

Christmas Day Menu

PROSECCO UPON ARRIVAL | RIVANI FOR CHILDREN (Non-Alcoholic Sparkling Wine)

AMUSE BUCHE GF
SALTED CARAMEL LASSI D

Canapés. VE N CG P

A selection of the chef's homemade hors d'oevres

Appétiser. GF D SS M SD

Tandoori roasted duck, sesame seed. Succulent tandoor chicken tikka, coriander, green pepper and mango emulsion

Entree 1. GF F M D

HADDOCK

Pan roasted haddock with turmeric and chilli spiked fresh seasonal vegetables.

Garlic, lemon, coriander, butter sauce.

Salted garlic fried rice

Entree 2. GF M D

THE DANSAK

Re-invention of the chicken dansak, garlic and fenugreek tempered lentils, charred white thigh chicken

Pineapple fried rice

Entree 3. M D E L CG

THE MINT, THE MUTTON & THE POTATO

Full of flavour mutton chunks cooked together with baby potato and mint. Several spices, bone marrow reduction

Garlic Nan

Dessert D N P CG E
THE CHEESECAKE

Chai to finish

VEGETARIAN

AMUSE BUCHE GF
SALTED CARAMEL LASSI D

Canapés. VE N CG P

A selection of the chef's homemade hors d'oevres

Appétiser. E CG

Somosa potato cake and chestnut mushroom Coriander emulsion

Entree 1. D M CG

PONNER

Home style saag ponner
Fresh spinach cooked with garlic coriander chilli and butter cream
Indian cottage spinach

Garlic Nan

Entree 2. GF VE M

THE DANSAK

Turmeric and chilli spike fresh vegetables
On a bed of garlic and fenugreek tempered lentils

Pineapple fried rice

Entree 3. GF D M

HONEY CHILLI PEPPER

Baby potatoes roasted in honey chilli fenugreek coriander cumin and garlic. Green beans
Served in a tandoori roasted pepper.

Salted Garlic Fried Rice

Dessert D N P CG E
THE CHEESECAKE

Chai to finish

Adult 50 • Child 30 (U12) | 1st Setting: 1pm | 2nd Setting: 3pm