

A FESTIVE CELEBRATION

Christmas Day Menu

4 COURSE DINNER

*

Adult £44.90 • Children under 12 £35.90

*

Starter

Manchurian Chicken

Chicken breast fried in a sweet, savoury, medium sauce.

Beef Liver

Cooked with chef's selected mixture of spices and herbs.

Panir Tikka

Tandoor marinated homemade Panir with mint chutney.

Manchurian Vegetarian

Chef's choice of vegetables fried in a sweet, savoury medium sauce.

Main Dish

Traditional Turkey

Breast fillet of turkey served with a mixture of vegetables and gravy.

Turkey Rajasthan

Specially cooked for the occasion — breast fillet of marinated turkey slowly cooked using various selection of medium spices and herbs.

Lamb Shank

Slow cooked shank with onions, tomatoes and ground spices — medium strength.

Sea bass

Finest fillet of sea bass cooked with punch-puran, onion, mango and coconut medium to mild sauce.

Vegetarian Milizili Special

Chef's selected mixture of vegetables cooked in a mixture of selected spices and herbs.

Choice of Pilau Rice or Nan bread

Side dish per table

Sag Aloo • or • Bombay Potato

Dessert

Nutella Cheesecake • or • Mango and Coconut Cake

To finish

Tea or Coffee with chocolate

MERRY CHRISTMAS