



Christmas Gold Menu

Pre-starter

Palak Patta Chat

Crispy spinach leaves topped with tangy chutneys, creamy yoghurt and a sprinkle of coriander & pomegranate.

Salli Murgh

Parsi-style chicken curry topped with crispy potato straws, offering a delicious blend of sweet, tangy and aromatic spices.

Starters

(to share)

Tandoori Malai Broccoli

Broccoli is coated with creamy malai marinade and cooked in tandoor.

Chicken Varuval

South Indian-style chicken tossed with roasted spices, curry leaves and black pepper for a bold, aromatic finish.

Aminabad Boti Kebab

Succulent spiced lamb cooked in the tandoor finished with Zafran.

Lamb Mappas

Tender lamb simmered in a creamy coconut curry with aromatic spices and curry leaves.

Accompaniments

(to share)

Dal Maharani

Slow-cooked black lentils simmered with aromatic spices, butter and cream for a rich, velvety finish.

Yakhni Pilau Rice

Freshly Baked Indian Breads

Mains

(choose one)

Vegetable Diwani Handi

Melange of vegetables prepared with onion – tomato simmered in and cashew paste.

Malabar Fish Curry

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

Desserts

(choose one)

Baked 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

£32 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.