

CHRISTMAS GROUP MENU

€60.00 PER PERSON

THREE COURSES, ONE DISH FROM EACH SECTION

STARTERS

(CHOOSE ONE)

Chowk Ki Aloo Tikki 8

Crispy potato cakes filled with cumin & ginger tempered green peas, 3 chutneys.

Tandoori Prawns 2, 8, 9 ALMOND, 11

Jumbo prawns (shell on) with chilli & fennel marinade, roasted beetroot & wasabi raita.

Amritsari Chicken Tikka 1, 8

Manor Farm chicken (B/L thigh) in Kashmiri chilli, ginger & yoghurt marinade, masala crispy lentils.

Lamb Tasting Plate 8

Skewered lamb mince kebab, spring lamb chop charred in tandoor dusted with dry home made rub roasted bell pepper chutney.

Duck & Venison 1, 3, 8

Barbary duck breast tikka with passion fruit & chilly chutney & Crispy pastry parcel stuffed with venison mince, berry chutney, burnt chilli & garlic raita.

MAIN COURSES

(CHOOSE ONE)

Lahsooni Fish Curry 4

Stone bass fish simmered in slow cooked tomato & coconut curry tempered with purple garlic & dried mangosteen.

Limbu Jhinga 2

A flavourful north Indian jumbo prawn curry with a blend of sundried red chillies, coriander, cumin & dried coconut, finished with lime & onion paste.

Farmer's Butter Chicken 8

Old Delhi style chicken tikka with fenugreek, ginger, green chilli & cardamom flavoured velvety tomato & onion masala, finished with fresh cream.

Goat Keema Pao 1, 8 | SIGNATURE DISH

Organic goat mince & diced, braised with onion, garlic & black cardamom with Maska pao (bread)

Laal Maas Curry 8, 9 CASHEW, 11

Rajasthani lamb curry with brown onion, Rajasthani resham patti chilli & yoghurt paste. Tempered with smoked mustard oil & clove.

Dal Bukhara 1, 8

36hrs slow cooked black lentil - delicacy of Punjab with buttered mint layered whole meal parantha & pickled onions.

Paneer Makhan Masala 1, 8, 9 CASHEW

Cottage cheese simmered in velvety onion & tomato masala sauce

INCLUDED IN MAIN COURSE

Tandoori Bread Basket 1, 8, 9 ALMOND

3 Different flavours.

Basmati Rice

Best quality aged.

DESSERTS

(CHOOSE ONE)

Chocolate Ferrero 1, 3, 8, 9 (almonds & hazelnuts)

Dark chocolate ganache with layers of toasted hazelnut, coco sponge & masala coffee dust.

Gulab Jamun 1, 3, 8, 9

Indian milk donuts fried in clarified butter and soaked in saffron, rose sugar syrup, vanilla ice cream.

ALLERGENS

1 Gluten-Wheat	5 Peanuts	10 Celery
2 Crustaceans	6 Soybeans	11 Mustard
3 Eggs	7 Lupins	12 Sesame Seeds
4 Fish	8 Milk	13 Sulphites
	9 Nuts	14 Molluscs

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. Fish may contain small bones. We import some of our spices directly from approved growers across India.

PICKLE

