

Christmas Party Menu



To Start

Poppodoms & Chutney's STARTERS

Choose from one of the following:

1 Mixed Platter

Pieces of chicken seekh kebab, onion bhajis and meat samosa (Veg alternative available)

Choose from one of the following:

3 Chicken Tikka Masala * (N)

Pieces of chicken tikka cooked with the rich sauce.

4 Butter Chicken * (N)

Chicken simmered in tomato, butter, almond & a slightly sweet creamy sauce.

5 Lamb Rogan Josh

A classic. The bhuna has a thick, medium sauce blending several spices. Medium.

6 Chicken Chaska

A Madras hot dish with an abundance of sauce, lots of garlic and ginger and a touch of fresh lime.

7 Lamb Podinee Gosht

Succulent lamb cooked in a rich sauce with a burst of fresh mint and Thornbury masala, mildly spiced with fresh herbs. Medium.

DESSERT

Choose from one of the following:

12 Traditional Christmas pudding *(n) (Ve) served with brandy sauce

13 Chocolate Fudge cake (Ve) - served with fresh cream

14 Pistachio Kulfi -

The renowned traditional ice cream.

2 Tomato and Coriander Soup * (Ve)

Sautéed tomatoes blended with fresh garlic and coriander served with plain naan

MAIN

8 Tandoori Jumbo Prawns*

Supplement (£5.00 per person)
Our famous Jumbo prawns marinated in a special blend of sauces and herbs, cooked in our tandoor

9 Mixed Grill*

Supplement (£5.00 per person)
A mouth-watering array of tandoori dishes combining, chicken tikka, seekh kebab, tandoori chicken and lamb chops.
Medium.

All served with, Aloo Jeerawalla potatoes, pulao rice and plain naans.

VEGETARIANS (V) & (Ve)

Any of the above sauces can be made with vegetables.

10 Traditional Roast

Turkey breast served with stuffing & rich gravy

11 Sweet Potato & Chickpea Loaf (Ve) Vegan loaf made with sweet potato, chickpeas, red lentils, caramelised onions

and mixed seeds.

All served with, fresh seasonal

vegetables, roast potatoes, and gravy.

Finishing with Mince Pies

ADULT £28.00 CHILD £14.95