



# CHRISTMAS LUNCH MENU SELECTION

For Christmas day we have carefully selected a choice of menus to cater for you and your guests' requirements.

There is a traditional 'British Indian Menu' and for the more reserved guests we have selected the 'Traditional Roast Turkey' dinner. Served between 1 pm-3 pm.

## TRADITIONAL ROAST DINNER

## STARTER

#### PRAWN COCKTAIL WITH MARIE-ROSE SAUCE

Juicy prawns rested on crispy iceberg lettuce, then topped with a salad of cucumbers and tomatoes. Dressed with Marie-rose sauce. Served with bread and butter

## MAIN COURSE

### CARVED BREAST PORTIONS OF ROASTED TURKEY CROWN

served with mixed steamed winter vegetables and onion gravy.

## DESSERT

#### CHRISTMAS PUDDING

with either warm custard or ice cream

#### COFFEE & MINTS

with mince pies to end your day

## BRITISH INDIAN MENU

## STARTER

## Crispy Popadoms & Relishes served on arrival ROYAL PLATTER

A fantastic festive celebration mixture of starters to indulge, including :-Lemon& coriander spiced marinated young turkey tikka, tandoori marinated lamb tikka, white crab meat & mackerel samosa and spicy grilled Salmon, all served with mango & tamarind sauce

## MAIN COURSE

(PLEASE CHOOSE SELECTION)

### TURKEY MURGI MOSSALLAM

Young diced turkey breast marinated in live yogurt with dry spices and fresh herbs. Grilled in the tandoor then finished off by pot cooking, with a plum tomato reduced onion gravy made of garlic, ginger, turmeric cinnamon, fresh chillies and mince lamb. An excellent festive presentation.

#### LAMB SHANK KHYBERI

Whole lamb shank slow cooked for a minimum of 12 hours in an onion gravy sauce made from shallots, fresh root ginger, jeera and garam massalla with baby potatoes and minced lamb. An Exquisite festive lamb dish.

#### SHALIMARI LOBSTER MEDLEY

A supreme selection of king scallops, king prawns, lobster tail and rope-grown mussels sautéed in garlic, coriander and turmeric sauce.

It is then simmered with curry leaves and kaffir lime leave, finished with a touch of coconut milk. A beautiful smooth and technically superb seafood presentation.

#### SERVED WITH YOUR CHOICE OF RICE OR NAN

## DESSERT

### CHRISTMAS PUDDING

with either warm custard or ice cream

#### COFFEE & MINTS

with mince pies to end your day

ADULTS £44.95 CHILDREN (UNDER 10) £19.95

## RESERVATION DETAILS

(please complete per person and forward to the restaurant)

Contact Name
Contact Number
Address
Main course
Dessert
Time Allocated
Dietary Requirements/Allergies?
Deposit Paid

Merry Christmas from all at the

