

Christmas

MENU-A

£29.95 PER PERSON (MIN 2 PERSONS)
ALL MENTIONED DISHES ARE SERVED

POPPADUMS (VEGAN)(GF) WITH TRIO OF CHUTNEYS

Individual Starter Platter

Chicken Momo Tandoori

Chicken dumpling, steamed, marinated in Tandoori masala, charcoal oven grilled

Lamb Seekh Kebab (DF)

Minced leg of lamb, herb spiced, skewered and grilled over charcoal, mint chutney

Vegetable Samosa (vegan)

Garden peas and spiced potatoes in crisp Punjabi pastry, tamarind chutney

Main Course - Shared

Infuse Butter Chicken (GF)(n)

Tandoori Chicken tikka in classic herb rich creamy tomato gravy. Contains nuts, dairy

Goan Fish Curry (GF)(DF)

Tilapia Fish Fillet, coastal curry, coconut, tamarind infused, medium spicy

Saag Aloo (vegan)(GF)

Spinach and kale saag with new potatoes, garlic, royal cumin

Served with

Dal Yellow Tadka (vegan)(GF)

Yellow dal tempered with garlic, ginger, red onion, royal cumin

Tandoori Naan/Butter Naan/Roti and Basmati rice (vegan)(GF)

Optional - Add-on-Dessert (£4 supplement)

Double Chocolate Brownie with Ice-cream

Kulfi on stick (GF)(n) – Creamy Indian Ice-cream on stick.

Choice of malai, pistachio or mango, nuts

Gulab Jamun (GF)(n) – Hot Indian dessert, soft dumplings in sweet rose and cardamom syrup, nuts

Vegan / Vegetarian options available

Inclusive of VAT, 10% recommended gratuity will be added to the bill

Please ask for allergens and inform host of any allergies

Food may contain traces of nuts. Alcoholic drinks will be served to persons over 18 years of age



Christmas

PREMIUM CHRISTMAS FEAST MENU

£39.95 PER PERSON (MIN 4 PERSONS)



WELCOME DRINK

GLASS OF BELLINI / WINE / BEER / SOFT DRINK

ALL MENTIONED DISHES ARE SERVED

POPPADUMS (VEGAN)(GF) WITH TRIO OF CHUTNEYS

First Course - Starter Platter

Dilli ki Aloo Papdi Chaat (v)

Delhi's most popular Street food snack – Crisp flour pancakes, potato-chick-pea tabbouleh, chutneys-yogurt layer

Chicken Malai Tikka Afghani (GF)(n)

Very mild chicken tikka, creamed cheese-cashew marination, charcoal grilled, contains nuts

Lamb Seekh Kebab (DF)(GF)

Minced leg of lamb, herb spiced, skewered and grilled over charcoal, mint chutney

Tandoori Soya Chop (vegan)

Soya Chops, double marinated in Tandoori spice mix, chargrilled

Main Course - Shared

All mains are served with Infuse Dal Makhni, steamed Basmati rice and Tandoori Breads

Kerala Prawn Curry (GF)(DF)

King Prawns, tamarind and turmeric infused coastal curry, medium spicy

Infuse Butter Chicken (GF)(n)

Tandoori Chicken tikka in classic herb rich creamy tomato gravy. Contains nuts, dairy

Hyderabadi Lamb Biryani (DF)

Tender boneless Lamb cubes cooked on Dum with long-grain Basmati rice, saffron and aromatic biryani spice mix, finished in oven, served with raita

Saag Aloo (vegan)(GF)

Spinach and kale saag with new potatoes, garlic, royal cumin

Served with

Infuse Dal Makhni (GF)

Our speciality – Earthen, rich, creamy black dal cooked overnight, finished on Tandoor Tandoori Naan/Garlic Naan/Roti and Basmati rice (vegan)(GF)

Optional - Add-on-Dessert (£4 supplement)

Double Chocolate Brownie with Ice-cream

Kulfi on stick (GF)(n) – Creamy Indian Ice-cream on stick. Choice of malai, pistachio or mango, nuts

Gulab Jamun (GF)(n) – Hot Indian dessert, soft dumplings in sweet rose and cardamom syrup, nuts

Vegan / Vegetarian options available

Inclusive of VAT, 10% recommended gratuity will be added to the bill

Please ask for allergens and inform host of any allergies

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Christmas

VEGETARIAN / VEGAN CHRISTMAS FESTIVE MENU

£29.95 PER PERSON (MIN 2 PERSONS)

ALL MENTIONED DISHES ARE SERVED

POPPADUMS (VEGAN)(GF) WITH TRIO OF CHUTNEYS

Starter Platter

Lasooni Paneer Shashlik with Peppers (v)(GF)

Cottage cheese, peppers and onion, spiced in Tandoori marinade, chargrilled

Dilli ki Aloo Papdi Chaat (v)

Delhi's most popular Street food snack – Crisp flour pancakes, potato-chick-pea tabbouleh, chutneys-yogurt layer. Vegan alternative available

Vegetable Samosa (vegan)

Garden peas and spiced potatoes in crisp Punjabi pastry, tamarind chutney

Main Course - Shared

All mains are served with Dal Tadka, steamed Basmati rice and Tandoori Breads

Delhi Makhni paneer (GF)(n)

Homemade cottage cheese cubes, simmered in creamy tomato mild gravy.
Contains nuts, dairy

Vegetable Jalfrezi (vegan)(GF)

Mixed seasonal vegetables tossed in spicy jalfrezi sauce with peppers

Saag Aloo (vegan)(GF)

Spinach and kale saag with new potatoes, garlic, royal cumin

Served with

Dal Yellow Tadka (vegan)(GF)

Yellow dal tempered with garlic, ginger, red onion, royal cumin

Tandoori Naan/Butter Naan/Roti and Basmati rice (vegan)(GF)

Optional - Add-on-Dessert (£4 supplement)

Double Chocolate Brownie with Ice-cream

Kulfi on stick (GF)(n) – Creamy Indian Ice-cream on stick.
Choice of malai, pistachio or mango, nuts

Gulab Jamun (GF)(n) – Hot Indian dessert, soft dumplings
in sweet rose and cardamom syrup, nuts

Vegan alternate options available

Inclusive of VAT, 10% recommended gratuity will be added to the bill

Please ask for allergens and inform host of any allergies

Food may contain traces of nuts. Alcoholic drinks will be served to persons over 18 years of age