MOTHER INDIA

CHRISTMAS Menu

Nibbles for Two 7.00

POPADOMS WITH 2 DIPS

CHILLI HOUMOUS WITH ORANGE, BEETROOT AND BREAD ⒼⒹ

TOMATO AND FENUGREEK BREAD ⒼⒹ

Starters

HADDOCK WITH PICKLING SPICES 9.00 Ⓕ
Haddock marinated with fennel and fenugreek seeds served with spiced green peas

GINGER AND GREEN CHILLI FISH PAKORA 8.75 Ⓕ
Haddock marinated in a ginger chilli puree and deep fried with vegetables

PRAWN AND CRAB DOSA 9.50 ⒹⓈⒻ
Crab and prawn stuffed in a rice and lentil pancake

CHICKEN TIKKA AND POTATO PAKORA 8.50 Ⓓ
Chicken tikka with a mixture of spiced vegetables

PANEER TIKKA WITH BEETROOT CHUTNEY 8.25
Marinated paneer in a variety of Punjabi spices served with a sweet chutney

TRIO OF VEGETABLE PAKORA 8.50
A mixture of aubergine, cauliflower and brocolli with spiced gram flour

MAIN Courses

COD MALABAR 20.00 ⒻⒹ
Cod simmered in a coconut and curry leaf sauce

SEABASS WITH LIME AND GINGER PUY LENTILS 21.00 ⒹⒻ
Seabass marinated with lime and served with puy lentils

KING PRAWN AND MONKFISH WITH DILL AND GINGER 21.00 ⓈⒻⒹ
King prawns and monkfish barbecued with root ginger, garam masala and dill

BUTTER CHICKEN 17.50 ⒹⓃ
Chicken cooked with green cardomon, cloves and topped with almonds

CHICKEN TIKKA COOKED WITH PICKLING SPICES 18.50 ⒹⓂ
Boneless chicken tikka cooked with fennel seeds, mustard seeds and kalonji

GARLIC PEPPER CHICKEN 16.00 Ⓓ
Chicken marinated with garlic pickle and stir fried with roasted peppers

WHOLE CHICKEN WITH SMOKED AUBERGINES (FOR 2) 38.00 Ⓓ
Whole chicken stuffed with clove smoked aubergines served with rice and breads

CHICKEN WITH SPINACH LEAF 20.00 Ⓓ
Breast of chicken on the bone simmered with spinach leaf

LAMB MUSSALAM, BABY TURNIPS AND ROASTED LEEKS 21.00 Ⓓ
Lamb slowly cooked with ginger and garlic, then simmered with leeks

SMOKED LAMB WITH BROCCOLI AND GREEN CHILLI 18.00 Ⓓ
Smoked lamb topped with seared broccoli and wholegreen chillies

RAAN 22.00 ⒹⓃ
Leg of lamb slowly cooked with whole spices then finished off
with a sweet almond sauce (subject to availability).

SPINACH WITH PANEER AND BROCCOLI 14.00 Ⓓ
Spinach with Indian cheese and broccoli

VEGETARIAN THALI 16.00
A choice of 2 vegetarian dishes served with basmati rice, roti and raita

SWEET POTATO AUBERGINE AND GREEN PEAS 12.50 Ⓓ
Sweet potato cooked in ginger, garlic and mixed with aubergine and green peas

MASALA DOSA 16.00 Ⓓ
Spiced potatoes stuffed in a rice and lentil pancake

Sides....9.00 each

BLACK DAAL Ⓓ • CREAMED SPINACH WITH BROCCOLI Ⓓ • LADYFINGERS WITH DICED NEW POTATOES AND TOMATO Ⓓ

CHANA DAAL WITH KADOO Ⓓ

Sundries

BASMATI RICE...4.50 • NAN....4.50 Ⓓ • GARLIC NAN....4.50 Ⓓ
PESHWARI NAN...5.00 ⒹⓃ • LEMON & CASHEWNUT RICE...5.00 • CORIANDER CHUTNEY...3.00 Ⓓ
MANGO CHUTNEY...3.00 • RAITA...3.00 Ⓓ

Desserts....7.50 each

GULAB JAMUN & CARDAMON ICE CREAM • PEARS POACHED IN A CINNAMON AND GINGER SYRUP • ETON MESS
TODAY'S CAKE • COFFEE....4.00

EUROPEAN DISHES AVAILABLE WITH 24 HOURS NOTICE

NOTE: SOME DISHES MAY CONTAIN NUTS PLEASE CHECK WITH DUTY MANAGER. PLEASE NOTE THERE IS A 10% SERVICE CHARGE FOR
PARTIES OF 6 OR MORE. CORKAGE £8.00 PER BOTTLE 750ML WINE. SPARKLING WINE £10.00 (ONE BOTTLE PER TWO PEOPLE)

Chef: Amar Kumar Maurya

Ⓔ Eggs Ⓖ Gluten Ⓢ Sulphites Ⓓ Dairy Ⓝ Nuts Ⓜ Mustard Seeds Ⓕ Fish ⓈⒻ Shell Fish