Table Details

First Name: Surname:
Address: Email:
Post Code:
Home Telephone: Mobile:
1st sitting: 12 - 1pm 2nd sitting- 2:30pm - 3:30pm

	1st Course		2nd Course				3rd Course				4th Course		5th Course
Guest Name	Vegetable Soup	Popadum's	Salmon Tikka	Chicken Stir Fry	Aloo Tikki With Tomato Soup	Prawn Cocktail	Hydrabadi Chicken Curry	Lamb Shank	Seabass	Traditional Roast Turkey	Cheese Cake	Christmas Pudding	Cheese Board

Christmas DAY LUNCH

1st Course

Vegetable Soup (v)
Served with bread roll.

Popadum's (v)
Served with chutney's.

2nd Course

Salmon Dill Tikka
Salmon chunks marinated in spiced yogurt, ginger-garlic, cream and dill, grilled until lightly charred, finished with butter and fresh dill.

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

Aloo Tikki With Tomato Soup
Aloo Tikki made with spiced mashed potatoes, shallow-fried until golden and crispy, served with warm tomato soup.

Prawn Cocktail
Classic prawn cocktail with crisp lettuce and lemon.

3rd Course

Hydrabadi Chicken Curry
Served with rice or naan. Hyderabadi Chicken Curry with tender chicken breast simmered in a rich coconut-spice paste, finished with a distinctive tang of tamarind.

Lamb Shank
Served with rice or naan. Delicious braised lamb shank with potatoes and courgettes, served with rich gravy on top.

Seabass
Served with rice. This dish is eaten through out in Kerala. Grilled Seabass, potatoes and beetroot mash. Served with coconut and turmeric gravy.

Traditional Roast Turkey
Served with stuffings, sprouts, Carrots, cauliflower, baby roast potatoes, peas, gravy & cranberry sauce.

4th Course

Cheese Cake or Christmas Pudding

5th Course

Cheese Board

ADULTS £49.95 CHILDREN (UNDER 12) £29.95

ALL ORDERS MUST BE PLACED AND CONFIRMED BY 12TH DECEMBER