Christmas Sharing

10-dish Sharing menu

Including rice and a selection of house made chutneys

Pumpkin Shorba (VG) Creamy pumpkin soup with coconut, ginger and warming Indian spices

Pani Puri Prawn A combination of prawns, onions and house spices, complemented with a creamy mayonnaise

Sticky Lamb Chops Grilled lamb chops marinated with tamarind, honey and spices

Coleslaw (V) A fresh and crunchy cabbage salad with a light, creamy dressing

Naan (VG) Soft Indian flatbread, freshly baked and perfect for sharing with curries and chutneys

Kachumber (VG) A refreshing salad that goes perfectly with curries. Cucumber and tomato topped with fresh coriander and mint

Duck Confit Roasted duck slow-cooked in a rich, aromatic lentil curry with bitter orange glace

Baingan Curry (VG) A flavorful, tender eggplant curry cooked in a rich tomato and onion gravy

Rogan Josh An aromatic slow-braised lamb shank originating from the Kashmir region

(V) = Vegetarian (VG) = Vegan

Christmas Sharing (VG)

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Including rice and a selection of house made chutneys

Pumpkin Shorba Creamy pumpkin soup with coconut, ginger and warming Indian spices

Pani Puri Classic A traditional street food featuring spiced potatoes and onions, delicately seasoned with house spices

Grilled Broccoli Marinated in ginger-garlic paste, turmeric, salt, and white pepper. Served with mango salsa

Okra Fries Crisp okra fried in gram flour, seasoned with house spices and served with green chutney

Kachumber A refreshing salad that goes perfectly with curries. Cucumber and tomato topped with fresh coriander and mint

Butter Cauliflower Creamy cauliflower cooked in a tomato, onion and coconut sauce

Baingan Curry A flavorful, tender eggplant curry cooked in a rich tomato and onion gravy

Daal Tadka Yellow lentils cooked with spices, topped with a ginger and garlic oil infusion

Naan Soft Indian flatbread, freshly baked and perfect for sharing with curries and chutneys