

Royal Christmas Banquet



Poppadoms served with a tray of Chutneys & Pickles

Starters

Mixed Platter of Starters

Lamb Chops, Seekh Kebab, Malai Tikka, King Prawn & Salmon Tikka

or

Mixed Platter of Vegetarian Starters

Mukhmali Aloo Kee Goli, Paneer Tikka, Onion Bhaji & Mixed Pakora

Main Courses

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

Royal Chicken Korma

Chicken breast stuffed with home made cheese and mushroom served with creamy sauce

Lamb Sagwala

Baby lamb cooked with tomato, onion sauce and cumin flavour spinach finished with cream

Stuffed Turkey

Turkey breast stuffed with spinach and home made paneer served with saffron sauce

Banarsi Dum Aloo

Stuffed potato with crispy potato, cashew nuts, Almonds, raisins and served with Makhani sauce

Delhi Ka Dhaba Murgha

Street food from Punjab, chicken tikka cooked with ginger, onion, coriander, fresh herbs and native spices. Consequently, producing a well balanced dish, rich in taste, rich in tradition

Adrakhi Gobi

Ginger flavoured cauliflower tossed in onions, tomato, coriander and fresh ginger

Daal Makhni

Black lentil cooked overnight finished with cream and butter

Kerala Fish Curry

Cubes of cod cooked in a gravy spiked with use of kokum. Ideally served with steamed basmati rice

Samunder Ka Khazana

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

Jalandhari Duck

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

Sides

Tossed Green Salad

Mashed Potato

Mashed potato with Indian twist

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**