

the **cumin**
authentic indian cuisine

4 Courses
£38.95
Per Person

CHRISTMAS EVENING MENU

*Chef has been hard at work refining these dishes for the festive season
These special menus are made for sharing (Meat & veg will be served separately)*

Poppadoms on arrival

Canapés Bombay Cheese & Corn bits + Cocktail veg samosas (D/G)

Appetizers

Pudina Lamb Chops Lamb cutlets marinated in a blend of aromatic spices & fresh mint, grilled in the tandoor (D)

Garlic Chilli Chicken Chicken pieces tossed with green chillies, garlic, fenugreek & special spices (D)

Achari King Prawns King prawns marinated in pickle spices & yogurt chargrilled in Tandoor oven (D)

Aloo Tikki Authentic potato cakes, lightly spiced flavoured with pomegranate seeds, topped with chickpeas, yogurt, mint & tamarind paste (D/G)

Onion Bhaji Sliced onion mixed with gram (chickpea) flour spices & fried to a crispy golden brown

Chilli Paneer Indian cottage cheese cubes with onion, green chilli & bell peppers in a tangy massala (D/G)

Mains

Karahi Gosht Hot & spicy lamb cooked in a rich sauce of tomatoes, onions & bullet chillies

Chicken Tikka Massala The nations favourite Indian dish. Chicken tikka pan-fried in a medium spiced rich creamy tomato sauce (D/N)

Murgh Malabari Tender chicken morsels tempered with mustard & curry leaves delicately spiced and cooked in a coconut massala

Tadka Dall Yellow lentils tempered with cumin, red chillies and garlic flavoured with Asafoetida

Palak Paneer Indian style cottage cheese simmered with fresh garden spinach & mild spices finished with a splash of cream (D)

Pilau Rice Basmati rice slow cooked with whole spices

Assorted Naan Breads Garlic, Peshwari or Plain (D/G)

Dessert

Mango & Passion fruit cheesecake (D/G)

Allergy: Please mention any dietary requirements at booking as some dishes contain wheat, dairy, nuts or gluten

(N) Denotes items containing nuts or traces of nuts (G) Denotes items containing Gluten or Wheat (D) Denotes items containing Dairy

Please Note: A Deposit of £10 per person is required at booking, NOT refundable within 48 hours of your booking

10% service charge will be added to your total bill.

the **cumin**
authentic indian cuisine

4 Courses
£30.95
Per Person

CHRISTMAS LUNCH MENU

*Chef has been hard at work refining these dishes for the festive season
These special menus are made for sharing (Meat & veg will be served separately)*

Poppadoms on arrival

Canapés Bombay Cheese & Corn bits + Cocktail veg samosas (D/G)

Appetizers

Pudina Lamb Chops Lamb cutlets marinated in a blend of aromatic spices & fresh mint, grilled in the tandoor (D)

Garlic Chilli Chicken Chicken pieces tossed with green chillies, garlic, fenugreek & special spices (D)

Aloo Tikki Authentic potato cakes, lightly spiced flavoured with pomegranate seeds, topped with chickpeas, yogurt, mint & tamarind paste (D/G)

Onion Bhaji Sliced onion mixed with gram (chickpea) flour spices & fried to a crispy golden brown

Mains

Karahi Gosht Hot & spicy lamb cooked in a rich sauce of tomatoes, onions & bullet chillies

Chicken Tikka Massala The nations favourite Indian dish. Chicken tikka pan-fried in a medium spiced rich creamy tomato sauce (D/N)

Tadka Dall Yellow lentils tempered with cumin, red chillies and garlic flavoured with Asafoetida

Palak Paneer Indian style cottage cheese simmered with fresh garden spinach & mild spices finished with a splash of cream (D)

Pilau Rice Basmati rice slow cooked with whole spices

Assorted Naan Breads Garlic, Peshwari or Plain (D/G)

Dessert

Mango & Passion fruit cheesecake (D/G)

Allergy: Please mention any dietary requirements at booking as some dishes contain wheat, dairy, nuts or gluten

(N) Denotes items containing nuts or traces of nuts (G) Denotes items containing Gluten or Wheat (D) Denotes items containing Dairy

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CHRISTMAS DAY MENU

SERVING TIMES

12PM - 2:30PM 3PM - 5:30PM

CANAPES

Pani Puri Shorts

Mini Popadoms and Selection of Home Made Chutneys

CHOOSE FROM MEAT OR VEG OPTION

Each Person is Served the Following Plated Starters

STARTERS

Turkey Seekh Kebab
Amritsari Tandoori Fish
Pudina Lamb Chops
Achari Chicken Tikka
Onion Bhaji

VEG STARTERES

Bombay Corn Bites
Chilli Cauliflower
Aloo Tikki
Chilli Paneer
Onion Bhaji

MAINS

Choose One

Rajsthani Lal Mass (Lamb Shank)
Karahi Gosht
Chicken Tikka Masala
Methi Murg
North Indian Fish Curry
Goan Prawn Curry

VEG MAINS

Choose One

Punjabi Karahi Paneer
Bhindi Dopiazza
Begam Bharta
Mix Veg Jalfrezi
Chana Aloo Masala
Aloo Gobi Methi

SERVED WITH

Tadka Dal
Saag Aloo
Pilau Rice

NAANS

Choose One

Plain Naan
Garlic Naan
Peshwari Naan

DESSERTS

Continental Christmas Cheese Cake

£69.95 PER PERSON

£29.95 PER CHILD (AGED 6 - 11)

Children's menu available on request

10% service charge will be added to the total bill