

indian  *affair*



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CHRISTMAS MENU SERVES 2 £30PP

AMUSE BOUCHE

Palak chaat (v)

Spinach fritters drizzled with yoghurt, tamarind and mint chutney

Papad and chutney tray(v)

Indian crisps served with a trio of chutneys

Platters

Choose one platter per person

VEGETARIAN

Pudhina paneer tikka

Indian cheese cubes marinated in mint and yoghurt

Tandoori broccoli

Chargrilled florets marinated in cheese and cardamom

Aloo tikki

Handmade spiced potato and pea patties

Malai kofta

Potato and paneer dumplings cooked in rich, silky tomato sauce

NON-VEGETARIAN

Lamb chops

Chargrilled lamb chops in a ginger-garlic marinade

Tandoori chicken tikka

Succulent pieces of chicken in pickle and yoghurt marinade

Lamb seekh kebab

Spiced minced lamb kebab flavoured with cumin and coriander

Butter chicken

Charred chicken cooked in creamy tomato sauce seasoned with fenugreek

Choose plain rice or plain naan
&

Dilli daal makhani for the table

Black lentils, ginger and garlic, slow-cooked overnight finished with cream and butter

DESSERT

Gulaab jamun

Milk dumplings dipped in sugar & rose syrup

Please speak to your server for allergens information.

Dishes may contain traces of allergens/ nuts despite our persistent efforts

