

MENU

£49.95 per person

Christmas spritz cocktail or glass of prosecco on arrival. Choices of plain/spicy papadum served with relish tray.

STARTER

(Please choose one item from the starters.)

KOTHEY MOMO

Himalayan pan fried chicken dumplings served with nepalese chutney.

POLEKO MALAI BROCCOLI

Broccoli marinated with cream & cheese, cardamom spices and topped with toasted almonds.

SOUVLAKI DUCK SKEWERED

Skewered duck cooked with hang yogurt, oregano herbs & served with tzatziki sauce.

POPCORN SHRIMP

Deep fried battered shrimps served with prawn crackers and sweet chilli sriracha sauce.

CHICKEN CHATPATE

Barbec<mark>ued chi</mark>cken mixed with fresh chilli, onion ginger & garlic served on pap<mark>adu</mark>m bowl.

MAIN COURSE

(Please choose one item from the main courses.)

STUFFED TURKEY ROULADE

Stuffed turkey roll, carrot and parsnip puree, caramelised brussels sprouts and chestnut served with cranberry sauce.

LAMB SHANK

Tender pieces of lamb shank cooked slowly in a rich nepalese sauce.

PAN SEARED SEABASS

Bay broccoli puree, fondant potatoes served with lemon and saffron sauce.

CHRISTMAS SEAFOOD CURRY

Mixed seafoods cooked on a tomatoes and onion sauce with garlic herb and spices.

GRILLED MEATS/VEGETABLE SHASLIK

Assorted meats or vegetables marinated with spices and cooked in a hot clay oven.

KATHMANDU CHICKEN/VEG

Cooked with yogurt, fresh chillies, coriander, garlic & ginger sauce.
ALL NEPALESE & INDIAN DISHES ARE SERVED WITH PLAIN OR PILAU RICE AND CHOICES OF PLAIN OR GARLIC NAAN

SIDE DISHES

(Please choose one item from the side dishes.)

PALAK PANEER

Fine chopped Palak spinach and cottage cheese, cooked with traditional nepalese sauce.

ALOO JEERA

Diced red potatoes fried with cumin seeds, herbs and spices.

DESSERTS

(Please choose one item from dessert)

CHRISTMAS APPLE CRUMBLE

(Home made apple crumble served with a scoop of vanilla ice cream.)

KATHMANDU RICE PUDDING

(Traditional Nepalese rice pudding cooked with rice, milk, coconut and cashewnuts.)