indian eaffair



Festive Feast Menu

£38 per person

(Available for parties of 5 or more)

Whole menu will be served for each guest in sharing style.

AMUSE BOUCHE

Papad and chutney tray <a>®Indian crisps served with a trio of chutneys

STARTERS

Paneer Potli Samosa @

Mini crispy paneer samosa

Fish Pakoda

Fish fillets battered in homemade spice mix served with mint chutney

Butter Chicken Chops

Tandoori drumsticks drizzled with makhani sauce

MAINS

Chicken Tikka Masala

Tandoori chicken tikka cooked in onion and tomato sauce

Pandi Lamb Curry

Slow-cooked lamb curry finished with mustard and coconut milk

Paneer Butter Masala 🥬

Homemade indian cheese cooked in rich tomato sauce

Daal Makhani 🏉

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

SIDES

Butter/Garlic naan/Cranberry Kulcha

Pilau rice

Beetroot & Corn salad

DESSERT

Christmas Pudding with Shrikand Christmas pudding served with saffron infused sweet yoghurt

Please speak to your server for allergens information.

Dishes may contain traces of allergens despite our persistent efforts.

• vegetarian