

# Chef's Kitchen

Indian & Nepalese Cuisine

## Christmas Day Lunch Menu 2024

### Amuse Bouche

Khatti Mithi Puri

Bite size crispy puri shell filled with potato, chickpeas, topped with sev, sweet & sour chutneys.

### Shorba

Gosht Pudine ka Shorba

Slow cooked mint infused lamb broth served with a tiny piece of garlic naan.

or

Subz Badam Ka Shorba

Seasoned mixed vegetable & almond broth served with kalaunji naan.

### Appetizer

Mixed Starter Platter

Macchi Amritsari, Jaffarani King Prawn, Himalayan Roast Turkey & Afghani Chicken Tikka with house mint yoghurt.

or

Subz Kebab Thal

Tandoori Malai Broccoli, Saunfiani Paneer Tikka, Aloo Matar Ki Tikki & vegetable samosa with house mint yoghurt.

### Main Course

Gurkhali Masu

Nepalese style boneless lamb cooked with Indian spices.

or

Subz Diwani Handi

Assorted seasonal vegetables slowly cooked with cashews and onion base sauce.

with

Shahi Turkey

Shahi Turkey, Mughlai cuisine's preparation of Turkey cooked in a creamy gravy made of onions, yogurt, nut and seeds.

#### Dal Makhani

Black lentils cooked with butter and cream and simmered on low heat for that unique flavor!

#### Ananas ka Raita

Freshly chopped pineapple yogurt.

Paneer aur Hari Mirch ka Kulcha

Garlic Naan & Pulao Rice

## Dessert

Gulab Jamun with ice cream.

An all-time favorite of hot & cold Indian dessert

Or

Elaichi Badam ki Kulfi

Indian ice cream is flavored with cardamom, Almonds & dried milk solids.

Or

Indian Mithai Platter

Assortment of three varieties of Indian desserts.

#### Tea & Coffee

Indian masala chai/ Coffee/ Fresh mint infusion

Or

Chai Liquor shot 25 ML

£ 39.99 per adult

£ 19.99 per child (Below 10 years)

Food Allergies & Intolerances

Before Ordering, please speak to our team about your requirements

December 2024