



Christmas

MENU

STARTERS

Pre-plated dish (No selection required)

Crispy Kale Chaat (G/D)

Tangy-spiced, healthy kale.

Zafrani Chicken Tikka (D)

Saffron-infused grilled chicken.

Adraki Lamb Chops (D)

Ginger-spiced, char-grilled lamb chops.

MAINS

All main courses in sharing bowls (No selection required)

Lamb Karahi

Spicy lamb curry with aromatic spices.

Chicken Chukka Masala

Fiery South Indian chicken in coconut masala

Dal Tadka (M)

Classic lentils with tempered spices.

Basmati Rice

Fragrant long-grain perfection.

Bread (G/D/E)

Freshly baked options.

DESSERT

Gulab Jamun (D/N/G)

Deep-fried milk dumplings in fragrant syrup.

2 courses £23.99

3 courses £24.99



Christmas

VEG-MENU

STARTERS

Pre-plated dish (No selection required)

Crispy Kale Chaat (G/D)

Tangy-spiced, healthy kale.

Patiala Paneer Tikka (D/G/N)

Saffron-infused grilled paneer, rich and aromatic.

Gobi Pakora (G)

Spiced cauliflower florets, fried and slightly spicy.

MAINS

All main courses in sharing bowls (No selection required)

Aloo Gobi Masala

North Indian curry with potato and cauliflower, mildly spicy.

Makai Saag

Fresh corn and spinach seasoned for a nutritious delight.

Dal Tadka (M)

Classic lentil dish with tempered spices.

Basmati Rice

Fragrant long-grain perfection.

Bread (G/D/E)

Freshly baked options.

DESSERT

Gulab Jamun (D/N/G)

Deep-fried milk dumplings in fragrant syrup.

2 courses £23.99

3 courses £24.99