

Cinnamon Bazaar

Christmas Eve

£55.00 per person

APPETISER (for the table)

Dahi Puri: Tangy potato in semolina shell with spiced yoghurt, pomegranate and tamarind chutney (v)

STARTER (choose one)

Tandoori salmon with dill and mustard, green pea relish

Colocasia & Fenugreek Tikki Chaat: Spiced colocasia cake with sweet yoghurt, coriander chutney and chickpea sev (v)

Char-grilled turkey breast tikka with coriander chutney

Souk style lamb chapli kebab with Arabian spices

REST COURSE (for the table)

Watermelon Chaat: Pressed watermelon, amaranth seeds, date chutney, masala cashew nut (v)

MAIN COURSE (choose one)

Stir-fried baby aubergine, Hyderabadi salan sauce, aubergine rice (vegan)

Grilled goose breast, kadhai sauce, pilau rice

Punjabi style paneer and pea butter masala, pilau rice (v)

Malabar boatman's kingfish curry with steamed rice

Aromatic Lucknow style chicken biryani, burhani raita

Char-grilled Kentish lamb saddle, pickling sauce, pilau rice

SIDES FOR THE TABLE

House black dal (v)

Stir-fried seasonal greens, garlic & cumin (vegan)

Garlic naan (v)

DESSERT & COFFEE (choose one)

Carrot and ginger toffee pudding, banana ice cream

Malai kulfi on a stick

Garam masala mince pie naan with saffron and honey, cinnamon ice cream

Passion fruit brûlée, carom seed shortbread