

# Royal Christmas Banquet



*Poppadoms served with  
a tray of Chutneys & Pickles*

## Starters

### *Mixed Platter of Starters*

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

or

### *Mixed Platter of Veg Starters*

Mukhmali Aloo Kee Goli, Paneer  
Tikka, Onion Bhaji and 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

### *Kerala Fish Curry*

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

### *Delhi Ka Dhaba Murgh*

Street food from Punjab, chicken  
tikka cooked with ginger, onion,  
coriander, fresh herbs and native  
spices

### *Samunder Ka Khazana*

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

### *Stuffed Turkey*

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

### *Jalandhari Duck*

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

### *Banarsi Dum Aloo*

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

### *Adrakhi Gobi*

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

### *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

*Please choose one per person*

*Poached Pear with  
Vanilla Ice Cream*

*Mango Brûlée*

*Gajar Ka Halwa with  
Vanilla Ice Cream*

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