







FESTIVE MENU NON-VEGETARIAN 1-24 DECEMBER 2025 *EXCLUDING EVENT DAYS

MALAI THYME CHICKEN TIKKA Chicken tikka marinated in thyme, yoghurt, cream cheese & cardamom

LAMB SEEKH KEBAB
Tandoori lamb seekh kebab - a Lucknowi family recipe

ZAITOONI SALMON TIKKA Grilled Scottish salmon, olives, yoghurt and spices



LAAL MAAS

Traditional Rajasthani diced lamb leg braised with caramelised onion, red chilli and whole spices

BUTTER CHICKEN

Classic butter chicken in a rich tomato butter sauce finished with cream

ROASTED VILAYTI SUBZI

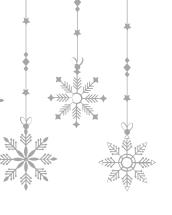
Oven roasted exotic vegetable tossed with homemade spices and herbs

SERVED WITH BLACK DAL. PULAO RICE & ROSEMARY BUTTER NAAN



DATE STICKY TOFFEE PUDDING Date pudding, salted toffee sauce

£45 PFR PFRSON







FESTIVE MENU VEGETARIAN 1-24 DECEMBER 2025 *FXCLUDING EVENT DAYS

SMOKED RAGDA SAMOSA CHAAT Smoked white pea, crispy samosa & chutneys

BEETROOT CHAAP
Beetroot & pine nuts croquettes with beet hummus

MALAI SOYA CHAAP
Grilled soya chaap marinated in thyme, yoghurt & mild spices

PUNJABI PANEER MAKHAN MASALA Grilled cottage cheese simmered in rich onion tomato gravy

KATHAL PEPPER FRY

Jack fruit tossed with curry leaf, mustard and crushed peppercorns

ROASTED VILAYTI SUBZI
Oven roasted exotic vegetable tossed with homemade spices and herbs

SERVED WITH BLACK DAL, PULAO RICE & ROSEMARY BUTTER NAAN

DATE STICKY TOFFEE PUDDING
Date pudding, salted toffee sauce

£45 PFR PFRSON











