

Memsaab Christmas Menu 2025

Minimum 8 guests. Each guest will be served all four starters and mains. Vegetarian starters and mains are served only to vegetarian guests.

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

AMUSE-BOUCHE

Poppadoms

served with a trio of house-made chutneys

Papri Chaat (m & g)

The classic street-side favourite: crunchy wafers, yoghurt and tamarind with a bright, lively finish

NON VEG STARTERS

(served with mint chutney)

Lamb Seekh Kebabs

Hand-ground lamb scented with fresh herbs and warming spices, finished over charcoal.

Tandoori Murgh Tikka (m)

Chicken fillets in a vibrant marinade of pounded spices and yoghurt, flamed in the tandoor.

Amritsari Fish (g)*

Cod fillet in a delicately spiced, feather-light batter. Crisp and moreish.

Turkey Samosas (g)

Spiced turkey and potatoes folded in crisp pastry. A festive twist on a classic

VEG STARTERS

(served with tamarind chutney)

Achari Paneer Tikka (m)

Indian cottage cheese marinated in pickling spices, kissed by the tandoor.

Kasoori Broccoli (m)

Fenugreek-infused yoghurt coats tender florets, finished in the tandoor.

Onion Bhaji (g)*

Golden onion fritters made with our house chickpea batter.

Kale Pakora (g)*

A lighter twist: ultra-crisp pakoras with a gentle, peppery finish.

NON VEG MAIN COURSE

Rajasthani Laal Maas (m)

Tender lamb slow-simmered with roasted Kashmiri chilli, yoghurt and crushed plum tomatoes.

Goan Fish Curry

Aromatic coastal curry with tamarind, tomatoes, curry leaves and a whisper of coconut.

Butter Chicken Masala (m)

Silky, gently spiced and utterly comforting.

Dhaba-Style Chicken Madras

A rustic, full-bodied curry with bold, warming spice.

VEG MAIN COURSE

(for vegetarian guests only)

Paneer Butter Masala (m)

Velvety tomato-butter sauce cloaking soft paneer.

Aloo Baingan (g)

Aubergine and potatoes in a caramelised onion–tomato masala.

Methi Kalimirch (m)

Seasonal vegetables with fresh fenugreek and cracked black pepper.

Tarka 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 DESSERT (select one)

Homemade Pista Kulfi (m & n)

Traditional pistachio kulfi - a house favourite.

Gluten Free Chocolate Brownie (m & e)

Warm, soft and irresistible, served with ice-cream.

2 COURSE £42.95 per person | 3 COURSE £47.50 per person

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

* Items marked with an asterisk are available without gluten. A discretionary service charge of 10% will be added to your bill.