

**CHRISTMAS
TASTING MENUS**



CARDIFF | TAUNTON | PENARTH | CHEPSTOW

Christmas Tasting Menu 1

£20.95 per person | +£8.95 wine pairing
(Served for a minimum group of five or more)

STARTERS

● BASIL CHICKEN TIKKA **D**

Chicken morsels marinated with chef tandoori spices and flavoured with fresh basil and cooked in the Tandoor.

● PANEER TIKKA **D V**

Indian cottage cheese marinated with distinct flavours, grilled to perfection in the tandoor.

MINT AND MUSTARD SAUVIGNON BLANC, CHILE

Dry, fresh & crisp, tropical fruit, green pepper and grapefruit flavours with a smooth long finish.

HOUSE SORBET **V**

A refreshing sorbet interlude to cleanse the palate.

MAIN COURSE

● DHABA MURGH **D N**

Chicken cooked with fine garlic, ginger, coriander with aromatic spices. Very popular in roadside classic diners.

● MAJESTIC LAMB

Slow cooked Lamb, a perfect combination of spices and flavours, created in a home style cuisine.

● TARKA DAL **D V**

Home made style lentils tempered with garlic, cumin, onion and tomato, finished with fresh coriander. (Dairy free on Request).

GRAN DOMINIO CRIANZA, RIOJA

Produced from tempranillo and aged in barrels for 12 months. Blackberry flavours with spicy undertones, great when coupled with Lamb.

STEAMED BASMATI RICE **V**

ASSORTED TRADITIONAL BREADS **G D N V E**

Please note vegetarian options available.

If you have any food allergies or special dietary requirements, please speak to a member of our staff.

Please note - an optional service charge of 10% will be added on to groups of 6 and more.

Christmas Tasting Menu 2

£27.95 per person | +£8.95 wine pairing
(Served for a minimum of two)

STARTERS

● ONION PALAK PAKORA **V**

Homemade crunchy snack with fritters of finely shredded spinach, onion and water chestnuts.

● KERALAN TIGER PRAWNS **C**

Tiger prawns marinated in a paste of kashmiri chillies, turmeric and deep fried... a simple & flavoursome delicacy.

● LAMB SEEKH KEBAB **D**

Ground Lamb crusted with bell peppers, hand picked chef's spices and grilled in the tandoor.

MINT AND MUSTARD SAUVIGNON BLANC, CHILE

Dry, fresh & crisp, tropical fruit, green pepper and grapefruit flavours with a smooth long finish.

HOUSE SORBET **V**

A refreshing sorbet interlude to cleanse the palate.

MAIN COURSE

● NADAN CHICKEN CURRY

Delicious Kerala chicken curry with coconut milk, tomatoes and spices.

● SAAG LAMB **D**

Slow cooked Lamb with spinach and Chef's own simple ground spices.

● FIVE SPICED PANEER MASALA **D N V**

Indian cottage cheese, simmered in a rich tomato sauce, flavoured with fenugreek leaves.

GRAN DOMINIO CRIANZA, RIOJA

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STEAMED BASMATI RICE **V**

ASSORTED TRADITIONAL BREADS **G D N V E**

DESSERT

CHOCOMOSA **G D V E**

Chocolate ganache and almond flakes filled samosa, caramelised banana and vanilla ice cream.