

# Shahi Darbar Christmas Menu

Starting from 1st December until 31st December 2018

**Vegetarian £18.95 / Non-Vegetarian £23.95**

## Starters

**VEGI DELIGHT PLATTER (G)(E)(M)(V)**

*Selection of onion bhaji, vegetable samosa, paneer tikka and gobi chilli.*

**ROYAL MINI PLATTER (M)(F)**

*Selections of lamb tikka, chicken tikka, chicken pakora and sheek kebab.*

## Mains

*Vegi Magic*

**TILL KE ALOO (SE)**

*Cubes of potatoes mixed in delicate spices, flavoured with sesame seeds and garnished with fresh coriander.*

*OR*

**MILI JHULI SABJI (V)(Mu)**

*Mixed peppers, spinach, paneer and other mixed vegetables cooked in an onion, ginger and garlic based sauce.*

*Chicken Kings*

**SAFFRONI MURGH (M)(N)**

*Tandoor grilled saffron infused chicken breast, served in a mild creamy tomato base and saffron sauce.*

*OR*

**CHICKEN LABABDAR (M)**

*Fillet of oven roasted chicken served in a bell pepper sauce cooked in ginger, garlic, coriander and cream base.*

*Lamb Royale*

**ACHARI GHOST (M)(Mu)**

*A wonderful yet rare awadhi lamb dish of Uttar Pradesh which is cooked with mustard seeds, onion, tomatoes, fenugreek, ginger and garlic bringing out pickled or achari flavours into it.*

*OR*

**HARIYALI LAMB (M)**

*Hariyali gosht is green lamb curry, meat cooked in herbed green gravy, consisting of mint, coriander, cream and butter, flavoured with cumin seeds.*

**RICE/NAAN**

**RICE: STEAM/PILAU RICE (M) or NAAN: PLAIN/PESHWARI/GARLIC (M)(E)(G)**

## Desserts

*Touch of Sweetness*

*(Additional £3.99 each) (M)(N)*

**CHOCOLATE MOUSSE/MANGO SORBET/INDIAN CARROT CAKE**

**Allergen Contents:**

C - Celery, Cr - Crustaceans, E - Eggs, F - Fish, G - Cereals containing gluten, L - Lupin, M - Milk, Mo - Molluscs, Mu - Mustard, N - Nuts, P - Peanuts, Se - Sesame seeds, So - Soya, Su - Sulphur dioxide, V - Vegetarian

*Please note: Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. We welcome your comments and suggestions.*