

C H R I S T M A S D A Y M E N U

In keeping with our philosophy of adding an Indian twist to the familiar, we're applying a Tapasya touch to the most wonderful day of the year! We invite you to relax, enjoy and have a very merry Christmas.

£34.95

S T A R T E R S

PEROO MALAI TIKKA

Tandoori glazed turkey tikka, green chilli, beetroot and cranberry sauce, carrot pickle.

TANDOORI GREY MULLET

Grey mullet tikka, marinated with pickling spices, with yellow chilli powder and yoghurt.

OR

TANDOORI PANEER TIKKA (V)

Indian cottage cheese tikka, marinated with pickling spices, with yellow chilli powder and yoghurt.

CHUKANDAR CUTLETS (V)

Crispy fried beetroot patties, beetroot pachari and chilli mustard chutney.

M A I N S

HIRAN KE SIKAR

Wild Scottish Venison, diced and braised in a caramelised onion and tomato sauce.

BUTTER CHICKEN

Old Delhi chicken tikka masala, flavoured with ginger, honey and fenugreek.

OR

MALAI KOFTA (V)

Mixed vegetable dumpling cooked in an Awadhi korma sauce.

BUTTER PANEER (V)

Old Delhi paneer tikka masala, flavoured with ginger, honey and fenugreek.

S I D E S

DAL MAKHANI (V)

BAGAIN AUR MIRCH KA SALAN (V)

RICE / NAAN (V)

D E S S E R T

CHOCOLATE MOUSSE (V)

Garam masala infused chocolate mousse, gulab jamun, pears and chocolate soil.