

THE MARQUESS OF EXETER

CHRISTMAS PARTY MENU

2 COURSES £29.99

3 COURSES £34.99

A FESTIVE WELCOME FOR EVERYONE

Assorted Poppadoms

Served with green chutney and mango chutney.

Please select one dish from each chosen course.

STARTERS

Roasted Butternut Squash & Thyme Soup

Served with herb croutons.

Duck Liver & Pork Pâté

Flavoured with orange and cognac, served with mixed leaves, caramelised apple and onion chutney.

Baby Spinach & Onion Pakora

Served with fresh green chutney.

Murgh Malai Tikka

Tender chicken marinated in yoghurt and mild cheddar cheese, then cooked in the clay oven.

MAIN COURSES

Honey-Glazed Roast Turkey

Golden roast potatoes, Brussels sprouts, carrots, parsnips, pigs in blankets and red wine jus.

Lamb Gilafi Handi

Tender lamb braised with aromatic spices and slow-cooked in the traditional dum style.

Tandoori Kadai King Prawn Curry

Tandoori king prawns cooked in a traditional kadai with peppers, onions, tomatoes and aromatic spices.

Paneer Tikka Masala

Tandoor-cooked Indian cottage cheese served in a spiced onion and yoghurt gravy.

Festive Mushroom & Chestnut Wellington

Mushrooms, chestnuts and herbs wrapped in golden puff pastry, served with roast potatoes, seasonal vegetables, Brussels sprouts and rich veggie gravy.

ALL CURRIES ARE SERVED WITH YOUR CHOICE OF RICE OR NAAN BREAD

DESSERTS

Traditional Christmas Pudding.

Saffron Kheer.

Rutland Red Cheese Board.

AVAILALE FROM 15TH NOVEMBER 2026, BOOK NOW

Please inform our team of any allergies or dietary requirements when ordering.