

Jingle Bell Menu

£25 PER PERSON

Starters

VEGETARIAN (CHOOSE 2)

ACHARI PANEER TIKKA

Cottage cheese cubes marinated with yoghurt, flavoured with pickling spices. Skewered with onions and mixed peppers, cooked in Tandoor

CHILLI PANEER

Crispy batter fried cottage cheese, tossed in a tangy chilli sauce.

ALOO PAPDI CHAAT

Crisp fried dough wafers with chick peas, potatoes, yoghurt and tamarind chutney and topped with chaat masala and sev

GARLIC CHILLI MUSHROOM

Indo-Chinese chilli flavoured battered mushrooms.

RICKSHAW ROAD

MEDHU VADA

South Indian fritter made from lentils in a doughnut shape, with a crispy exterior and soft interior

NON VEGETARIAN (CHOOSE 2)

CRISPY CHILLI LAMB

Crispy batter fried cottage cheese, tossed in a tangy chilli sauce.

MIXED TIKKA

Chicken and lamb in a yoghurt marinade, cooked in a clay oven

CHICKEN LOLLIPOP

Chicken winglets in a red tinged marinade of garlic, chilli and soy sauce

CRISPY CHILLI FISH

Fish dices, tossed in a spicy Indo-Chinese sauce with peppers and onions.

SRI LANKAN FISH CUTLETS

Spicy fish, fine onion and green chilli crumbed and fried.

Main Course

VEGETARIAN (CHOOSE 2)

VEGETABLE JALFREZI

Semi dry Indian stir fried vegetables in spices

DAL MAKHNI

Slow cooked fenugreek flavoured black lentils finished with fresh cream and butter

BRINJAL KULAMBU

South Indian aubergine curry

ANDRA MANGO DAL

Un ripe mango cooked with yellow lentil and given a tempering both south/north Indian style

NON VEGETARIAN (CHOOSE 2)

CHICKEN DO PYAAZA

A thick and spicy chicken curry prepared with onions added two ways

LAMB DHABA KEEMA

Punjabi dhaba style lamb mince in masala

LAMB ROGAN JOSH

Kashmiri lamb curry with a thick gravy made of yoghurt, chilli and ginger

KERALAN FISH CURRY

South Indian inspired, coconut based, fragrant fish curry.

BUTTER CHICKEN

Chicken dices in a rich and creamy sauce

Accompaniments

CHUTNEY, POPPADUMS, MIXEDNAANS AND RICE, RAITA

Dessert

GULAB JAMUN

milk-solid-based sweet from the Indian subcontinent

ASSORTED ICE CREAM

Vanilla, chocolate and strawberry



Festive Fiesta Menu

£30 PER PERSON
INCLUDES A GLASS OF PROSECCO OR A MOCKTAIL

RICKSHAW ROAD

Starters

VEGETARIAN (CHOOSE 2)

ACHARI PANEER TIKKA

Cottage cheese cubes marinated with yoghurt, flavoured with pickling spices. Skewered with onions and mixed peppers, cooked in Tandoor

CHILLI PANEER

Crispy batter fried cottage cheese, tossed in a tangy chilli sauce.

ALOO PAPDI CHAAT

Crisp fried dough wafers with chick peas, potatoes, yoghurt and tamarind chutney and topped with chaat masala and sev

GARLIC CHILLI MUSHROOM

Indo-Chinese chilli flavoured battered mushrooms.

MEDHU VADA

South Indian fritter made from lentils in a doughnut shape, with a crispy exterior and soft interior

NON VEGETARIAN (CHOOSE 3)

CRISPY CHILLI LAMB

Curry leaf and green chilli flavour crispy lamb dices

CHICKEN LOLLIPOP

Chicken winglets in a red tinged marinade of garlic, chilli and soy sauce

MIXED TIKKA

Chicken and lamb in a yoghurt marinade, cooked in a clay oven

CRISPY CHILLI FISH

Fish dices, tossed in a spicy Indo-Chinese sauce with peppers and onions.

SRI LANKAN FISH CUTLETS

Spicy fish, fine onion and green chilli crumbed and fried.

MARI JHINGA

Black pepper marinated prawns cooked in butter

Main Course

VEGETARIAN (CHOOSE 2)

VEGETABLE JALFREZI

Semi dry Indian stir fried vegetables in spices

BRINJAL KULAMBU

South Indian aubergine curry

KADAI PANEER

Indian cottage cheese cooked in an onion and tomato gravy

ANDRA MANGO DAAL

Un ripe mango cooked with yellow lentil and given a tempering both south/north Indian style

DAAL MAKHNI

Slow cooked fenugreek flavoured black lentils finished with fresh cream and butter

NON VEGETARIAN (CHOOSE 3)

CHICKEN DO PYAAZA

A thick and spicy chicken curry prepared with onions added two ways

LAMB DHABA KEEMA

Punjabi dhaba style lamb mince in masala

LAMB ROGAN JOSH

Kashmiri lamb curry with a thick gravy made of yoghurt, chilli and ginger

KERALAN FISH CURRY

South Indian inspired, coconut based, fragrant fish curry.

BUTTER CHICKEN

Chicken dices in a rich and creamy sauce

Accompaniments

CHUTNEY, POPPADUMS, MIXEDNAANS AND RICE, RAITA

Dessert

GULAB JAMUN

milk-solid-based sweet from the Indian subcontinent

GAJAR KA HALWA WITH CREAM

carrot-based sweet dessert pudding from the Indian subcontinent

