



NEW YEARS EVE

Due to popular demand we have decided to bring back our formal New Years Eve dinner party
Indulge yourself with a seven-course meal which includes a glass of Champagne at midnight!

Our resident DJ will keep you entertained and count us all down to midnight

GLASS OF PROSECCO

HORS D'OEUVRE

Variety of pakora's including mixed vegetables, potato and spinach (V)

HOT APPETISER

Fish Tikka - marinated grilled fish cooked in a clay oven with garlic, black pepper and masala sauce
Vegetarian option available upon request

PALET CLEANER

Mixed sorbet (V)

MAIN COURSE

All served with Saag aloo chana, mixed vegetables, pulao vegetable basmati rice and mixed naans

Please choose from one of the following:

1. Mixed Asian Platter

Lamb Dhasi Salan - Tender lamb cooked with potatoes, onions, tomatoes, medium spices
and a touch of ginger & garlic plus

Chicken Hydrabadhi - Chicken breast in a coconut and tomato sauce with a touch of tamarind
garnished with fresh coriander

2. Mixed Vegetarian Platter (V)

Karhai Sabzi Kofta - Finely spiced mixed vegetable balls cooked with onions & tomatoes.

Mattar Paneer - Paneer cheese & peas cooked with fresh tomatoes, ginger, garlic, fried mustard seeds & spices

DESSERTS

Please choose from one of the following:

3. **Lemon Cheesecake** (V) a crunchy biscuit base topped with a smooth and silky filling,
finished with a zesty Sicilian lemon topping

4. **Halva served with Vanilla Ice cream** (V) a traditional Indian sweet made from grated carrots,
whole milk, dried fruit, and nuts served hot with ice cream

5. **Chocolate Fudge Cake** (V) served with fresh cream

FRESH FRUIT PLATTER

Fresh fruit, all fruits chosen especially by Mohammed

TRADITIONAL INDIAN SWEETS

Assortment of sweets

£59.95

SAVE
10%
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BOOKINGS