

Christmas Menu

2 Courses for ONE £24.95 | 3 Courses for ONE £29.95

3 Courses for TWO with a Bottle of Prosecco £69.95

Starters

MIX STARTER

VEG: Chatpatey Aaloo, Veg Pakora and Samosa
NON-VEG: Fish Pakora, Chicken Tikka and Chicken Pakora
LAVISH (for extra £4/Person): Sheekh Kebab, Chicken Tikka, Lamb Chops, Haggis Pakora or Sunehra Jheenga

GOBHI MANCHURIAN

A popular Indo-Chinese dish where super crispy cauliflower florets are tossed in a sweet and spicy sauce

DELHI CHILLI CHICKEN

An Indian adaptation of a Chinese recipe. Battered chicken tossed in a peppers, onion, chilli and soy sauce

SAMOSA CHAAT

Favourite Indian street style appetiser, samosa with masala, chick peas, yogurt and chutney

Main Courses

MIXED GRILL

An assortment of tandoori grilled meats – King Prawn, Chicken Tikka, Sheesh Kabab, Lamb Chops and Tandoori Chicken
POPULAR DISH

AUBERGINE BHARTA

A popular Indian dish cooked with roasted mashed aubergines, onions, tomatoes, green chillies and ginger

MURG QORMA

A North Indian delicacy is a take on rich & nutty chicken with subtle spices (on the bone – the way you get in Delhi)

DELHI MURG CURRY

Everyone favourite, boneless chicken curry cooked in a traditional Indian warm spices

RAJASTHANI LAAL MAANS

A traditional Rajasthani dish of smoked lamb cooked in onion, tomato & Indian spices, A MUST TRY DISH

PRAWN MOILEE

Prawns simmered in coconut milk, enhanced with turmeric, garlic and curry leaves

CHOICE OF RICE OR NAAN

Basmati rice | Mutter Pulao rice | Jeera rice | Mushroom rice | Plain Naan | Garlic Naan | Peshwari Naan | Keema Naan

STICKY TOFFEE PUDDING

Sticky toffee pudding, a moist sponge cake, covered in a toffee sauce served with a choice of ice-cream

CHOICE OF ICE-CREAM

Vanilla, Coconut, Salted Caramel, Butterscotch

PANEER BUTTER MASALA

Paneer in a rich, creamy and aromatic gravy made of butter, onions & tomatoes

DELHI MURG MAKHANI

Tender marinated chargrilled spring chicken cooked in traditional tomato & cream gravy, A MUST TRY DISH

GREAT CHICKEN MADRAS

The great Madras curry, named after the city of Madras is a blend of herbs and spices originated in the South of India.

RAILWAY LAMB CURRY

Originated during the colonial era, served on the Indian Railway, a coconut flavoured lamb curry with potatoes.

GARLIC CHILLI CHICKEN

Garlic, green chillies and Indian spices draped in mouth-watering sauce. Garlic and a spicy kick, a must try DISH

Desserts

GULAB JAMUN

With or Without CHOICE OF ICE-CREAM

KULFI

Choice of Mango, Pistachio Kulfi

We now have piano nights scheduled for Fridays and Saturdays every week for the joy of our customers. Our pianist will accompany your divine dining with his flowing tunes.