

# CHRISTMAS MENU 2012

Three course set meal for £13.95

## STARTERS

**Vegetable** ♡ / **Seafood** / **Lentil soup** ♡

**Salmon Fishcake**

lightly spiced salmon, potatoes, cheese, peas, herbs and spices pan fried served with sweet chilli sauce.

**Prawn Puree** ♡

Sweet and sour prawns, herbs & spices served on a puree bread

**Vegetable Puree** ♡

Fresh spinach, baby corn, potatoes, green beans, lightly spiced sweet and sour served on puree bread.

**Turkey Choyla** ♡

Marinated turkey breast grilled on tandoor ginger, garlic, fennel seed, fresh coriander, green chillis, herbs and spices served with green salad.

**Lamb / Vegetable Dumplings**

Delicately spiced mince lamb meat or minced vegetable dumplings - steam cooked, served with chutney.

**Chicken Chilli** ♡

Chicken breast cooked with very hot chilli sauce, peppers, onions, ginger and garlic.

## MAIN

**Salmon / Chicken Tikka Masala**

Tandoor grilled marinated salmon or chicken tikka cooked with aromatic mild masala sauce. Served with Pilau rice or naan.

**Royal Vegetable Biryani** ♡

Cottage cheese, potato, baby corn, green beans, aromatic herbs & spices, cooked with basmati pilau rice served with vegetable curry sauce or raita (yoghurt with cucumber & onions)

**Turkey or Lamb Sashlik** ♡

Marinated turkey breast or lamb leg, onions, peppers, mushrooms, grilled on tandoor oven, served with green salad and chutney.

**Makhamali Tikka** ♡

Lightly marinated chicken breast grilled on tandoor oven, served with leek and mushroom rice or naan.

**Himalayan Lamb** ♡

Succulent leg of lamb cooked with fresh courgette, himalayan herbs and spices, served with pilau rice or naan.

**Honeymoon Chicken** ♡

An Authentic chef creation - Chicken breast stuffed with potato, peas, fresh spinach, dried fruit, cooked with aromatic mild masala sauce served with vegetable noodle.

**Annapurna Vegetable** ♡

Aubergine, okra, potatoes, spinach, green beans, light herbs and spices, mountain black pepper.

**Chulo Ko Parikar** ♡

Cottage cheese, potatoes, mushroom, cauliflower, broccoli, onions and peppers marinated with aromatic tandoori masala, grilled on a tandoor and served with lemon rice or naan.

**Chicken Kali Mirch** ♡

Chicken breast cooked with black pepper, coconut cream, light herbs and spice served with pilau rice or naan.

**Chicken / Lamb Jaljala** ♡

Chicken or lamb tikka cooked with fresh green chillies, ginger garlic, onions, pepper, garam masala. Served with Pilau rice or naan. Very hot.

## PUDDING

**Chocolate or vanilla ice cream (Carte D'or.)**

**Christmas pudding with vanilla ice cream.**