Garlic Chilli King Prawn 》》

*Prawn cooked with coarsely chopped onions, tomatoes, and peppers, garnished with coriander and ginger.*

### Makhni Chicken 》

*Chicken cooked in a makhni sauce simmered in a buttery tomato and fenugreek gravy.*

### Lamb Tawa 》

*Lamb cooked in coarsely chopped onions, tomatoes, and peppers, garnished with ginger and coriander.*

### Dal Haryali 》

*Classic Punjabi style Dal with spinach, moong dal, cumin seeds, onion, green chillies and fenugreek leaves.*

## Accompaniments

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### Pulao Rice

*Basmati rice cooked with saffron.*

### Indian Bread

*Assortment of breads*

## Desserts

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### Gulab Jamun

*Delicate khoa balls immersed in a rose-flavoured syrup. A dessert from the heavens.*

£ 34.95 per person

Use our chilli guide to help make your choice

》 Mild 》》 Medium 》》》 Spicy

