

MemSaab Christmas Menu 2018

£35.95 per person (minimum of 4)

Pre-Starters

Popadoms & selection of homemade chutneys

Starters (each person is served the following preplated starter)

- Lahori Lamb Chop** (d) Tender lamb chop marinated with ginger, garlic and freshly ground roasted cloves
- Chicken Tikka Shaslik** (d) Diced chicken, peppers & onions marinated in a special Kashmiri spice mix & yogurt, tandoor cooked
- Amritsari Machli** Cod coated with carom flavoured batter, fried for a dry and crisp finish
- Aloo & Paneer Bhaji** (d) (v) Lightly fried potato filled with paneer & sweetcorn, seasoned with coriander

Vegetarian option (each person is served the following preplated starter)

- Aloo & Paneer Bhaji** (d) (v) Lightly fried potato filled with paneer & sweetcorn, seasoned with coriander
- Chilli Paneer** (d) (v) Sliced paneer toasted with spicy chutney and mixed peppers
- Vegetable Samosa** (g) (v) Lightly spiced mixed vegetables encased in a pastry shell
- Onion Bhaji** (v) Thinly sliced onion mixed with homemade garam masala and gram flour then fried

Special Christmas Main Course (choose one)

- Tandoori Turkey** (d) Marinated tandoor roasted turkey in a rich sauce of juicy tomatoes & selected spices
- Tikka Makhni** cooked in butter and finished with fresh cream
- Tandoor Stuffed Mushroom** (d) (v) Mushroom stuffed with Indian cottage cheese, spinach, fig & green peas, cooked in a clay oven

OR

Mains (designed to be shared)

- King Prawn Jalfrezi** King prawns in a fiery sauce with plenty of green chillies
- Butter Chicken Makhni** (d) Marinated tandoor cooked chicken in a rich sauce of juicy tomatoes and selected spices cooked in butter and finished with fresh cream
- Lamb Ka Salan** Tender chunks of lamb cooked with pureed onion and traditional Indian spices
- Fish Moilee** A delicate, but luxurious, coconut and fish curry with unique Kerala spices

Vegetarian options (designed to be shared)

- Saag Paneer** (d) (v) Indian cottage cheese cooked with fresh ground leaf spinach, onions and dry fenugreek
- Mutter Aloo** (v) Garden peas and potatoes cooked in delicate spices and a rich tomato sauce
- Ajwaini Bhindi** (v) Okra (ladies fingers) cooked with onions and roasted caraway seeds in medium spices
- Baigan Bhartha** (v) Smoked aubergine cooked with tomato and garam masala
- Vegetable Lababdar** (v) Seasonal vegetables tossed in a ginger based sauce with coriander and garam masala, finished in a special onion sauce

Served with

- Peeli Daal** (v) Yellow lentils cooked in onions and tomatoes, flavoured with asafoetida
- Pilau Rice** (v)
- Plain, Chilli and Coriander Naan** (d) (g) (v)

Desserts

- Christmas Pudding** (d) (n) (g) Christmas pudding with cardamom and saffron flavoured custard
- Mango and Passion Fruit Cheesecake** (d) (g) (v)

Food Allergies and intolerances: Please speak to our staff about the ingredients in your meal when placing your order
(d) contains dairy products (g) contains gluten (n) contains nuts (v) suitable for vegetarians