



Christmas Day Lunch

**3 COURSES £39.95 PER PERSON
UNDER 5'S EAT FREE
5-12 YRS £19.95**

RESERVATIONS ONLY

First Course

PLATTER OF ONION BHAJI, PUNJABI SAMOSA AND BARBECUED CHEESE CUBES ON A BED OF MORROCAN COUS COUS AND CRISPY MIXED LEAF SALAD

Main Course

ROASTED TURKEY BREAST MARINATED IN LIGHT KASHMIR SPICES, SLICED AND SERVED ON A JUS OF DICED ONION, SPANISH PEPPER AND VINE TOMATOES

ROAST DUCK MARINATED IN CANADIAN HONEY AND LIGHT SPICES SERVED ON A BED OF STIR FRIED SPINACH AND ASPARAGUS

JALFREZI STYLE NEW ZEALAND LAMB SHANK WITH BASMATI RICE

WHOLE BREAST OF CHICKEN MARINATED, BARBECUED AND SERVED IN A MILD CREAMY MASALA SAUCE WITH BASMATI RICE

CHICKEN OR LAMB SMOTHERED IN HERBS, SPICES AND THE INFAMOUS NAGA CHILLI
SERVED WITH BASMATI RICE 🔥 HOT YET PACKED FULL OF FLAVOUR

Accompaniments

ROAST POTATOES AND BRUSSEL SPROUTS OR GARLIC BREAD

Dessert

CHRISTMAS PUDDING

WARM CHOCOLATE FUDGE CAKE WITH VANILLA ICE CREAM

LIME & COCONUT SORBET