

CHRISTMAS MENU

£64.95 PER PERSON

Hot Entree Platter or Cold Hors d'oeuvres Platter
(Please select one)

Hot Entree Platter

Kohinoori Jheenga

Tandoori Tiger Prawns in a rich marinade of Greek yogurt, Kashmiri chilli and freshly ground spices

Stuffed Paneer Tikka

Tandoor cooked marinated Fresh Panner, filled with spiced mango chutney

Bhatti Murgh Tikka

Chef's Special - Succulent chicken tikka in a creamy Greek yogurt marinade of freshly ground spices

Gilafi Seekh Kebabs

A skewered kebab of fine lamb mince in a blend of mint, bell pepper and spices

Cold Hors d'oeuvres Platter

Melon Prosciutto Di Parma

Smoked Salmon Antipasti with Mustard and Dill

Smooth Duck and Orange Pate with Roasted Ancient Grain Loaf

Olives, Anchovies, Creamy Herbed Cheese and avocado open parcels

Main Course (Please Choose One)

Norfolk Bronze Free Range Roast Turkey served with accompaniments

Home Roasted Stuffed Turkey served with traditional accompaniments

or

Chicken Tikka Masala Platter

A favourite complete meal with Basmati Rice, Onion Bhaji, Buttered Naan Poppadum and Mango Chutney

or

Slow Cooked Rosemary and Mint Lamb Shank

Braised shank of lamb, served with creamy mash, green beans, and mint gravy

or

(V) Jewelled Nut Roast

A Classic Nut Roast with exotic nuts, butternut squash, sweet potato, with Cheddar. Topped with an onion marmalade, cranberries, and almond flakes

Desserts (Please Choose One)

Chocolate Fondant - A Rich Italian Chocolate Pudding with a warm and soft choco inside

or

Christmas Pudding with Brandy Sauce

or

Banoffee Pie Salted Caramel Cheesecake