

# Christmas Menu

**Set Menu €40 Per Person (3 Course Meal)**

**with a choice of a glass of house wine or Prosecco**

## Starter

### **SAMOSA CHAT**

CRISPY SAMOSA, CHICKPEAS, TANGY CHUTNEY.  
ALLERGENS- GLUTEN & DAIRY.

### **CHICKEN TRILOGY**

CHARGRILLED CHICKEN IN THREE TANTALISING MARINADES.  
ALLERGENS - DAIRY.

### **SEEKH KEBAB**

IRISH LAMB INFUSED WITH FRESH HERBS AND SMOKED IN TANDOOR.  
ALLERGENS - DAIRY.

### **LEHSUNI PRAWN**

CRISPY TIGER PRAWNS, INFUSED WITH GARLIC, CHILLI & FENUGREEK.  
ALLERGENS - DAIRY, MUSTARD & CRUSTACEAN.

## Main

ALL MAIN COURSES SERVED WITH PULAO RICE & NAAN BREAD.

### **BUTTER CHICKEN**

TANDOOR GRILLED CHICKEN TIKKA IN RICH VELVETY TOMATO SAUCE.  
ALLERGENS - NUTS, DAIRY.

### **CHICKEN CHETTINAD**

RUSTIC SOUTH INDIAN CURRY. ALLERGENS - MUSTARD

### **LAMB ROGANJOSH**

KASHMIRI SPECIALITY OF LAMB.

### **NIZAMI LAMB**

A SLOW COOKED RICH AND AROMATIC CURRY, WITH CASHEW NUT AND YOGHURT.  
ALLERGENS - NUT, GLUTEN, DAIRY.

### **JHINGA MANGA**

TIGER PRAWNS COOKED WITH MANGO PUREE, TAMARIND AND COCONUT MILK.  
ALLERGENS- MUSTARD, CRUSTACEAN.

### **PALAK KOFTA**

SPINACH DUMPLINGS IN VELVETY TOMATO AND FENUGREEK SAUCE.  
ALLERGENS- DAIRY.

### **KADAI PANEER**

COTTAGE CHEESE, BELL PEPPERS, ONION TOSSED WITH TANGY  
GARLIC & TOMATO SAUCE.  
ALLERGENS- DAIRY.

## Dessert

### **MALAI KULFI**

(INDIAN ICE CREAM) ALLERGENS- DAIRY.

### **CHRISTMAS PUDDING**

WITH BRANDY CREAM.  
ALLERGENS DAIRY, NUTS, EGGS, GLUTEN.

### **CHOCOLATE MARQUISE**

A DELICIOUS RICH CHOCOLATE DESSERT.  
ALLERGENS- DAIRY, EGGS, WHEAT.