



Christmas dinner menu €38.00 / person

Starters (Choose one)

Veg Platter ^{1,5,8}

(Samosa chaat, aloo tikki, gobi manchurian, tandoori paneer)

Non-veg Platter ^{1,2,3,12}

(Chicken tikka, Keralan Fried Chicken, lamb seekh kebab, crispy masala prawn)

Main courses (choose one) (Served with rice & naan)

Chicken Chettinadu ^{8,11}

A spice dish cooked with coconut milk, fennel, red chillies, tempered with mustard, curry leaves.

Bhuna Gosht ⁸

Lamb marinated overnight and cooked with ghee (clarified butter) on a griddle with onions, bay leaves, cinnamon and pipli (long peppers) or for a soft but distinctive pungency.

Prawn Jalfrazi ^{2,4,8}

Tiger prawns cooked in a special sauce with bell peppers, tomatoes, onions, spices and fresh coriander.

Kadai Paneer ⁸

Cottage cheese, peppers, garlic, freshly ground coriander seed, chilli flakes and peppercorns, in tomato and onion sauce.

Kashmiri Khatte Baingan ^{8,11}

Baby aubergines cooked in a tangy spicy curry with tamarind, ginger & chilli.

Dessert (Choose One)

Rasmalai ^{3, 8, 9}

Milk cheese dumplings, sweetened milk, crushed pistachio.

Chocolate Brownie with Vanilla Ice Cream ^{1, 3, 8}

