

3 COURSES £50.00 PER PERSON 5-12 YRS £35.00

RESERVATIONS ONLY



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



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

JALFREZI STYLE LAMB SHANK WITH BASMATI RICE

(V) PANNER SHASLICK MARINATED AND GRILLED WITH PEPPERS AND ONIONS SERVED WITH PILAU 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

TANDOORI SALMON TIKKA SERVED WITH SALAD AND PILAU RICE



ROAST POTATOES AND BRUSSEL SPROUTS



CHRISTMAS PUDDING WITH ICE CREAM WARM CHOCOLATE FUDGE CAKE WITH VANILLA ICE CREAM RASBERRY SORBET