

# Christmas Party Menu

## PLATINUM

### Welcome Drink

#### Raspberry Bellini

Chilled Prosecco poured over fresh raspberry.

### Pre-Starters

(To share)

#### Poppadum & Chutney Selection

#### Bhel Puri

### Starters

(To share)

#### Paneer Shashlik

Char-grilled Anglo-Indian dish made with Indian cottage cheese, caramelised onions and peppers in a mustard and coriander & herbs marinade.

#### Vegetable Chops

Spiced dumplings made of peas, carrots and beetroot, fried until crispy and served with chilli-garlic sauce.

#### Prawn Jhal Diye

Indian Ocean king prawns in a fragrant mustard & chilli marinade wrapped in fresh banana leaves and charred.

#### Chicken Tikka Trio

Combination of three tikkas made with prime English chicken from Suffolk, with chicken breast pieces' double marinated in tandoori masala, malai, & hariyali.

### Mains

(Please choose any one)

#### Paneer Potli Masala

Paneer dices in a rich nutty, tomato and creamy gravy, flavoured with fenugreek and garam masala.

#### Rattan Manjusha Kofta

A kofta fit for the Royals, with selection of nuts laced with jaggery in a paneer & shredded spinach mixture, simmered in a creamy tomatoey sauce, delicately flavoured with cardamom.

#### Prawn Narkel Diye

Plump Indian Ocean king prawns cooked in tender coconut water and coconut milk sauce flavoured with mustard and fresh coriander.

#### Kerala Fish Curry

Tilapia fish steaks simmered in a light & spicy stew of coconut & onions, flavoured with curry leaves & black pepper.

#### Chicken Handi Masala

Prime pieces of chicken breast cooked in onion & tomato sauce flavoured with black pepper, cardamom & roasted cumin.

#### Lamb Coconut Fry

Tender cut of Kentish lamb, tossed with whole spices, coconut, curry leaves & crushed black pepper in a semi dry sauce.

### Accompaniments

(To share)

#### Dal Makhani

The king of dals made with black lentils slow cooked in a creamy tomato sauce with fenugreek & ginger-garlic paste.

#### Vegetable Poriyal

A mélange of selected seasonal vegetables tempered with mustard and curry leaves with roasted coconut.

#### Pilau Rice & Freshly Baked Indian Breads

### Desserts (nuts)


(Please choose any one)

#### Hot Gujab Jamun with Vanilla Ice-Cream

#### Mango Shrikand

#### Kulfi-Mango or Pistachio

## £35 per person

 Suitable for Vegetables

 Contains Nuts

 Contains Gluten

 Spicy

 Very Spicy

Options for vegetarians are available on request.

All prices includes VAT. A 12.5% service charge is applicable. Please ask a member of the service staff regarding your special needs. We cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products. We will do our best to isolate/exclude these ingredients. Errors and omissions are exempted.