

# K<sup>2</sup>H

## Christmas Day

ADULTS £65.00 - KIDS £29.95

On arrival enjoy a Papadam Sharing Basket Served with Chutneys followed by our 3 Course Meal including a Starter, Main Course and Dessert

### Starters

#### MIXED VEG PLATTER (V)

Chandni Chowk ki Aloo Tikki, Ajwani Paneer Tikka, mix veg Bhaji, mini Samosa.

#### MIXED MEAT PLATTER

Kuti Mirch Chicken Tikka, Adraki Lamb Chop, Gilafi Seekh Kebab and Fish Pakora.

### Mains

#### CHICKEN BIRYANI

Flavoured rice delicacy-boneless chicken thigh, slow 'dum-cooked' with aromatic spices, curry leaf, saffron and finest basmati rice, best served with raita.

#### LAMB DUM BIRYANI

Flavoured rice delicacy-diced boneless leg of lamb slow 'dum-cooked' with aromatic spices, saffron and finest basmati rice, best served with raita.

#### VEGETABLE BIRYANI (V)

The finest basmati rice slow 'dum-cooked' aromatic spices, saffron, garden green vegetables, best served with raita.

#### JHINGA DO PYAZA (GF/DF)

Sauteed King prawns tossed with sautéed onions, spicy tomato sauce, home grounded spices.

#### KERLA PRAWN CURRY

King prawn cooked in onion and tomato-based sauce finished with coconut milk and fresh curry leaves.

#### KING PRAWN CHETTINAD (GF/DF)

King Prawns cooked in onion and tomato, flavoured with curry leaves, ginger, garlic, black peppers, and special Chettinad spice.

#### SOUTHERN HALIBUT (G/DF/F)

Pan-seared halibut fillet infused with bold indian spices, served with a fragrant coconut curry sauce and tempered mustard seeds.

Allergen Info: (N) Nuts (V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Available. Please let us know about any allergies before ordering. We do our best, but cross-contamination may occur.

# Merry Christmas

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## Chicken

### OLD DELHI BUTTER CHICKEN (GF)

Chargrilled chicken breast in creamy tomato gravy with ginger, 'garam masala' and a touch of honey, finished with brown garlic.

### PAHADI MURGH METHI (GF)

Chargrilled chicken breast, with fresh fenugreek, ginger, tomato, cinnamon

### MURGH TIKKA LABABDAR (GF)

Chargrilled chicken breast, cooked with ginger, garlic, onions and spicy tomato masala, finished with fresh coriander leaves.

### CHICKEN CHETTINAD (GF/DF)

Chicken thighs cooked in onion and tomato, flavoured with curry leaves, ginger, garlic, black peppers, and special chettinad spice.

## Lamb

### LAMB ROGAN JOSH (GF/DF)

An all time favourite - aromatic curry of diced leg of lamb, with home ground spices, ginger powder and fennel, cooked in kashmiri style.

### LAMB KORMA RAMPURI

Slow cooked lamb shoulder, fragrant with small cardamom and finished with cream.

### KADHAI GOSHT (GF/DF)

Tender lamb cubes stir fried in kadhai gravy with garlic, peppers, freshly ground coriander seeds and red chillies.



## Veg

### PANEER KHURCHAN (V) (GF)

Julienne of indian cheese, bell peppers, mustard seeds topped with rich tomato gravy, finished with a touch of cream.

### MAKAI PALAK (V)

(Optional in Vegan, GF and DF)

Spinach and sweetcorn cooked to perfection with hint of garam masala, ginger, garlic, tomato and a hint of cream.

### KALONJI BAIGAN (V/GF/DF)

Baby aubergine tempered with black caraway seed, cooked with chopped onions and tomatoes, bird eye green chilli, ginger and garlic.

### METHI PANEER (V)

Fresh fenugreek leaves tempered with garlic and cooked along with cottage cheese.

### BHINDI DO PYAZA (V/GF/DF)

Diced okra cooked in chopped onion, tomato, ginger, green chilli finished with diced spring onions.

### RICE & BREAD

(Choice of One)

Steamed rice or pulao rice

Plain naan/ roti or garlic naan

## Desserts

Chocolate Fudge Cake with Ice Cream and a Warm Winter Berry Coulis

Christmas Pudding with Brandy Sauce

Vanilla Cheesecake (GF/DF/VEGAN)

Apple Cinnamon and Cranberry Crumble

Biscoff Cheesecake with Cream and Berries