

Gourmet Christmas Banquet



*Poppadoms served with
a tray of Chutneys & Pickles*

Starters

Garlic Turkey Tikka

Diced turkey breast marinated with garlic cooked in Tandoor

Poha Tikki

Mashed potato cake stuffed with green peas, cumin seeds served with coriander, dipped and cooked in rice flakes

Adrakh Panjaj

Baby lamb chops with ginger flavour roasted in charcoal grill

Murgh Malai Tikka

Pieces of chicken marinated with cheese and cream and roasted in the tandoor

Main Courses

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

Kashmiri Lamb Rogan Josh

Rogan Josh gets its name from the rich red appearance, derived from the fresh tomatoes, paprika and ground red chilli

Goan Fish Curry

Cod fish marinated with ginger, garlic, deggi mirch and served with goan spicy creamy sauce

Stuffed Turkey

Turkey breast stuffed with cheese and fresh spinach served with saffron creamy sauce

Banarsi Dum Aloo

Stuffed potatoes with crispy potato, raisins, nuts, almonds, cumin, coriander, green chillies and served with makhni sauce

Daal Makhni

Black lentil cooked overnight finished with cream and butter

Sides

Tossed Green Salad

Mashed Potato

Mashed potato with Indian twist

All mains are served with rice or naan bread.

Desserts

Carrot Pudding with Ice Cream

Christmas Pudding with Ice Cream

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