

CHRISTMAS LUNCH MENU

Starter

Popaddams with Mango Chatni, Mint Sauce, Imly Sauce

Chicken Tikka

Cubes of chicken breast marinated in **yoghurt (milk)**, ginger, garlic, coriander, cumin, turmeric, lime juice and cooked over charcoal.

Vegetable Samosa

Spicy vegetable filling folded into specially made crispy pastry triangle (**gluten**) and deep fried

Sprout Potato Pakora

Sprouts, onions and potatoes, flavoured with garlic and onions. Dipped in a spicy batter then deep fried. Served with mixed salad and pomegranate seeds

Fish Masala

Cod marinated in selected herbs, spices and **egg**. Deep fried and ready to eat.

Main

Lamb Tikka Masala

Lamb marinated in **yoghurt (milk)**, herbs and spices. Gently cooked in a clay oven (tandoor) with coriander, green chillies, onions and **cream (milk)**.

Chicken Hyderabad

Diced chicken breast cooked with spices, fresh coriander, **fresh cream (milk)**, **yoghurt (milk)**, tomatoes, garlic and ginger in bay leaf juices, cardamom, poppy seeds and cloves. Full of distinctive flavours.

Chicken Korma

A very mildly spiced Chicken cooked with sultanas, **almonds (Nuts)** and **fresh cream (Milk)**.

Vegetable Lehsan

Assorted fresh vegetables cooked with tomatoes, fresh sliced garlic and coriander, mustard seeds, green chillies with typical herbs and spices.

Mashroom Bhaji (side dish)

Fresh mushrooms cooked with onions, tomatoes, fresh coriander and peppers with selected herbs and spices.

Palak Aloo (side dish)

New baby potatoes and spring leaf spinach cooked with onions, **mustard seeds**, tomatoes and fresh coriander with selected herbs and spices (**contains soya**).

Vegetable Biryani

Basmati rice cooked with mixed vegetables. Flavoured with biryani masalas.

Nan

Traditional nans are made from yeast, mixed with flour (**gluten**) and a touch of onion seeds.

Zeera Raitha (contains yoghurt)

Salad

Desserts

Gulab Jamon

(contains gluten)