

BASMATI

2018 Christmas Menu

STARTER

MIXED STARTER: (D, G, E)

Lamb tikka, gobi pakora, chicken kalawada, potato chop

MAINS

SAFED RAS (SWEET CREAMY): (D, N)

Chicken stuffed with minced lamb in sweet creamy butter sauce

SHAHI KORAHAI (MEDIUM): (D)

Chicken or lamb cooked with green chillies, chef's special tomato and yoghurt based sauce

JHAL FRY (HOT): (N)

Chef's special gravy based chicken or lamb dish cooked with mixed chillies, yoghurt and onions

MIXED GRILL: (D)

Chicken chop, chicken malai kabab, lamb chop, jilabe sheek kabab

NIRAMISH VAJA (MEDIUM): (V)

A fairly dry dish cooked with seasonal mixed vegetables

SIDE VEGETABLE DISHES

BAHJA ALO: (V)

Cooked potato deep fried in oil cooked with chef's special sauce

KIRI DAAL: (V)

Mixed lentils cooked with cucumber

ACCOMPANIMENTS

Any Rice (D) or Any Naans (G,D,N)

Please choose **one** item from each section

MEAL OPTION:

Two course meals (one main dish with rice or naan): **£13.50** per person

Three course meals (one main dish with one mixed starter, rice or naan): **£18.95** per person

Three course meals (one main dish with one side dish, rice or naan): **£17.45** per person

Four course meals (one mixed starter, one main dish, one side dish, rice or naan): **£22.95** per person

BASMATI

Christmas Day Lunch Menu

STARTER

MIXED STARTER: (D, G, E)

Lamb tikka, gobi pakora, chicken kalawada, potato chop

MAINS

SAFED RAS (SWEET CREAMY): (D, N)

Chicken stuffed with minced lamb in sweet creamy butter sauce

SHAHI KORAHAI (MEDIUM): (D)

chicken or lamb cooked with green chillies, chef's special tomato and yoghurt based sauce

JHAL FRY (HOT): (N)

Chef's special gravy based chicken or lamb dish cooked with mixed chillies, yoghurt and onions

MIXED GRILL: (D)

chicken chop, chicken malai kabab, lamb chop, jilabe sheek kebab

NIRAMISH VAJA (MEDIUM): (V)

a fairly dry dish cooked with seasonal mixed vegetables

SIDE VEGETABLE DISHES

BAHJA ALO: (V)

Cooked potato deep fried in oil cooked with chef's special sauce

KIRI DAAL: (V)

mixed lentils cooked with cucumber

ACCOMPANIMENTS

Any Rice (D) or Any Naans (G,D,N)

Please choose **one item from each section**

SUNDRIES

Any Naans (G,D,N) Desserts or Hot Drinks

Vanilla | Chocolate | Strawberry Scoops or Tea or Coffee

Please choose **one item from each item £50 per person (Drinks not included)**



HAPPY NEW YEAR

STARTER

MIXED STARTER: (D, G, E)

Sheek kabab, courgette pakora, shahi chicken tikka, potato chop

MAINS

ANANAS (SWEET CREAMY): (D, N)

Chicken or lamb cooked with almond, coconut, pineapple paste in sweet creamy sauce

TIKHA KORMA (MEDIUM TO FAIRLY HOT): (D)

Chicken or lamb serve with green chillies, in chef's special creamy and yoghurt based sauce

TEJA MIRCH (HOT): (N)

Chef's special gravy based chicken or lamb dish cooked with dry red chillies, mixed pepper and onions

NIRAMISH VAJA (MEDIUM): (V)

Fairly dry dish cooked with seasonal mixed vegetables

SIDE VEGETABLE DISHES

BAHJA ALO: (V)

Cooked potato deep fried in oil cooked with chef's special sauce

KIRI DAAL: (V)

Mixed lentils cooked with cucumber

ACCOMPANIMENTS

Any Rice (D) or Any Naans (G,D,N)

Please choose 1 item from each section

£55 per person

(Pappadoms and drinks are not included)

Enjoy the evening with live DJ unlimited disco & a glass of bubbly at midnight