THALI

CHRISTMAS MENU

Veg Thali £35

Veg Samosa
Achari Paneer Tikka
Kadai Paneer or Veg Curry
Nan Bread
Pilau Rice
Palak Kumbh
Tarka Dal
Mixed Salad
Popadums & Pickle
Pomegranate Raita
Gajar Halawa

Complimentary Mince Pies

Non Veg Thali £40

Meat Samosa
Achari Chicken Tikka
Lamb Bhuna or Kadai Chicken
Nan Bread
Pilau Rice
Palak Kumbh
Tarka Dal
Mixed salad
Popadums & Pickle
Pomegranate Raita
Gajar Halawa

Complimentary Mince Pies

And

1 Christmas Mocktail

Cheese board & Crackers £20

Please speak to a member of staff for bookings.

CHRISTMAS MENU
Festive Indian Cuisine

STARTERS

£11.99 Tandoori Stuffed Mushrooms (D)
Mushrooms stuffed with Mozzarella cheese, bell peppers, ginger,chilli and fresh coriander Seasoned with Indian spices and savoury filling, marinated in a flavourful tandoori mixture and cooked in a traditional clay oven until tender and lightly charred.

£10.99 Methi Gota
Crispy fenugreek fritters prepared with gram flour, fresh fenugreek leaves, green chillies and ajwain seeds, seasoned with traditional Indian spices.

£12.99 Achari Paneer Tikka (D,M)
Chunks of paneer marinated in tangy Indian pickle (achar) paste, yoghurt, ginger and aromatic Indian spices, grilled to perfection.

£12.99 Achari Chicken Tikka (D,M)
Tender chicken pieces marinated in tangy achari paste, yoghurt, ginger and aromatic Indian herbs and spices, grilled until juicy and flavourful.

£11.99 Chicken Lollipop (G)
Crispy, golden-fried chicken lollipops marinated in aromatic spices and infused with garlic and chilli for a deliciously crunchy, flavourful bite.

MAIN COURSES

£12.99 Chicken Do Pyaza
Tender chicken cooked in a rich onion-and-tomato-based gravy with aromatic Indian spices and a generous helping of onions.

£12.99 Lamb Keema
A traditional minced lamb curry cooked with onions, tomatoes and aromatic spices, creating a rich, hearty and flavourful dish.

£11.99 Paneer Bhurji with Bell Peppers (D)
Freshly crumbled paneer tossed with sautéed onions, tomatoes and colourful bell peppers, cooked with aromatic Indian spices and garnished with fresh coriander.

£11.99 Kofta Curry (D)
Soft potato & mixed vegetable koftas seasoned with ginger, chilli & spices, in a rich creamy tomato-onion gravy.

DESSERT

£9.99 Gajar Ka Halwa and Ice Cream (D,N)
Moist, spiced carrot halwa enriched with crunchy nuts, served with a scoop of creamy ice cream for a delightful festive finish.

Allergen information is provided as a guide. Please inform our team of any food allergies or dietary requirements before ordering. All dishes are prepared in a kitchen where allergens may be handled. Final allergen information must be confirmed against the actual recipes and supplier labels.