

## 5 Course Meal Indian Menu

### Popadoms & Relishes

#### Starters

A Choice of:

##### Garlic Fried King Prawns

Fried jumbo prawns  
in a creamy garlic sauce.

##### Chicken Stir Fry

Strips of tender chicken stir  
fried with peppers,  
onions, sweetcorn  
and a hint of soy sauce.

##### Vegetable Stuffed Pepper



#### Main Course

A Choice of:

##### Murg Shagarana

Succulent whole baby chicken  
marinated with exotic spices  
skewered and barbequed  
in a clay oven prepared  
with mince lamb sauce.

##### Lamb Kursi

Lamb Shank marinated  
overnight with exotic spices,  
roasted on a traditional cast  
iron flat pan with special  
spices to perfection.

##### Vegetable Sizzling Tarka

Six types of vegetables  
cooked in slightly spicy sauce  
served in a sizzling tawa,  
dressed with garlic sauce.

#### Dessert

A Choice of:

##### Gulab Jaman

Dessert in it's purist form,  
fluffy light sponge patties,  
in a light milk syrup  
flavoured with saffro,  
garnished with pistachio nut.

##### Ice Cream

Vanilla and strawberry  
Ice cream dressed  
with chocolate sauce

##### Beverages

A Choice of:

Tea, Coffee or Masala Tea.



## 5 Course Meal Traditional English Menu

### Bread & Butter

#### Starters

A Choice of:

##### Cream of Vegetable Soup

##### Prawn Cocktail

#### Main Course

A Choice of:

##### Traditional Roast Turkey

Served with stuffings, sprouts,  
Carrots, cauliflower, baby  
roast potatoes, peas, gravy  
and cranberry sauce

##### Beverages

A Choice of:

Tea, Coffe or Masala Tea

#### Dessert

A Choice of:

##### Christmas Pudding

Served with home made  
custard

##### Ice Cream

Vanilla and strawberry  
ice cream dressed  
with chocolate sauce

