potli
an indian market kitchen

Christmas Eve Menu

Welcome Drink

Rangpur Collins
A refreshing blend of Rangpur gin, fresh lime and sugar, topped with club soda for the perfect balance of sweetness, tanginess and a zesty finish.

Starters

(to share)

Spinach, Corn & Cheese Chop
Crispy golden bites filled with spinach, sweet corn and cheese, lightly spiced and cooked until beautifully crisp.

Guntur Chilli Chicken
Tender chicken marinated with fresh curry leaves, shaved coconuts and spices, finished with Guntur chillies, for a gentle kick.

Hyderabadi Seekh Kebab
Juicy minced lamb kebabs, with mint leaves, cheese & delicately spiced and cooked in the tandoor.

Mains

(choose one)

Vegetable Diwani Handi
Melange of seasonal vegetables cooked in a rich, creamy gravy finished with hint of saffron and rose water.

Kolkata Fish Curry
Tilapia steaks gently simmered in a fragrant mustard and onion gravy, finished with curry leaves and delicate spices.

Salli Murgh
A parsi delicacy tender morsels of chicken cooked in homemade spice base served with crispy fried potato strawas.

Mutton Laal Maas
Lamb cooked in a rich tomato gravy with freshly ground spices and finished with yoghurt.

Accompaniments

(to share)

Moong-Masoor Tadka Dal
A comforting blend of dal slowly cooked with a fragrant tempering of cumin, onions and garlic.

Saffron Pilau Rice

Rogani Naan

Desserts

Baked Kala Jamun with Rabri
Soft, melt-in-the-mouth cottage cheese dumplings, baked until golden and soaked in a fragrant rosewater and cardamom syrup, served with thick, creamy rabri.

£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.