NIBBLES POPPODAMS & DIPS

STARTERS

CHILLI CAULIFLOWER V [c][g][e][s] Cauliflower florets tossed in mild chilli sauce and spices.

3 Course

£24.99

per head

ROAST CHICKEN [m][mu] Half, baby chicken Oven cooked with exotic spices, an ideal Christmas dish.

GINGER LAMB CHOPS [m][mu] Succulent lamb chops infused with ginger & aromatic spices and grilled to perfection.

MAINS

VEG KOFTA CURRY[g][m][n]V

Aromatic gravy dish made from mixed vegetable dumplings dipped in a onion, tomato based gravy. Served with saffroni rice.

MUGHAL CHICKEN CURRY [n][m]

Pan fried tender chicken breast served in a bed of mild cashew nut based gravy. Served with saffron pilau rice.

LAMB CHOPS BHUNA [mu][m]

Juicy tandoori lamb chops in a medium hot curry infused with exotic spices. Served with pilau rice.

DESSERT

CARROT PUDDING [n][m] Grated carrot slow cooked & reduced with milk and nuts.

MANGO KULFI [n][m]

ADD A BUCKET OF 4 COBRA BEERS 330ml FOR JUST £9.99

Allergens: [c] Celery | [g]Gluten | [e] Egg | [s] Soya | [n] Nuts Vegan option available up on request

THE MANAGEMENT & STAFF WISHES YOU ALL A MERRY CHRISTMAS & A HAPPY NEW YEAR 2019



