

indian  *affair*





CHRISTMAS DAY MENU £50PP

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

STARTERS

Malai artichoke (v)

Artichoke marinated in cream & yoghurt

Mirchi Pakoda (v)

Chilli fritters stuffed with potato masala and coated with panko crumbs

Tandoori chicken tikka

Succulent pieces of chicken in pickle and yoghurt marinade

Lamb Chops

Chargrilled lamb chops in a garlic ginger marinade

MAINS

Achaari paneer (v)

Homemade Indian cottage cheese marinated in pickle and cooked in an onion & tomato gravy

Malai kofta (v)

Potato & paneer dumplings cooked in a rich silky tomato sauce

Lamb kadahi

Diced lamb tossed with peppers in a thick onion tomato sauce

Butter chicken

Charred chicken cooked in a creamy tomato sauce & seasoned with fenugreek

SIDES

Roti (v)

Pilau rice (v)

Garlic and cheese naan (v)

Pomegranate raita (v)

Garden green salad (v)

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