

FESTIVE MENU NON-VEGETARIAN 1-24 DECEMBER 2025 *EXCLUDING EVENT DAYS

MALAI THYME CHICKEN TIKKA
Chicken tikka marinated in thyme, yoghurt, cream cheese & cardamom

LAMB SEEKH KEBAB
Tandoori lamb seekh kebab - a Lucknowi family recipe

ZAITOONI SALMON TIKKA Grilled Scottish salmon, olives, yoghurt and spices



Traditional Rajasthani diced lamb leg braised with caramelised onion, red chilli and whole spices

BUTTER CHICKEN

Classic butter chicken in a rich tomato butter sauce finished with cream

ROASTED VILAYTI SUBZI

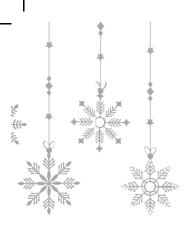
Oven roasted exotic vegetable tossed with homemade spices and herbs

SERVED WITH BLACK DAL, PULAO RICE & ROSEMARY BUTTER NAAN

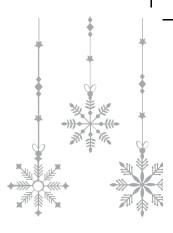


DATE STICKY TOFFEE PUDDING Date pudding, salted toffee sauce

£45 PER PERSON







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SMOKED RAGDA SAMOSA CHAAT Smoked white pea, crispy samosa & chutneys

BEETROOT CHAAP Beetroot & pine nuts croquettes with beet hummus

MALALSOYA CHAAP Grilled soya chaap marinated in thyme, yoghurt & mild spices

PUNJABI PANEER MAKHAN MASALA Grilled cottage cheese simmered in rich onion tomato gravy

KATHAL PEPPER FRY Jack fruit tossed with curry leaf, mustard and crushed peppercorns

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