Festive Lunch Menu - £17.95 per person

CHRISTMAS 2026

Poppadoms with accompliments

Tandoori Starters

Please choose one from the following:

Murg Punjabi Tikka

Succulent chicken thigh pieces marinated with fresh mint, coriander and green chillies in traditional spices cooked in the tandoor over charcoal to perfection.

Shish Kebab

Spicy luscious minced lamb with distinct flavour of mace, cardamoms, fresh coriander, herbs, skewered and cooking gently over charcoal.

Chicken Hariyali

Succulent chicken pieces marinaded with fresh mint, coriander and green chillies in traditional spices cooked in tandoor over charcoal to perfection.

Paneer Shashlik (v)

Indian cottage cheese marinated and char grilled with fresh capsicum, onion, tomatoes and a touch of garlic.

Spinach and Onion Bhaji (v)

Chopped spinach & onion, spiced and herbed in a light ball and fried.

Main Courses

Please choose one from the following:

Handi Gosht

Cubes of lamb, delicately cooked in caramelized onion, tomato, fresh green chillies, garlic and ginger.

Murg Makhanwala

Tikka culled from chicken supreme, cooked with butter, yoghurt, onion and pureed tomatoes.

Lasuni Machali

Cod pieces lightly cooked in aromatic herbs and spices, served in a combination of fresh garlic and cream sauce with button mushrooms.

Palak Paneer

Spinach cooked with specially homemade spiced cottage cheese and herbs.

Aloo Muttar

Steamed baby potatoes cooked traditionally in an onion tomato gravy with fresh garden peas and cumin.

Main courses are served with Rajdoot Nan, Rice and Fresh Vegetables of the day.

Desserts - £2.95

Choice of Indian sweets or ice cream.

Please note all dishes may contain a trace of nuts