



FESTIVE SET MENU

AVAILABLE 17TH NOV - 4TH JAN*
* EXCLUDING 25TH DECEMBER

KIDS' FESTIVE MENU

Smaller plates from our festive menu – perfect for younger guests.

2 COURSES – £15 | 3 COURSES – £20
Available for children under 12.

2 COURSE £24.99

3 COURSE £28.99

OPEN

NEW YEARS EVE - 31 DEC
12PM - 11PM

STARTER

GARLIC MUSHROOM

Fresh garlic sauteed with button mushrooms in a gently seasoned in mmmango sauce (GF, D, V)

SALMON TIKKA

Tender salmon pieces well seasoned in warm ground spice, flame grilled. (GF)

CHICKEN TIKKA

Tender chicken pieces well marinated in lightly spiced yoghurt and flame grilled in tandoor. (D)

CHICKEN / VEG* PAKORA

Coated in lightly spiced chickpea batter and golden-fried. (GF, VE*)

SAMBOUSEK CHEESE

Crispy pastry filled with feta and mozzarella cheese. (D,V)

LAMB SAMOSA

Crispy pastry filled with lightly spiced minced lamb and herbs

MAINS

CHICKEN KORMA

Succulent pieces of chicken cooked gently in a luxuriously creamy sauce made with ground almonds, coconut, and aromatic spices. (GF, D, N)

LAMB SHANK

Slow-braised lamb shank cooked in a luxurious sauce of caramelised onions, ginger, garlic, and chef's special blend of spices.

PANEER MAKHANI

Indian cheese lightly grilled and simmered in a buttery smooth tomato cream sauce. (GF, D, V)

CHICKEN TIKKA MASALA

Tender pieces of marinated chicken, grilled in the tandoor, simmered in a rich, creamy tomato sauce infused with aromatic spices, butter, and a hint of coconut sweetness. (D)

DAL GOSHT

Succulent pieces of lamb gently simmered with lentils, aromatic spices, and herbs to create a hearty, flavourful curry. (GF)

BRINJAL

Roasted aubergine pieces cooked in a flavourful onion, tomato Indian spiced masala. (VE, GF)

(All curries served with your choice of rice or naan bread)

DESSERTS

GULAB JAMUN

Milk dumplings fried to a golden brown and soaked in a warm, fragrant sugar syrup infused with cardamom. (D, V, N)

STICKY TOFFEE PUDDING

Indulgent date sponge cake soaked in a smooth, buttery toffee sauce. Served warm with vanilla ice cream. (D, V)

KHEER

A classic Indian rice pudding made with slow-cooked basmati rice, milk, and sugar, delicately flavoured with cardamom. (V, D, GF)