

THE CHRISTMAS *Party Menu*

3 Courses – £32 | Any 2 Courses – £25 per person

Pre-order required (72 hours' notice)
Terms & Conditions apply

Starter

Crispy Dynamite Prawns

Juicy prawns in a light crispy coating, tossed in our signature spicy mayo-chilli glaze.

Korean-Style Chicken Goujons

Tender chicken strips marinated and coated in a light Korean-style batter, served with a tangy dipping sauce.

Old Delhi Lamb Cutlets

Tender minced lamb cutlets inspired by the flavours of Old Delhi, delicately seasoned with warming herbs and aromatic spices.

Classic Chicken Tikka

Boneless chicken pieces marinated in a blend of yoghurt and aromatic Indian spices, then grilled to perfection.

Amritsari Fish Pakoras

Fresh white fish fillets in a lightly spiced gram flour batter, deep-fried until golden and crisp.

Truffle & Mushroom Cheese Balls

Chef's handmade blend of mushrooms, truffle, and cheese – coated in panko and fried until golden.

Vegetarian Duo

A flavourful combination of a crispy vegetable samosa and spiced Bombay-style onion bhaji.

Main Course

Norfolk Bronze Roast Turkey

Succulent slices of home-roasted Norfolk turkey served with traditional Christmas accompaniments.

Slow-Cooked Lamb Shank with Rosemary & Mint +£7

Tender lamb shank braised in rosemary and mint gravy, served with creamy mashed potato and fine green beans.

(V) Festive Jewelled Nut Roast

A vibrant nut roast of butternut squash, sweet potato, and mature Cheddar – topped with caramelised onion marmalade, cranberries, and toasted almond flakes.

Butter Chicken Platter

A timeless favourite – tandoori chicken tikka simmered in a rich tomato butter sauce, delicately flavoured with fenugreek.

Kadai Murgh Lahori Platter

A bold chicken curry with shredded onions, peppers, green chillies, and a spicy tomato-garlic base.

Kashmiri Lamb Rogan Josh Platter

Tender diced lamb in a traditional Kashmiri-style curry with fragrant whole spices and a rich, slow-cooked gravy.

Subz Makhanwala Platter (V)

Seasonal garden vegetables gently simmered in a luxurious tomato butter sauce with traditional North Indian spices.

Indian Platters served with poppadom, mango chutney, basmati rice, and a buttered naan.

Dessert

Traditional Christmas Pudding

with dairy ice cream and warm caramel sauce

Italian Chocolate Fondant

served with dairy ice cream

Warm Chocolate Fudge Cake

with rich vanilla bean ice cream

Banoffee & Salted Caramel Cheesecake

