



MERRY  
*Christmas*

*mint leaf*





# Angel Christmas Menu

## VEGETARIAN SHARING MENU

### Entree

#### GARLIC CHILLY MOGO

*Casava fried with chilly garlic sauce*

#### CRISPY VEG SPRING ROLLS

*Mix vegetables juliennes wrapped in crunchy  
pastry shet*

#### VEGETABLE SHAMMI

*Green peas and coriander cake infused with ginger,  
garlic, chillies and royal cumin*



### Main Dishes

#### TAWA PANEER MASALA

*Grilled paneer tikka in thick creamy gravy with butter*

#### MALABAR VEGETABLE CURRY

*Seasonal vegetables cooked with coconut stew*

#### BAINGAN KA BHARTHA

*Smoked aubergine tempered with chilli, ginger and  
tomatoes*

#### DAL TADKA

*Mix lentil tempered with cumin, garlic and chilli*

### BREAD RICE



### Dessert

#### HOTGULAB JAMUN

*with ice-cream*

£42.50 PP

A discretionary 12.5% service charge will be added  
Some of our dishes may contain traces of nuts, please inform your server about any allergies or dietary requirements

# Santa Christmas Menu

## Entree

### CHILLI CALAMARI

*Tempura squid tossed with romero pepper and green chilli chutney*

### MYSORE BONDA

*Crispy fried southern spiced potato served with tomato chill sauce*

### AJWAIN PANEER

*Paneer spiced with carom seeds and green chutney*



## Main Dishes

### CHICKEN SHIMLA MIRCH

*Chicken thigh braised in onion mix capsicum and tomato*

### PALAK MALAI KOFTA

*Spinach chunk dumpling in a rich spice sauce*

### NADAN FISH CURRY

*Kerala style fish curry with coconut stew, ginger and curry leaves*

### MAKAI PALAK

*Sweet corn and spinach with onion, garlic and cream*

*Cumin and mint coriander, potato and chick pea masala*

*Slow cooked black lentils with tomato and butter*

## BREADS

## RICE



## Dessert

### HOTGULAB JAMUN

*with ice-cream*

£47.50 PP

A discretionary 12.5% service charge will be added  
Some of our dishes may contain traces of nuts, please inform your server about any allergies or dietary requirements





# Holly Christmas Menu

## Entree

### SMOKED TANDOORI SALMON

*Salmon fillet marinated with chilli, honey and mustard oil*

### TANDOORI TURKEY TIKKA

*Turkey supreme marinated in warm crushed spices served with apricot chutney*

### ALOO TIKKI CHANA CHAAT

*Cumin and mint scented potato cake with chic pea masala*



## Main Dishes

### RAHRA GHOSHT

*Braised leg of lamb tempered with lamb mince with garlic and chilli*

### FISH MOILEE

*Tilapiyo fillet and coconut stew flavoured with curry leaves, mustard and tamarind*

### BUTTER CHICKEN MASALA

*Tandoori grilled chicken supreme in tomato and fenugreek butter sauce*

### LASOONI ALOO

*Baby potato cooked with garlic and tempered cumin*

### DAL MAKHANI

*Slow cooked black lentils with tomato and butter*

### BREADS

### RICE



## Dessert

### HOTGULAB JAMUN

*with ice-cream*

£57.50 PP

A discretionary 12.5% service charge will be added  
Some of our dishes may contain traces of nuts, please inform your server about any allergies or dietary requirements



# Star Christmas Menu

## Entree

### TURKEY KE SHOLAY

*Christmas classic juicy spiced with indian flair*

### ACHAARI PANEER

*Paneer with pickled spices grilled in tandoor*

### CHARCOAL LAMBCHOP

*Lamb chop infused with black cardamom and smoked paprika*

### ALOO TIKKI CHANACHAAT

*Potato cakes spiced with cumin seeds and chick pea masala*



## Main Dishes

### KOLIWADA PRAWN CURRY

*Coastal style prawns cooked in spicy and tangy sauce*

### DUCK LAJAWAB

*Succulent duck seasoned with peppery spice and apricot*

### CHICKEN NILGIRI

*Chicken cooked in green sauce with ginger, chillies and curry leaves*

### MALAI BROCOLI

*Grilled brocoli florets seasoned with cheese, garlic and chillies*

### DAL MAKHANI

*Slow cooked black lentils with tomato and butter*

### BREAD

### RICE



## Dessert

### CHOCOLATE FONDANT

*with cinnamon ice-cream*

£70 PP

A discretionary 12.5% service charge will be added  
Some of our dishes may contain traces of nuts, please inform your server about any allergies or dietary requirements