



CHRISTMAS SET MENU

Our Christmas menu is inspired by the long-standing relationship of Great Britain & India. Our Anglo-Indian roasts are a fusion of British classics with Indian spices.

Starter

Samosa (VG)

Traditional Indian snack of puff pastry filled with potatoes, green peas & onions

Salmon & crab parcels

Flakes of crab meat with smoked salmon in a creamy sauce, wrapped in a crisp pastry parcel

Turkey keema croquettes

Minced turkey keema cooked in Indian spices & served with cranberry chutney

Main

Served with roast Bombay potatoes, Yorkshire pud, greens & gravy

Smoked Delhi Butter chicken supreme

Chargrilled tender breast of chicken marinated with ginger, garlic & Kashmiri chilli - served with butter chicken sauce

Railway lamb chops

Introduced on the Western railway during the pre-Independence era. Posh lamb chops are marinated overnight in smoked spices, then grilled - served with minced keema

Scrambled Paneer Makhani pot pie (V)

Indian cheese with green peas in a rich, silky makhani sauce, covered with crusty puff

Soya keema pot pie (VG)

Soya keema & potato - served with chips instead of goose fat potatoes

Dessert

Lemon berry delice (VG.GF)

Gluten free biscuit base with creamy lemon filling topped with summer fruit compote

Two chocolates Christmas Tree

Coco biscuit, dark & white chocolate mousse

3 courses - £40.9

T&C's apply. A discretionary 10% service charge will be applied.

V - Vegetarian. VG - Vegan. GF - Gluten free.

Allergens : Although we do everything we can to ensure that our food is free from cross contamination, our products are made in an atmosphere that cannot be certified as completely free from wheat or nuts as we use them in some of our recipes. Please notify us of any allergies