

CHRISTMAS MENU 2024

Minimum 8 guests

The menu is made up of dishes from the sub-continent which offer a variety of different tastes and spice levels ensuring there is something available for all palates. Each guest will be served all four starters and mains. The vegetarian starters and mains are only served to vegetarian guests

A separate menu can be arranged for any guests with special dietary requirements or allergies

Amuse-Bouche

POPPADOMS

Served with a trio of home-made chutneys

PAPRI CHAAT (m & g)

A popular Indian street snack "crunchy and tangy"

Non-Veg Starters *served with mint chutney (m)*

LAMB SEEKH KEBABS

Ground lamb perfumed with herbs and spices grilled over charcoal

TANDOORI CHICKEN TIKKA (m)

Chicken tikka marinated in an electric mix of pounded spices

BATTAKH SAMOSAS (g)

Spiced duck and potato mince enveloped in half-moon crisp pastries

AMRITSARI FISH (g) *

Marinated cod fillet in a lightly spiced crisp batter

Veg Starters *served with tamarind chutney. For vegetarian guests only*

ACHARI PANEER TIKKA (m)

Indian cottage cheese marinated in pickling spices and roasted over charcoal

KASOORI BROCCOLI (m)

Florets of broccoli marinated in fenugreek infused yoghurt. Blazed in the tandoori oven

ONION BHAJI (g) *

Spiced onion fritters in a homemade chickpea batter

BEETROOT CUTLETS (g) *

Delicious cutlets made with beets, peas, potatoes and ground spices

Main Course *served on a sharing basis*

RAJASTHANI LAAL MAAS (m)

Tender lamb simmered with roasted red Kashmiri chilli, hint of yoghurt, pounded spices and crushed plum tomatoes. Finished with fresh coriander

FISH MANGALORIAN (ms)

Tender tilapia fillets delicately marinated and cooked with a blend of mustard seeds, garlic, onions, tomatoes, curry leaves and tamarind, creating a subtle tangy finish

CHICKEN TIKKA MASALA (m)

Requires no introduction

CHICKEN MADRAS

A rich flavoured dish with a generous helping of green chillies. Spicy!

Vegetarian Main Course *served to vegetarian guests only*

PANEER BUTTER MASALA (m)

Indian farmers cheese in a velvety textured sauce

AUBERGINE BHARTHA

Smashed charcoal grilled aubergines prepared with tomatoes, onion, herbs and spices

METHI KALIMIRCH (m)

Featuring seasonal vegetables, fresh fenugreek and crushed black pepper to add a little spice

TARKHA DAAL

Yellow lentils tempered with onions, tomatoes, roasted garlic and chilli

Accompaniments

BASMATI PILAU RICE (g) *

CUCUMBER RAITA (m)

GARLIC & CORIANDER NAAN (m, g & e)

BUTTER NAAN (m, g & e)

Homemade Desserts *select one dessert*

CARAMEL MILK CAKE (m, g & e)

A light and airy sponge cake prepared with three varieties of milk. Topped with caramel

HOMEMADE PISTA KULFI (m & n)

Traditional pistachio flavoured Indian ice cream. A Memsaab favourite

GLUTEN FREE CHOCOLATE

BROWNIE (m & e)

A classic dessert, soft, rich and irresistible. Served with ice-cream.

2 COURSE £39.95 per person | 3 COURSE £44.95 per person

(m) MILK | (n) NUTS | (g) GLUTEN | (e) EGG (ms) MUSTARD

(*) Available without gluten

A discretionary service charge of 10% will be added to your bill