CHRISTMAS DAY

Cold Hors d'ouevres Platter

Melon Prosciutto Di Parma Smoked Salmon Antipasti with Mustard and Dill Olives, Anchovies, Creamy Herbed Cheese and avocado open parcels

£59.95
Per person

Hot Entree Platter

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

> Achari Paneer Tikka Tandoor cooked marinated Fresh Panner in pickling spices

Smoked Garlic Chicken Tikka with Saffron Succulent Smoked chicken tikka in a creamy Greek Yogurt marinade of fresh garlic, and Saffron

> Shikampuri Lamb Kebabs A Kebab patty of fine lamb mince in a blend of mint, cheese & spices

Main Course

Norfolk Bronze Free Range Roast Turkey served with accompaniments

Home Roasted Stuffed Turkey served with traditional accompaniments

Chicken Tikka Masala Platter

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

Slow Cooked Rosemary and Mint Lamb Shank

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

(V) Panjabi style Paneer and Vegetable masala

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

Desserts (Please Choose One)

Pre booking your Christmas Day meal is essential.

Rich and Fruity Christmas Pudding with Brandy Sauce

-Or

Four Layer Warm Chocolate Fudge Cake with Rich Vanilla Ice Cream

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Salted Caramel Crème Brulee Cheesecake

CHRISTMAS

Inthe Marsons Mig



Pub | Bar | Restaurant

Balcombe Road, Crawley RH10 3NL Ph: 01293 883104. Email: hello@theparsonspig.co.uk. www.parsonspig.co.uk

CHRISTMAS PARTY

Terms & Conditions Apply. Minimum 4 persons per menu.
To mix and match menus or any clarifications, please check with a member of staff

MENU1 (Pub Selection)

Starter (Please choose one)

£ 19.95

per person
(2 Courses)

Crispy Tempura Prawns

Or

Spiced Chicken Goujons

Or

Breaded Brie Bites (V)

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Halloumi & Feta Fingers (V)

Main Course

Norfolk Bronze Free Range Roast Turkey served with accompaniments

Home Roasted Turkey served with traditional accompaniments

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Slow Cooked Rosemary and Mint Lamb Shank

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

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(V) Honey Nut Roast, served with accompaniments

Honey Nut Roast served with traditional accompaniments

MENU 2 (Exotic Indian Selection)

Poppadums & Chutneys

Starters (Please Choose One)

Chicken Tikkas

Succulent selection of tandoori chicken tikkas – Traditional & Herb

Amritsari Fish Pakoras

Crispy Fried Fillet of Tilapia marinated in ground spices

Lahori Seekh Kebabs

Minced lamb seekh kebabs

OR

Punjabi Vegetable Samosa

Traditional golden fried Punjabi Samosas



Main Course Platter (Please Choose One)

Butter Chicken

An All Time Favourite – Tandoori chicken tikkas in rich tomato butter sauce with a hint of fenugreek

Kadai Murgh Lahori

Chef's special chicken curry with shredded onions, peppers, green chillies in a spicy tomato garlic sauce OR

Kashmiri Lamb Rogan Josh

A delicious, diced lamb curry in an enriched gravy of fragrant spices

Subz Makhanwalla

Garden Vegetables slow cooked in a rich tomato butter sauce

Served With

Poppadum & Mango Chutney, Saffron Pilao Rice, Butter Naan

