

Memsaab Christmas Menu 2026

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)

Kakori Lamb Kebabs (m) available without dairy

Ground lamb scented with fresh herbs and warming spices, finished over charcoal

Laal Murgh Tikka (m)

Chicken fillets in a vibrant marinade of pounded spices, red chilli and yoghurt. Flamed in the tandoor

Amritsari Masala Fish (g)*

Cod fillet in a delicately spiced 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 Tandoori Paneer (m)

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

Malai Broccoli (m)

Tandoori roasted broccoli in a rich, luxurious, mildly spiced creamy marinade

Onion Bhaji (g)*

Golden onion fritters made with our home-made chickpea batter

Beetroot Tikki (m & g)* available without dairy

A crispy, earthy flavoured cutlet made with grated beets, crushed potatoes, herbs and spices

NON VEG MAIN COURSE

Kashmiri Rogan Ghosht (m) available without dairy

An aromatic curried lamb dish in Kashmiri cuisine, from the time of the Mughal Empire

Goan Fish Curry

Aromatic coastal curry with a blend of spices, reduced tomatoes, curry leaves and finished with coconut

Butter Chicken Masala (m)

Silky, gently spiced and utterly comforting

Dhaba Chicken Madras (m) available without dairy

A rustic, full-bodied hot curry with bold warming spices

VEG MAIN COURSE

(for vegetarian guests only)

Paneer Butter Masala (m)

Indian cheese in a silky smooth, velvety butter masala sauce

Aloo Baingan (g)

Aubergine and potatoes in a caramelised onion and tomato masala

Vegetable Methi Kalimirch (m)

Seasonal vegetables with fresh fenugreek and cracked black pepper

Tarka Daal

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

ACCOMPANIMENTS (all served)

Basmati Pilau Rice (g)*

Cucumber Raita (m)

Garlic & Coriander Naan (m & g)

Butter Naan (m & g)

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.