

# Indian Rasoi

## FESTIVE MENU

15TH NOVEMBER TO 24TH DECEMBER

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

### ✻ STARTERS ✻

#### Singara (V)

Pyramid shaped pastries filled with authentic spicy potatoes and peas.

#### Turkey Tikka (D)

Marinated & barbecued Turkey tikka, coriander, micro greens.

#### Lamb Chop

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

#### Fish Pakora

Deep-fried Tilapia fish coated with well-seasoned spiced gram flour batter.

### ✻ MAINS ✻

#### Butter Chicken Tikka Massala (D)

Aromatic smooth tomato butter broth

#### Kumbi Lamb

Fairly spicy Lamb and mushroom curry

#### Prawn Malabar

Tiger prawn with coconut milk, curry leaves and kokum. Characteristic Kerala flavour

#### Niramish (V)

Cabbage, beans, potato and lentils cooked with special Bangladeshi 5 spices.

### ✻ SUNDRIES ✻

Caramelised onion pilau rice

Butter nan

### ✻ CHOICE of DESSERT ✻

Christmas Pudding with brandy sauce

Or

Coconut rice pudding (N)

Bangladeshi Style

Three Courses £35 per person Minimum 2 Guests