



(Glass of fizz on arrival & a three-course meal)

Open for collection & delivery



PAKORA @ /

Pakoras are a delicious Indian crisp fried snack made with gram flour & spices. Available in Vegetable, Chicken, Haggis, and Fish.

PRAWN MARY ROSE

Prawn tossed in condiment often made from a blend of tomatoes, mayonnaise, Worcestershire sauce, lemon juice and black pepper.

CHICKEN 65 J

South Indian style deep fried chicken starter, crisp on the outside, juicy and tender inside.

CHICKEN TIKKA 11 @

Chunks of chicken marinated in hung yoghurt and host of Indian spices, cooked in a clay oven.

HONEY CHILLI ## @

Lightly battered tofu, paneer or chicken tossed with onion, peppers, spring onion and sweet 'n' sour sauce, served with aromatic spiced fruit sauce.

COCONUT KING PRAWN A

Crispy fried prawns tossed in a southern spice sauce predominantly flavoured with fresh coconut, mustard seeds and curry leaves.

KARAHI BHUNA

A host of Indian spices

sautéed with ginger, garlic with an

ROGAN GHOSH @

A flavoursome fusion of tomatoes,

paprika, mixed nut paste and a

host of Indian herbs and spices,

finished with coconut cream.

Delicious curry made with a rich

sauce. The chicken is marinated in

yoghurt and spice mix and cooked in

a rich creamy sauce, garnished with

finely chopped spinach and garlic.

Flavoursome curry from southern

India made by toasting a number of

spices and producing an aroma, that

has a slight aniseed scent.

CHETTINAD @ ##

abundance of mixed peppers & onions.

LAHORI SALMON

Succulent pieces of Scottish salmon marinated in tandoori marinade of yoghurt, garam masala, roasted gram flour and coriander seeds.

DESI FRIED CHICKEN

Chicken pieces coated with spicy gram flour batter and deep fried. Served with aromatic spiced fruit sauce.

LAMB CHOPS 11 W

Lamb chops marinated in tandoori marinade of hung yoghurt, garam masala, roasted gram flour and spices

All of the below dishes are available in Vegetable, Paneer, Tofu, Chicken Breast, Chicken Tikka, Lamb, Fish, Prawn & King Prawn.

KORMA 🌶

Classic mild and creamy Scottish version of the Indian korma. Available in 3 variations - Mughlai, Ceylonese, Kashmiri (ask server for differences)

CHASNI @ >

A light smooth creamy sauce with a delicate twist of sweet 'n' sour for those with delicate palate. RESHMI CHICKEN MASALA@ CREAMY JALFREZI @ *

A delicately spiced combination of crunchy almonds, cashew and

flourish of fresh cream. RAJASTHANI LAAL MAAS

Delicious mutton cooked in ginger garlic paste, yoghurt turmeric. It is meant to be fiery which is made with the combination of Kashmiri red chillies and other popular spices of Rajasthan.

MAKHANWALA @ 🏂

Classic Indian dish made up of mildly spiced tomato gravy, single cream, and host of Indian spices like green cardamom, cinnamon stick, and white pepper. Available in chicken or paneer

PANEER SAAG @)>

Classic Indian of cooked spinach studded with cubes of fried paneer (Indian cottage cheese), finished with garlic butter.

DAL TADKA @)

Traditional lentil curry cooked with onion, tomatoes, cumin, ginger, garlic and dried red chillies.

DESI CHANA MASALA@ 🎶 Simple yet flavourful punjabi curry made with

chickpeas, onions, tomatoes, ginger-garlic.

GRILLED CHICKEN BREAST

Served with sauteed vegetables, roast potato & peppercorn sauce

TURKEY PLATTER

With all the festive seasonal trimmings

NAAN plain, peshwari, garlic

CHIPS **CHAPATTI FRIED RICE BOILED RICE LEMON RICE COCONUT RICE** CHILLI GARLIC FRIED RICE

CHRISTMAS PUDDING with brandy sauce

CHOCOLATE FUDGE CAKE served with ice cream

MANGO COCONUT CHEESECAKE Gluten free cheesecake, served with a scoop of vanilla icecream **GULAB JAMUN**

Gluten free spongy milky balls soaked in rose scented syrup. Served with a scoop of vanilla ice cream.

RED VELVET CHEESECAKE

A creative twist on the popular red velvet cake, combining the best of both worlds, cake and cheesecake. Served with a scoop of vanilla Ice cream.

FESTIVE BOOKING FORM In the first instance, please telephone and check availability.

All Christmas day bookings are available for 1.5 hours, from the time of reservation. We respectfully ask that you arrive promptly for your table.

ADVANCE ORDERS FOR CHRISTMAS DAY ARE NECESSARY.

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	TERMS & CONDITIONS OF ALL FESTIVE BOOKINGS			NGS

Initial deposit-£25/pp non refundable

• Pre-orders to be taken by 19th December 2024 If numbers change 48 hours notice is needed

Delivery available all day Christmas Day. Last delivery order 7.00pm. Open on New Year's Day from 1pm.



PARTY NAME:

DATE: CHRISTMAS DAY

TIME REQUIRED:

NO. IN PARTY:

DEPOSIT PAID £



