

festive menu 2024

4-COURSE FEAST £45PP

- · Glass of bubbly on arrival
- Christmas crackers
- Free bottle of house white/red or rose- per table of 6

PRE-STARTER

papdums and pickles

STARTERS choose one

Chicken Banjara Tikka 🗸

Chicken Tikkas marinated with yogurt, and a blend of spices, roasted to golden perfection.

Chicken Pakora

Battered chicken strips marinated with spices and deep-fried to a crispy golden brown.

Seekh Kebab

Minced lamb mixed with spices and herbs, roasted in the tandoor for a succulent bite.

Lamb Parche Kebab

Sliced lamb tikka marinated with yogurt and chili, roasted to tender perfection.

Kashmiri Lamb Chops

Lamb chops marinated in yogurt and aromatic spices, tandoor-roasted for a smoky finish.

Aatishi Tandoori Prawns

Tiger prawns marinated in chili flakes and spices, tandoor-roasted to a fiery finish.

Amritsari Fish Fry

Crispy cod marinated in traditional spices, fried to a golden crunch.

Papdi Chaat

Wheat papdi layered with spiced chickpeas, potatoes, and drizzled with tangy chutneys.

Rani Paneer Tikka

Cottage cheese marinated with yogurt and ground spices; tandoor roasted.

MAINS choose one

Turkey Butter Masala 🛊

Tender turkey simmered in a rich, creamy tomato and butter sauce, infused with aromatic spices.

Dhabba Murgh

A roadside favourite - diced chicken in a blend of onions, tomatoes, green chilies, and cumin.

Lamb Belly Ram

1993 - this iconic curry showcases tender lamb in a unique, flavourful blend!

Kashmiri Roganjosh

Bone-less lamb cooked with onion, tomatoes and Kashmiri spices.

Lamb Bhuna

Bone-less lamb, cooked with onion, capsicum, tomato, jeera, spices and semi-dry sauce.

King Prawn Coconut

King Prawns cooked with onion, mustard seed, curry leaves, and coconut milk.

Jheenga Chennai Express

King prawn cooked with onion, tomato, capsicum and ground spices mixed in bhuna style.

Paneer Makhan Wala

Cottage cheese simmered in a creamy tomato and butter sauce.

Dal Makhani

Black lentils slow-cooked with butter and cream.

Main courses are served with; pulao rice and a mini nan

DESSERT

Christmas Pudding



18 November - 21 December

Available by PRE-ORDER only

Large group bookings over 6 - deposit £10 Per Person required









festive menu 2024

4-COURSE FEAST £35PP

· Glass of bubbly on arrival



papdums and pickles

STARTERS choose one

Chicken Banjara Tikka 🥒

Chicken Tikkas marinated with yogurt, and a blend of spices, roasted to golden perfection.

Chicken Pakora

Battered chicken strips marinated with spices and deep-fried to a crispy golden brown.

Seekh Kebab

Minced lamb mixed with spices and herbs, roasted in the tandoor for a succulent bite.

Lamb Parche Kebab

Sliced lamb tikka marinated with yogurt and chili, roasted to tender perfection.

Amritsari Fish Fry

Crispy cod marinated in traditional spices, fried to a golden crunch.

Papdi Chaat

Wheat papdi layered with spiced chickpeas, potatoes, and drizzled with tangy chutneys.

Rani Paneer Tikka

Cottage cheese marinated with yogurt and ground spices; tandoor roasted.

MAINS / choose one

Turkey Butter Masala 🚖

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