

Pink Olive

Christmas Day Lunch

3 COURSES £55.00 PER PERSON
5-12 YRS £40.00

RESERVATIONS ONLY

First Course

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

Main Course

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

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

JALFREZI STYLE LAMB SLOW COOKED FOR 'MELT IN YOUR MOUTH TENDERNESS' WITH BASMATI RICE

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

Accompaniments

ROAST POTATOES AND BRUSSEL SPROUTS

Dessert

CHRISTMAS PUDDING WITH ICE CREAM

WARM CHOCOLATE FUDGE CAKE WITH VANILLA ICE CREAM

RASBERRY SORBET