

Christmas Party ^{2 Course £24.95pp} _{3 Course £29.95pp}

Starters

(Please choose one)

Black Truffle Courgette (V)

Chargrilled courgette tossed in black truffle oil and topped with parmesan cheese

Chicken Volcano

Gently fried, chopped roast chicken blended with soft cheese and drizzled with house dip

Garlic Tossed Prawns

Succulent King Prawns tossed in garlic butter

Mistletoe Melts (V)

Gently fried, breaded camembert cheese, served with a festive cherry compote

Bombay Jingha Fry

Inspired by the beaches of Mumbai - marinated & fried King Prawns

Lamb Dahi Bhalla

A hot & cool sensation! Spiced warm seekh kebabs topped with cooling yoghurt raita

Malai Murgh Tikka

Chicken tikka marinated in a rich mixture of yoghurt, cream & aromatic spices

Paneer & Tandoori Broccoli (V)

Tandoori fired paneer & broccoli, infused with aromatic tandoori spices, served with a cooling mint dip

Main Course

(Please choose one)

Jingle Bird

Classic roasted turkey infused with fresh herbs served with seasonal vegetables, roast potatoes, stuffing, yorkshire pudding, pig in blankets & gravy

Shepherd's Pie

Homemade lamb shepherd's pie topped with creamy cheese mash, served with garden vegetables & gravy

Vegetable Tart (V)

A shortcrust pastry tart filled with colourful roasted vegetables and a creamy cheese filling, served with mash & gravy

Honey Glazed Duck Leg

Slow cooked braised duck leg drizzled with honey, served with roasted vegetables, pumpkin mash & pepper gravy

Chicken Lababdar Platter

Chef's special chicken curry in a rich onion & tomato gravy served with an onion bhaji, poppadum, mango chutney, basmati rice & naan

Lamb Bhuna Platter

Chef's hot & spicy lamb curry served with an onion bhaji, poppadum, mango chutney, basmati rice & naan

Malabar Vegetable Curry Platter (V)

Mixed garden vegetables in a rich & creamy coconut curry served with an onion bhaji, poppadum, mango chutney, basmati rice & naan

**Upgrade to a Prawn or Fish Curry
for £3.00**

Desserts

(Please choose one)

Apple Pie

A sweet shortcrust pastry filled with sliced bramble apple

Baked Honeycomb Cheesecake

White chocolate cheesecake topped with chocolate coated honeycomb on a biscuit base

Tirimisu

Coffee soaked sponges, layered with zabaglione cream, finished with a dusting of cocoa

Butterscotch Ice Cream

Served with toffee sauce and butterscotch pieces

