



Christmas Lunch Menu

Starters

(to share)

Aloo Tikki Papdi Chat 🌿 🌾

Golden fried- potato flavoured with tamarind & mint chutney, raita, chopped onions & topped with cilantro.

Recheado Fish Tikka 🍷

Goan inspired fiery and tangy marinated chunks of fish cooked in tandoor.

Chowrenghee Chicken Chaap

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

Mains

(choose one)

Paneer Jhalfrezi 🌿 🍷

Paneer tikka, peppers and green chillies cooked in a light tomato sauce, flavoured with crushed coriander.

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 🍷

Freshly Baked Indian Breads 🌾

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.

Kulfi-Mango or Pistachio 🍷

£26 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.