

# Royal Christmas Banquet

*(includes a glass of mulled wine)*



*Poppadoms served with a tray of Chutneys & Pickles*

## Starters

### *Khatee Meethee Machali*

Tangy lime zest, garlic ajwain laced cod fillets, deep fried in gram flour

### *Kakori Kebab*

Lamb infused with an array of freshly pounded herbs & spices and roasted onions

### *Vegetable Aloo Tikki*

Potato cakes filled with a mint and pea stuffing, lightly spiced with, ginger, chopped coriander, made into tikki style and pan fried

### *Zafirani Salmon Tikka*

Chunks of salmon matured in a rich spicy marinade of dill, fennel, ginger, honey and a trace of mustard oil, and then roasted in the tandoor

### *Reshmi/Murgh Tikka*

Chicken breast marinated in onion, melted butter, ginger and garlic paste, white pepper powder, white vinegar and garam flour cooked to perfection in tandoor

## Main Courses

*Please select main dish from the following or let the chef decide*

### *Turkey Karahi*

Exquisite Punjabi country fare of turkey stir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies

### *Banarsi Aloo*

Potatoes stuffed with raisins, nuts and spices cooked in chopped tomatoes, garlic, ginger, cumin seeds, fennel seeds, green chillies and coriander and makhani sauce

### *Samunder Ka Khazana*

Whole squid stuffed with a seafood mix. Served with coconut rice

### *Lamb Chop Masala*

Lamb chops marinated with yoghurt, garam masala and served with roasted sesame seed, onion & tomato gravy

### *Jalandhari Duck*

Fillet of duck cooked in a north Indian spiced gravy with coriander, fresh ginger & tumeric

### *Kerala Prawn Curry*

Warm up a cold day with a creamy coconut sauce spiked with fresh red chillies, coriander seeds and curry leaves

### *Paneer Pasanda*

Home made cottage cheese finely cooked in tomatoes, onions, ginger, garlic and chopped green chillies for an Indian kick

### *Daal Bukhara*

Black lentil cooked overnight finished with cream and butter

## Sides

### *Kadhai Mushrooms*

### *Daihee Ka Bharta*

*All mains are served with rice or naan bread.*

## Desserts

*Poached Pear with  
Vanilla Ice Cream*

*Mango Brûlée*

*Gajar Ka Halwa with  
Vanilla Ice Cream*

**ROYAL BANQUET SERVED  
DAILY 5.00PM TO 11.00PM**