

# New Years Eve Menu

Slot 1 - 16.30-19.00 £35.00\*

**2 course meal - Starter + Main course**

\*Table must be released 15min before next slot

Slot 2 - 19.00- 21.30 £45.00

**3 course meal- Starter + Main course  
+ Dessert**

## STARTERS - Please choose one

**MIXED VEG PLATTER (V) 🌶️🌶️**

**ONION BHAJI, SAMOSA, PANEER TIKKA, ALOO TIKKI  
SERVED WITH MINT YOGHURT AND TAMARIND  
SAUCE.**

**MIXED MEAT PLATTER 🌶️🌶️**

**CHICKEN MALAI TIKKA, CHICKEN HARIYALI TIKKA,  
LAMB SEEKH KEBAB, LAMB CHOP SERVED WITH  
MINT SAUCE AND MANGO CHUTNEY.**

## MAIN COURSE

### SEAFOOD/BIRYANI

**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.**

**JHINGA HARA PYAZ 🌶️🌶️ (GF/ DF)**

**SAUTEED KING PRAWNS TOSSED WITH  
SPRING ONIONS, SPICY TOMATO SAUCE,  
HOME GROUND SPICES.**

**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.**

**MALABAR PRAWN CURRY 🌶️🌶️**

**KING PRAWN COOKED IN ONION AND  
TOMATO-BASED SAUCE FINISHED WITH  
COCONUT MILK AND FRESH CURRY  
LEAVES.**

**VEGETABLE BIRYANI (V) 🌶️🌶️**

**THE FINEST BASMATI RICE SLOW 'DUM-COOKED'  
AROMATIC SPICES, SAFFRON, GARDEN GREEN  
VEGETABLES, BEST SERVED WITH RAITA.**

**KING PRAWN CHETTINAD 🌶️🌶️ (GF/ DF)**

**KING PRAWNS COOKED IN ONION AND  
TOMATO, FLAVOURED WITH CURRY LEAVES,  
GINGER, GARLIC, BLACK PEPPERS, AND  
SPECIAL CHETTINAD SPICE.**

## CHICKEN

**PUNJABI 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. (GF/ DF)

**KADHAI GOSHT 🌶️🌶️🌶️ (GF/ DF)**  
TENDER LAMB CUBES STIR FRIED IN KADHAI GRAVY WITH GARLIC, PEPPERS, FRESHLY GROUND CORIANDER SEEDS AND RED CHILLIES.

**LAMB KORMA RAMPURI 🌶️**  
SLOW COOKED LAMB SHOULDER, FRAGRANT WITH SMALL CARDAMOM AND FINISHED WITH CREAM.

## 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) 🌶️**  
(CAN BE 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.

## Choice of 1 RICE & BREAD

STEAMED RICE OR PULAO RICE  
PLAIN NAAN/ ROTI OR GARLIC NAAN

## DESSERTS (SLOT 2) - please choose one

CHOCOLATE FUDGE CAKE WITH ICE CREAM AND A WARM WINTER BERRY COULIS  
VANILLA CHEESECAKE (GF/DF/VEGAN)  
WARM GULAB JAMUN WITH ICE CREAM