

Christmas Menu

Starters

ROOT VEGETABLE SOUP

Roasted celeriac, carrots, peppers with tomatoes & garlic. Served with toasted sourdough

SMOKED SALMON SALAD

Smoked salmon with crème fraîche served on a pickled beetroot salad with walnuts

DUCK & ORANGE PÂTÉ

Festive duck pâté served with caramelised onion chutney & toasted sourdough

BAKED CAMEMBERT

Baked camembert with hot honey drizzle served with toasted sourdough

Mains

SPICED PAN ROASTED CHICKEN BREAST

Served with roasted tandoori potatoes, honey glazed carrots & parsnips, brussel sprouts, sage stuffing, chicks in blankets, yorkshire pudding & chicken gravy

SAUTÉED LEMON SEABASS

Served with roasted tandoori potatoes, festive vegetables & masala hollandaise sauce

ROSEMARY & ORANGE TURKEY

Served with roasted tandoori potatoes, honey glazed carrots & parsnips, brussel sprouts, sage stuffing, chicks in blankets, yorkshire pudding & chicken gravy

VEGETARIAN 'CHICKEN' & MUSHROOM PIE

Served with roasted tandoori potatoes, honey glazed carrots & parsnips, brussel sprouts, sage stuffing, plants in blankets, yorkshire pudding & vegetable gravy

Desserts

TRIPLE CHEESE BOARD

Brie, stilton & cheddar cheese served with crackers, caramelised chutney & grapes

CHRISTMAS PUDDING

A rich traditional pudding packed with plump fruits & festive spices served with vanilla ice-cream

WHITE FOREST YULE LOG

A white chocolate & cherry filled sponge. Finished with cherry drizzle & gold sugar crystals

APPLE & RASPBERRY CRUMBLE WITH SPICED CUSTARD

Chefs special apple & raspberry crumble served with spiced custard

(All tables served with sharing cauliflower cheddar cheese bake & cranberry sauce)

Festive Menu

Choose 1 starter, 1 main, 2 accompaniments and 1 dessert

PAPADUMS & CHUTNEY

1 portion between 2 people

Starters

TANDOORI VEG MOMOS

Stuffed vegetable dumplings served with a tomato chutney

VEG MANCHURIAN

Deep fried vegetable dumplings in a hot manchurian sauce

BLACK PEPPER CHICKEN

Chicken marinated in cream cheese & black peppercorn

SRIRACHA TEMPURA PRAWNS

Deep fried battered king prawns tossed in sriracha mayo. Sprinkled with chives

BARRAH KEBAB

Lamb chops marinated in ginger, yoghurt, cumin & garam masala

SUMAC CHICKEN TIKKA

Succulent chicken marinated in yogurt, brown garlic and sumac powder

HERB PANEER TIKKA

Indian cottage cheese, fresh mixed salad in naan bread drizzled with mint chutney

PUMPKIN BURRATA CHAAT

Roasted pumpkin, wheat crisp, pine nuts, topped with sweet yogurt & tamarind sauce

ALOO TIKKI

Crispy potato pattie. Served on a bed of crispy salad topped with chickpea masala & drizzled with chutneys

Mains

LAAL MAAS

Slow cooked lamb with Kashmiri chilli and spices

OKRA MASALA

Okras cooked in do-pyaza style with onions, tomatoes & spices.

LAMB BELIRAM (on the bone)

North Indian lamb dish cooked with ginger, garlic, onions, whole & ground spices.

DELHI BUTTER CHICKEN

Smokey tandoori chicken cooked in a creamy nutty tomato sauce, flavoured with fenugreek

JACKFRUIT JALFREZI

Deep fried jackfruit cooked in aromatic spices with tomatoes, onions, peppers & cream

PRAWN KONKANI

King prawns cooked in Konkani paste with roasted coconut, coriander & coconut milk

CHANA MASALA

Traditional Punjabi chickpea curry

CHICKEN TAKA TAK

Slow cooked chicken in aromatic chefs special spices with shallots & tomatoes

KOFTA CURRY

Veg kofta dumplings in a rich tomato, onion & cashew nut sauce

PANEER MAKHANI

Soft Indian cottage cheese cooked in classic butter masala sauce, flavoured with fenugreek

Festive Menu

Accompaniment

GREEN SALAD

MASALA CHIPS

PLAIN RICE

MUSHROOM & GARLIC RICE

TANDOORI ROTI

PLAIN NAAN

GARLIC NAAN

GARLIC & CHEESE NAAN

SHAHI PILAU

(Basmati rice, onions, cumin & cranberry)

Desserts

APPLE & RASPBERRY WITH SPICED CUSTARD CRUMBLE

Chef's special apple & raspberry crumble served with spiced custard

WHITE FOREST YULE LOG

A white chocolate & cherry filled sponge. Finished with cherry drizzle & gold sugar crystals

BAKED GINGERBREAD CHEESECAKE

Baked ginger cheesecake with gingerbread pieces on a ginger biscuit base

SPICED RUM STICKY TOFFEE PUDDING*

Traditional sticky toffee pudding with festive spices served with Barti rum, vanilla & cinnamon sauce (*Contains alcohol)



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Food allergies & intolerance

Please speak to a member of management when placing the order or scan the QR code (please check the info each time you visit as the recipe may change).

