



## **Christmas Menus 2010**

*for the month of December excluding Christmas Day and New Years Eve*

Menu 1 - £25 per head

Appetiser:- Spicy flavoured popadoms served with a variety of delicious homemade sweet 'n' sour pickles.

Starters:- a selection of each of the following

- \* Kurkura Chicken :- Spice crusted crispy chicken served with pepper and tamarind in a tokri (edible basket) ,
- \* Lamb Chops :- Succulent lamb chops marinated in mughlai recipe and char grilled,
- \* Tandoori Aloo:- Carved potato with stuffing of exotic vegetables & cheese, done in clay oven.

For vegetarians:- a selection of each of the following

- \* Tandoori Aloo:- Carved potato with stuffing of exotic vegetables & cheese, cooked in a clay oven,
- \* Vegetable Shami Kebab:- Small patties of grated fresh vegetables filled with cheese,
- \* Bharvan Paneer:- Cheese coated in chefs special spices and char grilled.

Main :- a selection of each of the following

- \* Dum Ka Mutton:- Lamb cooked in authentic dumpukht style (cooked in a pot with steam under pressure),
- \* Chicken Handi Lazeez :- Tender chicken breast sliced into strips and marinated with cream, yoghurt, mace and cardamoms,
- \* Dal Makhani:- The signature lentil dish of Punjabi cuisine made with kidneys beans and black gram, slowly cooked on low flame to create a rich creamy texture.

For vegetarians:- a selection of each of the following

- \* Kumbh Palak:- Garden Fresh Spinach leaf and fenegreek cooked with mushroom to create a perfect dish,
- \* Shahi Paneer:- Asian cheese cooked in cream, almonds and mild herbs/spices to create the perfect taste,
- \* Dal Makhani:- The signature lentil dish of Punjabi cuisine made with kidneys beans and black gram, slowly cooked on low flame to create a rich creamy texture.

Accompaniments:-

- \* Jeera Rice (rice with cumin) and a basket of assorted naan breads(plain, garlic, peshawari etc).

Dessert:- a choice of one of the following

- \* Kulfi Falooda :- sweet flavoured, condensed and frozen milk delicacy served with rice noodle and rose water.
- \* American baked cheesecake.

## Menu 2 - £30 per head

Appetiser:- Gulgappa also known as panipuri :- crisp round hollow sphere filled with spicy tamarind, chilli and chaat masala, cooked potato, onion and chickpeas.

Starters :- a selection of each of the following

- \* Sarson Chicken Tikka :- Char grilled chicken breast marinated with freshly ground mustard & cardamoms,
- \* Lahsuni Tiger Prawns :- Tiger King Prawns marinated with garlic, yoghurt and special spices. Grilled in as per the recipe of royal kitchen of Nawab's,
- \* Paneer Tikka :- Cheese marinated in aromatic spices and yoghurt, cooked in clay oven with tomatoes & pepper,
- \* Gilafi Kebab :- Peppers, minced meat and spices, grilled on skewers and served with mint sauce.

For vegetarians:- a selection of each of the following

- \* Paneer Tikka :- Cheese marinated in aromatic spices and yoghurt and cooked in clay oven with tomatoes and pepper,
- \* Tandoori Aloo:- Carved potato with stuffing of exotic vegetables & cheese, cooked in a clay oven,
- \* Vegetable Shami Kebab:- Small patties of grated fresh vegetables filled with cheese,
- \* Bharvan Paneer:- :- Cheese coated in chefs special spices and char grilled.

Mains:- a selection of each of the following

- \* Goan Fish Curry :- A fish delicacy of goa cooked in coconut milk, curry leaves, mustard & tamarind,
- \* Chicken Galkot :- Char grilled chicken in a rich sauce of cashew, almond, coconut, onion & fried tomato,
- \* Karahi Lamb :- Tender lamb cooked over hot flames with tomatoes, ginger, garlic, crushed pepper & cumin,
- \* Rajmah :- Red kidney beans served in thick curry sauce with whole Asian spices.

For vegetarians:- a selection of each of the following

- \* Rajmah :- Red kidney beans served in thick curry sauce with whole Asian spices,
- \* Kumbh Palak:- Garden fresh spinach leaf and fenegreek cooked with mushroom to create a perfect dish,
- \* Shahi Paneer:- Asian cheese cooked in cream, almonds and mild herbs/spices to create the perfect taste,
- \* Dal Makhani:- The signature lentil dish of Punjabi cuisine made with kidney beans and black gram, slowly cooked on low flame to create a rich creamy texture.

Accompaniments:-

- \* Jeera Rice (rice with cumin) and a basket of assorted naan breads(plain, garlic, peshawari etc).

Dessert:- a choice of one of the following

- \* Mango Cheese Cake
- \* Rasmali
- \* Strawberry Roulade