

CHRISTMAS SET MENU

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

Paneer tikka (GF)
Tender chunks of paneer marinated & spiced gently with spices & onion

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

Hariyali chicken tikka (GF)
Grilled boneless chicken thighs marinated in green spices & herbs

Main

Served with roast Bombay potatoes, Yorkshire pud, greens & gravy
(Replace potatoes with chips & yorkshire pud with rice for a gluten free option)

Smoked Delhi Butter chicken supreme (GF option available)
Chargrilled tender breast of chicken marinated with ginger, garlic & Kashmiri chilli - served with butter chicken sauce & pigs in blankets

Railway lamb chops (GF option available)
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 & pigs in blankets

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

Pudding

Lemon berry delice (VG.GF)
Gluten free biscuit base with creamy lemon filling topped with summer fruit compote

Triple chocolate calypso mousse
Dark chocolate truffle with coffee liquor flavoured mousse & a chocolate & apricot glaze

Caramelised biscuit cheesecake (VG)
Speculoos biscuit base, topped with baked coconut cheesecake & biscoff sauce

3 courses - £42.9, 2 courses - £38.9

T&C's apply. A discretionary 12.5% 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.



CHRISTMAS CANAPES

Choose 7 for £26 pp

++Pigs in blankets*

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

Bengali spiced prawns
Marinated in fenugreek, fennel, cumin, mustard and black onion seeds

Avocado papri chaat (VG)
Indian snack of dough wafers with avocado, lentil noodles & tamarind chutney

Aloo & peas samosa (VG)
Traditional Indian snack of puff pastry filled with potatoes, green peas & onions

Chilli cheese toast (V)
Homemade paneer & cheddar cheese served on a mini brioche

Mushroom pâté vol-au-vents (V)
Puff pastry stuffed with creamy mushrooms

Buffalo Cauliflower wings
With a hot & spicy crispy coating

Bengali spiced king prawns
Marinated in fenugreek, fennel, cumin, mustard and black onion seeds

Cod fingers & chips
With classic mayo

Butter chicken vol-au-vents
Puff pastry stuffed with chicken in a rich creamy tomato sauce

Chicken kara-age (GF)
Japanese style fried chicken tossed with onion & mixed peppers in a sweet chilli sauce

Traditional chicken tikka (GF)
Boneless chicken thighs with smoked spices

Goat keema vol au vents
Puff pastry stuffed with slow cooked tender goat mince

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