



5 Course Christmas Day Dinner

Appetisers

CHAT PATI TOKRI

nibbly bit of poppadoms, spiced onions, mango chutney & mixed pickle

Starters

CHEF'S SPECIAL CHRISTMAS PLATTER

a selection of chef's special appetisers

PRAWN COCKTAIL

succulent prawns in a marie rose sauce

Main Dishes

CHICKEN TIKKA MASALA

marinated chicken sauteed in a fusion of ginger, garlic, capsicums & onions

ROGAN JOSH

lamb or chicken cooked in tomatoes, paprika & spices

CHICKEN TIKKA CHASNI

marinated chicken in a creamy sauce, with a hint of sweet 'n' sour

CHICKEN KORMA

delicately spiced with cream & yoghurt

SOUTH INDIAN GARLIC CHILLI

chicken or lamb simmered in a rich garlic tarka with green chillies...hot

NIHARI GOSHT

lamb shank, simmered overnight with traditional herbs and spices, until meat is tender

TRADITIONAL BHOONA

chicken or lamb in a tasty condensed sauce with additional ginger and garlic

HIMALAYAN HOT POT

Lamb or chicken cooked in a spicy sauce with garlic, ginger, mushrooms, peppers, spring onions and carrots

HYDRABADI BIRYANNI

Chicken or lamb simmered in basmati rice with a host of aromatic spices.

CHICKEN TIKKA SIZZLER

Marinated chicken barbecued to perfection in the charcoal tandoor oven

TRADITIONAL TURKEY

served with all the trimmings

All Indian dishes served with a choice of pilau rice, nan bread or fries

Desserts

GULAB JAMIN WITH ICE CREAM

HOT CHOCOLATE PUDDING

LEMONY ICE CREAM CAKE

COFFEE AND MINTS

Vegetarian options available on request