

Christmas

CELEBRATION MENU

Wishing you a season of festive joy and flavours with our inspired Christmas Menu

STARTERS

Your choice of Herby protein, clay roasted and served with Cranberry chutney

Choose from - PANEER Indian Cottage Cheese Or CHICK'N Plant based chicken. 8.95

Lucknowi Galawati Kebabs with Cranberry chutney

Melt in mouth "galawati" kebabs made using minced mushrooms and creamy potato mash; from the royal kitchens of Lucknow. 8.75

SOUPS

Spiced Pumpkin & Carrot Soup

A creamy blend of pumpkin and carrot, gently seasoned with salt, cracked pepper, and fragrant herbs. 9.45

Burnt Garlic Lentil Shorba

Soul-warming Indian-style soup made by slow-blending seasoned lentils into a smooth, hearty broth with a sizzling tadka of burnt garlic 10.25

MAINS

Saffron Royale Kofta

Cheese-potato dumplings with a dry fruit filled center, soaked in a saffron kissed, golden yellow and aromatic gravy. 14.45

Chestnut Bhuna Masala

Cheese-potato dumplings with a dry fruit filled center, soaked in a saffron kissed, golden yellow and aromatic gravy.

Rosemary & Thyme Gunpowder Potatoes

Crispy potatoes tossed in our signature gunpowder spice blend, infused with fresh rosemary, thyme and finished with a sizzling buttery tadka. 12.45

SUNDRIES

Jewelled Cranberry & Nut Pilau

Fragrant basmati rice gently tossed with cranberries, roasted almonds, and cashews 5.25

Red Velvet Naans

Hand-rolled naan colored naturally with beetroot for a rich crimson hue. **Choose from** - Butter Naan Or Garlic Butter Naan.

DESSERTS

Festive Carrot Halwa & Brandy Butter

Warm, slow-cooked shredded carrots infused with cardamom and toasted nuts, topped with a decadent drizzle of rich brandy butter (optional). **Contains** nuts, dairy. 8.95

Tri Kulfi Bowl

A trio of mini kulfi 'Indian milk ice cream' scoops served with dried cranberries, rose syrup, toasted nuts, and rose petals. 6.95