

# MERRY CHRISTMAS

& HAPPY NEW YEAR

## FESTIVE SET-MENU

£45.00 PER/HEAD

### STARTERS

(Sharing Platters)

#### ALOO TIKKI CHAT

Crispy Potato patties and chickpeas with sweet yoghurt, mint and tamarind sauce dressing.

Garnished with Indian fine vermicelli, pomegranate and pine seeds.

#### TURKEY SAFFRON TIKKA

Succulent boneless Turkey breast marinated in ginger, garlic, paste, yoghurt, soft cheese and saffron.

#### TULSI SEEKH KEBAB

Skewered mince lamb kebab with Kashmiri chilly, ginger-garlic and fresh basil.

### MAINS

(Sharing Mains)

#### LAMB ROGANJOSH

Boneless tender lamb with ginger-garlic paste, fresh ginger juliennes and roasted spices.

#### TURKEY MALAI KORMA

Grilled Turkey in a almond - cashew nut paste sauce.

#### KERALAN FISH CURRY

Tilapia fish cooked in coastal Keralan spices, tempered with mustard seeds & curry leaves.

#### BAIGUN-BRUSSELS SPROUT SALAN

Baby Aubergine and Brussels' Sprout in a spicy coconut, peanuts and tamarind flavoured sauce.

### ALL MAIN COURSE

SERVED WITH.....

#### JEERA ALOO

All-time favourite sautéed potato in light spices and cumin seeds.

#### DHALL PANCHRATAN

Lentil of five varieties tempered with garlic and whole red chilli.

#### SAFFRON PILAU

Saffron flavoured pilau rice.

#### BREAD BASKET

Garlic Naan / Plain Naan / Roti

### DESSERTS

#### GAJAR HALWA

Fresh carrots and reduced milk pudding with Pistachio kulfi.

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FEEDBACK

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DAIRY



GLUTEN



VEGETERIAN



NUTS