



Christmas Menu

Sit-Down Set Menu - Minimum 6 guests
Sunday to Saturday 1.00pm - 10.30pm

2 Course Meal: £48.00 per guest or 3 Course Meal: £54.00 per guest.

All Starter and Main Course dishes are served in sharing platters for your indulgent festive dining experience.

Starters

Chilli Paneer: Wok fried cubed paneer (Indian cottage cheese) with onions, peppers, chillies & garlic, flavoured with Chinese spices (V) (G) (D)

Cod Amritsari: Atlantic Cod in a spiced golden batter with tomato chilli relish (F)

Traditional tandoori Chicken Tikka: cooked in a charcoal clay oven served with a minted chopped salad (C) (D)

Papdi Chaat: Crispy delicate gloves of pastry filled with chick peas & potatoes, doused with yogurt & tamarind chutney (V) (D) (G)

Main Course

Methi Aloo Gobi (Vegan Friendly) : Baby potatoes cooked with cauliflower florets in a light fenugreek marinade . A simple dish that feeds the soul. (Ve)

Rogan Josh Tender spring lamb cooked in a red hot onion & tomato gravy, spiced with aromatic garam masala & garnished with freshly chopped coriander (L)

Makhani Murgh: Charcoal grilled chicken tikka blended into a smoked tomato sauce with generous helpings of cream & yogurt, and a hint of dried fenugreek* (N) (D)

Makhani Dahl: Black lentils cooked in a tangy Dhaba style sauce with ginger, tomatoes & added green chillies for that extra kick (V) (D)

Mixed Naans: A selection of garlic, coriander & butter unleavened Tandoori breads cooked in a clay oven
(V)
(G) (D)

Fragrant tri-coloured Basmati rice cooked with whole spices and seasonal vegetables (V) Thick Greek yoghurt made colourful with pearly pomegranate seeds (V) (D)

Herb & Olive Salad (V)

(Dessert)

Gulab Jamoon with Kulfi Ice Cream: Sweet dumplings fried in hot sugar syrup, served with milky Almond Kulfi, garnished with chopped pistachios and cashew nuts (V) (G) (N) (D)

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ALLERGENS:

V - VEGETARIAN; F-FISH; C- CHICKEN; L-LAMB;
G- CONTAINS GLUTEN; N- CONTAINS NUTS; D- CONTAINS DAIRY PRODUCT