



Christmas Platinum Menu

Welcome Drink

Jamun Mojito

A refreshing mojito with the sweet and fruity flavours of jamun gin & fruit.

Pre-starter

Palak Patta Chat

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

Starters

(to share)

Garlic- Chilli Mushroom

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

Sarson Fish Tikka

Succulent fish marinated with mustard, yoghurt and aromatic spices, chargrilled to perfection.

Chowrenghee Chicken Chaap

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

Mains

(choose one)

Paneer Potli Masala

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.

Odia Prawn Curry

King prawns cooked in a strongly flavoured onion, ginger-garlic, chilli curry with freshly pounded cinnamon, cumin and coriander masala.

Salli Murgh

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

Lamb Kali Mirch

Tender lamb cooked in a rich, aromatic black pepper curry with warming spices for a bold, peppery finish.

Accompaniments

(to share)

Dal Makhni

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

Yakhni Pilau Rice

Freshly Baked Indian Breads

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

£40 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.