

Christmas Menu

2 COURSE £25 / 3 COURSE £30

Starters

CHOOSE ONE STARTER

Onion Bhaji (V)(VG) (GF)

Crispy, deep-fried fritters

Chilli Paneer (V) 🌶️🌶️

Crispy paneer stir-fried with peppers and onions in a spicy chilli sauce.

Chicken Yakitori

Chicken skewered glazed with teriyaki sauce

Chicken Tikka (GF)

Marinated in a blend of spices and yoghurt, grilled to perfection and served with a dipping sauce.

Prawn Tempura

Prawns lightly battered and fried to a golden crisp, served with a tangy dipping sauce

Chicken Lollypop 🌶️

Marinated in spices, deep-fried and served with a dipping sauce

Vegetable Samosa (V) (VG)

Filled with a spiced mixture of potatoes and peas, fried to golden perfection

Crispy Chicken Gyoza

Chicken mince wrapped in thin dough, pan-fried to golden and served with a dipping sauce

Chilli Crispy Veg gyoza (V) (VG) 🌶️🌶️

Savory filling of vegetables wrapped, fried to a golden crisp tossed with sweet chilli sauce

Chilli Garlic Prawn 🌶️🌶️

prawns sautéed in a zesty garlic sauce with a kick chilli and garlic

Mains

CHOOSE ONE MAIN

Garlic Chicken Curry 🌶️ (GF*)

Tender chicken simmered in a rich, spiced sauce infused with roasted garlic and aromatic herbs

SERVED WITH RICE AND NAAN

Himalayan Goat Curry 🌶️🌶️ (GF*)

Slow-cooked goat in a rich, spiced curry with

SERVED WITH RICE AND NAAN

Lamb Shank 🌶️ (GF*)

Slow-braised lamb shank in a rich, aromatic sauce with tender, fall-off-the-bone meat.

Panko Chicken Katsu

Crunchy tender chicken breast served with katsu curry.

SERVED WITH JASMINE RICE

Veg Duck Curry (V)(VG) 🌶️

Plant based veg duck with panang curry sauce

SERVED WITH RICE AND NAAN

Veg Biryani (V) (GF*) (D)

Basmati rice cooked with fresh vegetables and infused with indian spices Garnished with crispy onions and served with raita .

Desserts

CHOOSE ONE DESSERT

Mango Cheesecake

Mango & vanilla cheesecake

Mochi

Japanese rice-based ice cream balls in various flavours