

Indian Rasoi

CHRISTMAS DAY

LUNCH MENU

MINIMUM 4 GUESTS

All dishes will be presented across the table, so every guests are able to share and taste each and every dish.



Welcome Drink & Amuse Bouche



STARTERS

Singara (V)

Pyramid shaped pastries filled with authentic spicy potatoes and peas.

Malai Tikka (D)

Marinated & barbecued chicken, coriander, micro greens.

Lamb Chop

Marinated with garlic, ginger, garam masala and mint. Grilled

Sea Bass

Marinated with herbs and spices, pan-seared, served with salad and sweet chilli sauce



MAINS

Turkey Massala Curry (D)

Spicy Turkey escalope, aromatic smooth tomato butter broth

Pickling Lamb Shank

Fairly hot and sour Lamb Shank cooked with pickling spices.

Jinga Malabar

King Prawn cooked with coconut milk, curry leaves & Kokum. Characteristic Kerala flavour

Courgette and Lentils (V)

Cooked with Panchpuron (special Bangladeshi 5 spices).



SUNDRIES

Caramelised onion pilau rice or Biriani Rice

Butter, Garlic or Peshwari Nan



CHOICE of DESSERT

Christmas Pudding with brandy sauce or

Spiced poached pear, salted caramel



Kashmiri Pink Chai (Tea) / Coffee with petit fours

£50 Per Person (Booking Only)