



Festive Party Menu

Throughout the Month of December

Appetizer

A savoury starter - Crisp fried Spicy Potatoes ball, fresh coriander, green chillies with mint & tamarind chutney

Fish chunks, glazed peppers, red onion, sweet, sour & spices coating

Tandoor Grilled chicken thigh tikka, raw mango, fennel & dry fenugreek

Main Course

Chicken thighs, crushed coriander, brown onion, roasted coconut & black cardamom

Boneless lamb & baby turnips cooked in smooth sauce

Baby potato, fresh creamed spinach & sliced ginger

Creamy Black Lentils cooked overnight, ginger & tomato
-A speciality of North-west frontier

Basmati Pulao Rice with whole spices

Freshly baked Naan & Paratha

Dessert

Festive Chocolate brick with
Homemade Ice-Cream

Price £ 38.50 per person. Minimum order for 6 people
Price includes VAT. A discretionary service charge of 10.00% will be added to your bill.

We offer tailor made Beverage Package -please ask
Enhance your menu- add our house speciality for your party
For additional price



Festive Party Menu -Vegetarian

Appetizer

A savoury starter – Crisp fried Spicy Potatoes ball, fresh coriander,
green chillies with mint & tamarind chutney

Wheat Crisps, Chickpeas with sweet yoghurt & spices chutney

Paneer chunks, glazed peppers, red onion,
sweet, sour & spices coating

Main Course

Spinach dumplings stuffed with paneer, brown onion
in aromatic sauce

Fine beans, broccoli florets, baby spinach,
roasted cumin & black pepper

Baby potato, fresh creamed spinach
& sliced ginger

Creamy Black Lentils cooked overnight, ginger & tomato
-A speciality of North-west frontier

Basmati Pulao Rice with whole spices

Freshly baked Naan & Paratha

Dessert

Festive Chocolate brick with
Homemade Ice-Cream

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Festive period Set Lunch Menu

Throughout the Month of December

Appetizer

A savoury starter - Crisp fried Spicy Potatoes ball, fresh coriander,
green chillies, mint chutney

or

Fish chunks, glazed peppers, red onion, in
Sweet, sour & spices coating

or

Tandoor Grilled chicken thigh tikka, raw mango,
fennel & dry fenugreek

Main Course

Chicken thighs, crushed coriander, brown onion,
roasted coconut & black cardamom

or

Boneless lamb & baby turnips cooked in
smooth sauce

or

Spinach dumplings stuffed with paneer, brown onion
in aromatic sauce

Served with

Creamy Black Lentils cooked overnight, ginger & tomato
-A speciality of North-west frontier

Basmati Pulao Rice with whole spices

Freshly baked Naan bread

Dessert

Festive Chocolate brick with
Homemade Ice-Cream

Two Course for £24.50 & £28.50 for three courses

Price includes VAT. A discretionary service charge of 10.00% will be added to your bill.

Order: Minimum of 2, maximum 20 people