



# Christmas Eve Menu

## Welcome Drink

### Chor Bazaar

Indian mojito with white rum infused with mango, ginger, chillies, and strawberry topped with club soda.

## Starters

(to share)

### Garlic- Chilli Mushroom

Crispy mushrooms tossed in our house special sauce garnished with spring onion.

### Chowrenghee Chicken Chaap

Chargrilled chicken marinated in a house blend of fresh Potli spices and garnished with micro greens.

### Aminabad Boti Kebab

Succulent spiced lamb cooked in the tandoor finished with Zafran.

## Mains

(choose one)

### Shahi Paneer

Rich, aromatic delicious Mughlai dish made with Indian cottage cheese, onions & Potli spices.

### Malabar Fish Curry

Tilapia steaks simmered in a light and spiced stew of coconut and onions, flavoured with curry leaves.

### Awadhi Chicken Korma

Chicken in Mughlai style gravy made of caramelised onions and yogurt.

### Lamb Mappas

Tender lamb slow cooked in a rich, creamy coconut sauce, infused with freshly ground aromatic spices.

## Accompaniments

(to share)

### Dhaba Dal Fry

A melange of five lentils simmered and tempered with cumin, onions, and garlic.

### Kashmiri Pilau Rice

### Amritsari Naan

## Desserts

(choose one)

### Kala Jamun with Rabri

Melt in the mouth cottage cheese balls dunked in sweet rosewater & cardamom syrup served with thickened milk cream.

### Strawberry Shrikhand

Sweet delicacy made with hung curd, cardamom, and fresh strawberries

**£37 per person**

✓ Suitable for Vegetarians

✘ Contains Gluten

✘ Contain Nuts

🔥 Spicy

**Vegetarian only menu available on request.**

A 12.5% service charge is applicable.  
Please ask a member of staff regarding your special or allergen needs.