

**CHRISTMAS  
TASTING MENUS**



CARDIFF | TAUNTON | PENARTH | CHEPSTOW

# Christmas Tasting Menu 1

£18.95 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

£24.95 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

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**

## DESSERT

### CHOCOMOSA **G D V E**

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