

# CHRISTMAS DAY MENU

# STARTER

### MUSHROOM SOUP

Creamy soup of mushroom scented with truffle

#### ONION BHAJI

Crispy, golden-brown fritters made with spiced onions and a light batter.

#### CHICKEN YAKITORI

Grilled chicken skewers glazed with a sweet and savoury sauce.

### PRAWN TEMPURA

dipping sauce.

### CHICKEN TIKKA

Tender chicken marinated in aromatic spices, grilled to perfection.

#### CRISPY CHICKEN GYOZA

Pan-fried dumplings filled with flavourful chicken and served with a dipping sauce.

#### LAMB SHISH KEBAB

Succulent lamb chunks marinated in herbs and spices, grilled to perfection.

## DYNAMITE SCALLOPS

Lightly battered, crispy prawns served with a tangy Seared scallops topped with a spicy, creamy sauce for a bold flavour kick.

# MAIN COURSE

## TURKEY ROAST

Roast Turkey breast with Cranberry sauce served with sides of maple carrots, vinaigrette green beans, asparagus and gravy

# HARIYALI LAMB CURRY

Tender lamb in a fragrant mint and coriander sauce, packed with fresh, herby flavours.

# PANKO CHICKEN KATSU

Crispy, breaded chicken cutlet served with a tangy katsu sauce.

# **BUTTER CHICKEN**

Tender chicken in a rich, creamy tomato-based sauce, infused with fragrant spices.h truffle

# SIRLOIN STEAK

Tender meat served with a side of chips, minted peas and black pepper sauce

# PANEER BUTTER MASALA

Soft paneer cubes in a rich, creamy tomato sauce, infused with fragrant spices.

# VEG DUCK CURRY

Tender mock duck in a flavourful curry with a mix of vibrant vegetables and aromatic spices.

### CHICKEN RED CURRY

Tender chicken in a rich, aromatic red curry sauce with coconut milk and spices.

# BEEF TERIYAKI

Tender beef glazed with a sweet and savoury teriyaki sauce, grilled to perfection.

# DESSERT

## BISCOFF CHEESECAKE

Creamy cheesecake with a Biscoff biscuit base, topped with a rich Biscoff spread.

## CHOCOLATE FONDANT

A warm, molten chocolate cake with a rich, gooey center.

### CHRISTMAS PUDDING

A classic, spiced dessert packed with dried fruits, served with brandy sauce.

# £45 PER PERSON

10% discretionary service charge added to the bill Please speak to a member of staff if you have any allergies or dietary restrictions



