

# christmas menu

**£30 per head**

available weekday lunch times on request

**please choose one dish from each course**

## starters

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### **prawn puree**

king prawn cooked with chopped onions, pepper and fenugreek

### **sheek kebab kabuli**

mildly spiced minced lamb with ginger, garlic, coriander and ground spices

### **achari paneer tikka (v)**

indian homemade cheese marinated in tamarind and exotic spices

### **onion pakora (v)**

sliced onion ball mixed with bengal gram flours, spices and deep fried

## main courses

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### **lamb karahi**

a northwest frontier style of cooking using sliced peppers, tomatoes, ginger, chilli and coarsely crushed spices

### **kashmiri lamb chops**

lamb chops marinated with milk, saffron and aromatic spices, and grilled in tandoor to perfection, served with chutney

### **chicken tikka massala**

marinated chicken cooked in almonds, cream and special masala sauce

### **paneer makahni (v)**

indian home-made cheese cooked in a special tomato based sauce with roasted spices, butter and fenugreek

### **chicken shashlik**

flame-grilled marinated chicken with grilled tomatoes, onion and peppers

served with

plain rice or saffron rice  
plain naan or peshwari naan

## desserts

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### **homemade gulab jaman**

sweet dumplings soaked in rose flavored sugar syrup, among India's most popular desserts

### **raspberry sorbet**

refreshing and fruity, a light and guilt-free treat