

## Three course Christmas Brunch Menu - £45 per person

### Please choose one Starter

#### **Kaju Prawns**

Jumbo prawns with cashew sauce flavoured with ripe mangoes.

#### **Lehsooni Tikka**

Tender pieces of tandoori chicken tikkas in a marinade of roasted garlic & select spices.

#### **Peas and Potato Tikki with Sprouted Beans**

Peas and potato patti with spices and fresh herbs drizzled with yoghurt, tamarind, and sprouted beans, garnished with assorted baby cress leaves.

### Please choose one Main Course

#### **Stuffed Paneer Masaledar**

Indian Cottage cheese stuffed with onion, potato, and bell peppers, served with chef's special vegetable sauce.

#### **Awadhi Murg**

Breast of chicken stuffed with delicately spiced baby spinach, bell peppers, sweet corn & Indian cottage cheese-paneer. Cooked in Dum Pukht style and served with smooth coconut-almond gravy. Distinctive feature of 'Awadhi cuisine' is the 'Dum Pukht' process of cooking which involves sealing ingredients in a large pot placed over slow fire, allowing the ingredients to cook in their own juices.

#### **Laal Maans**



The ancient princely state of Rajasthan gave rise to a royal cuisine. Laal Maans is a traditional Rajasthani speciality of diced baby lamb cooked with dried red chillies and crushed garlic.

### Served with

#### **Aloo Dum Gobi Matar**

Braised cauliflower with onions, spices and new potatoes.

#### **Dal Makhani**

Creamy and buttery Dal Makhani is one of India's most loved Dal ! This dal has whole black lentils cooked with butter and cream and simmered on low heat for that unique flavour.

#### **Sultana Pulao**

Long grain Basmati Pulao with raisins and saffron.

#### **Coriander and sesame seed Naan**

### Dessert

**Traditional Indian Cashew Burfi with Vanilla pods.**