

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.

HAZARI MURG TIKKA

Succulent boneless Turkey breast marinated in ginger, pomegranate and roasted spices, char-grilled.

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.

CHICKEN / TURKEY MAKHANI

In a rich buttery tomato and cream-based sauce with fenugreek. Contains nuts.

KERALAN FISH CURRY

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

BAIGUN-BRUSSELS SPROUT SALAN

Baby Aubergine, Brussel's Sprout and sweet Red Chilli in a spicy coconut, peanut 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 kulfis.

PLEASE LET US
KNOW YOUR
FEEDBACK

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INDIAN GOURMET

home style



VEG



DAIRY



NUTS



HOT



WISHING YOU A

*Merry
Christmas*

&

HAPPY NEW YEAR

INDIAN GOURMET FAMILY