

Christmas Menu

£35.95 per person



4 5 0 0
MILES FROM DELHI

Poppadoms and Chutneys

Starters

Tandoori Turkey Tikka

Turkey breast marinated in garlic, ginger, yoghurt and a blend of Indian Spices

Reshmi Murgh Tikka

Chicken breast marinated in onion, melted butter, ginger and garlic paste, white pepper powder, white vinegar and garam flour cooked to perfection in tandoor

Delhi Special Calamari

Chef special masala tempered with honey

Zafrani Salmon Tikka

Chunks of salmon matured in a rich spicy marinade of dill, fennel, ginger, honey and a trace of mustard oil, and then roasted in the tandoor.

Vegetable Aloo Tikki

Potato cakes filled with a mint and pea stuffing, lightly spiced with, ginger, chopped coriander, made into tikki style and pan fried.

Main

Badami Turkey Korma

Truly a curry with very royal taste, turkey cooked with tomatoes, chopped onions, cumin seeds, cashew nuts and almonds, chopped ginger, saffron and coriander in a creamy sauce

Jalandhari Duck

Fillet of duck cooked in a north Indian spiced gravy with coriander, fresh ginger and tumeric

Dhaba Murgh

Street food Punjab, chicken tikka cooked with ginger, onion, coriander, fresh herbs and native spices. Consequently, producing a well balanced dish, rich in taste, rich in tradition

Kashmiri Gosht

Diced lamb cooked in chopped onions and tomatoes, cinnamon, cloves chopped coriander, nutmeg jeera, cardamons and red chillies

Daal Double Tarka

Channa daal and red lentil preparation made into an exotic dish with garlic, cumin seeds and red chillies

Dessert

Christmas Pudding with Ice Cream

Pouched Pears with Ice Cream