

# Christmas Menu

£35.95 per person



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MILES FROM DELHI

**Poppadoms and Chutneys**

## Starters

### Tandoori Turkey Tikka

Turkey breast marinated in garlic, ginger, yoghurt and a blend of Indian Spices

### Reshmi Murgh Tikka

Chicken breast marinated in onion, melted butter, ginger and garlic paste, white pepper powder, white vinegar and garam flour cooked to perfection in tandoor

### Delhi Special Calamari

Chef special masala tempered with honey

### Zafrani Salmon Tikka

Chunks of salmon matured in a rich spicy marinade of dill, fennel, ginger, honey and a trace of mustard oil, and then roasted in the tandoor.

### Vegetable Aloo Tikki

Potato cakes filled with a mint and pea stuffing, lightly spiced with, ginger, chopped coriander, made into tikki style and pan fried.

## Main

### Badami Turkey Korma

Truly a curry with very royal taste, turkey cooked with tomatoes, chopped onions, cumin seeds, cashew nuts and almonds, chopped ginger, saffron and coriander in a creamy sauce

### Jalandhari Duck

Fillet of duck cooked in a north Indian spiced gravy with coriander, fresh ginger and tumeric

### Dhaba Murgh

Street food Punjab, chicken tikka cooked with ginger, onion, coriander, fresh herbs and native spices. Consequently, producing a well balanced dish, rich in taste, rich in tradition

### Kashmiri Gosht

Diced lamb cooked in chopped onions and tomatoes, cinnamon, cloves chopped coriander, nutmeg jeera, cardamoms and red chillies

### Daal Double Tarka

Channa daal and red lentil preparation made into an exotic dish with garlic, cumin seeds and red chillies

## Dessert

**Christmas Pudding with Ice Cream**  
**Pouched Pears with Ice Cream**