

# indi's *Christmas Menus* **Christmas Day** **5 COURSE FEAST**

## **On Arrival**

Mini Popadoms & Chutneys

## **Starters** *choose from one of the following...*

**Paneer Turkey:** Succulent turkey pieces cooked with capsicum, onion and fresh herbs to give delicate tangy flavour. Served with fresh salad.

**Royal Lamb Chops:** Royal Lamb Chops: Royal cumin, garlic & black pepper marinated lamb chops and cooked in the charcoal oven. Served with a salad.

**Festive Samosa (V):** Triangle pastry stuffed with spiced vegetables with cranberry chutney and mixed salad

## **Main Course** *choose from one of the following...*

**Christmas Turkey Curry:** Tandoor-roasted Turkey breast cooked in a traditional style with lemon, coconut & deggi mirch sauce and basmati rice.

**Gressingham Duck:** Duck breast seared with stone moss, black pepper powder and mild spices with cumin potatoes.

### **Garlic Chilli Chicken or Vegetables (V)**

Thick sauce with coriander green chillies and spices. A reasonably hot, flavoursome dish.

*All mains are served with Pilau Rice and a Mini Nan Bread.*

## **Side Dishes** *choose from one of the following...*

**Gunpowder Potatoes:** Smoky-grilled broken potato, with butter & green herbs.

Roasted Mixed Vegetables.

## **Desserts** *choose from one of the following...*

Chocolate Fudge Brownie with Vanilla Ice Cream.

Traditional Indian Kulfi Ice Cream.

**Fresh Ground Coffee**

**5 Courses**  
for just...  
**£39.95**  
per person

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