

# CHRISTMAS LUNCH MENU

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## A P P E T I S E R S

### CHICKEN PAKORA

Gently spiced chicken fritters.

### CHICKEN TIKKA

The undisputed “king of kebabs”. Succulent breast of chicken, marinated (for at least for 12 hours) in garam masala, lemon juice, ginger-garlic paste and natural yoghurt, skewered and then barbecued in the tandoor to create a uniquely desirable smokey flavour.

### VEGETABLE PAKORA

Aubergine, potato, cauliflower and onion pungently spiced with fresh coriander, green chilli and deep fried in vegetable oil.

### KHUM KI SEEKH

Roasted kebabs of mushroom, nutmeg and cumin.

## M A I N C O U R S E

*The following dishes are served with Pilau or Steamed rice*

### CHETTINAD CHICKEN

Dry red-hot chilli, roasted coriander seeds, tamarind paste, chopped onion, garlic, ginger, tomato and chopped fresh coriander.

### CHICKEN TIKKA MASALA

Chicken tikka gently spiced, cooked in butter with ground almonds, tomatoes and cream.

### KARAHİ [LAMB, CHICKEN OR VEGETABLE]

Cooked in fresh coriander, onion, tomatoes, capsicum and root ginger.

### ROGAN JOSH [LAMB, CHICKEN OR VEGETABLE]

Marinated in a blend of spices carefully selected by our chef, cooked with chopped onions and tomatoes.

### CHILLI MASALA [LAMB, CHICKEN OR VEGETABLE]

Cooked with freshly chopped garlic and fresh coriander, delicious for garlic lovers.

### DAN-SAK [LAMB, CHICKEN OR VEGETABLE]

Cooked in lentil with a sweet, sour and hot sauce.

**J H A R N A**  
INDIAN CUISINE

*\*Any of the above dishes to be Prawn - £5 EXTRA*