

# Jingle Bell Menu

£25 PER PERSON

RICKSHAW ROAD

## Starters

### VEGETARIAN (CHOOSE 2)

#### ACHARI PANEER TIKKA

Cottage cheese cubes marinated with yoghurt, flavoured with pickling spices. Skewered with onions and mixed peppers, cooked in Tandoor

#### CHILLI PANEER

Crispy batter fried cottage cheese, tossed in a tangy chilli sauce.

#### ALOO PAPDI CHAAT

Crisp fried dough wafers with chick peas, potatoes, yoghurt and tamarind chutney and topped with chaat masala and sev

#### GARLIC CHILLI MUSHROOM

Indo-Chinese chilli flavoured battered mushrooms.

#### MEDHU VADA

South Indian fritter made from lentils in a doughnut shape, with a crispy exterior and soft interior

### NON VEGETARIAN (CHOOSE 2)

#### CRISPY CHILLI LAMB

Crispy batter fried cottage cheese, tossed in a tangy chilli sauce.

#### CHICKEN LOLLIPOP

Chicken winglets in a red tinged marinade of garlic, chilli and soy sauce

#### MIXED TIKKA

Chicken and lamb in a yoghurt marinade, cooked in a clay oven

#### CRISPY CHILLI FISH

Fish dices, tossed in a spicy Indo-Chinese sauce with peppers and onions.

#### SRI LANKAN FISH CUTLETS

Spicy fish, fine onion and green chilli crumbed and fried.

## Main Course

### VEGETARIAN (CHOOSE 2)

#### VEGETABLE JALFREZI

Semi dry Indian stir fried vegetables in spices

#### BRINJAL KULAMBU

South Indian aubergine curry

#### DAL MAKHNI

Slow cooked fenugreek flavoured black lentils finished with fresh cream and butter

#### ANDRA MANGO DAL

Un ripe mango cooked with yellow lentil and given a tempering both south/north Indian style

### NON VEGETARIAN (CHOOSE 2)

#### CHICKEN DO PYAAZA

A thick and spicy chicken curry prepared with onions added two ways

#### LAMB ROGAN JOSH

Kashmiri lamb curry with a thick gravy made of yoghurt, chilli and ginger

#### LAMB DHABA KEEMA

Punjabi dhaba style lamb mince in masala

#### KERALAN FISH CURRY

South Indian inspired, coconut based, fragrant fish curry.

#### BUTTER CHICKEN

Chicken dices in a rich and creamy sauce

## Accompaniments

CHUTNEY, POPPADUMS, MIXED NAANS AND RICE, RAITA

## Dessert

#### GULAB JAMUN

milk-solid-based sweet from the Indian subcontinent

#### ASSORTED ICE CREAM

Vanilla, chocolate and strawberry





# Festive Fiesta Menu

£30 PER PERSON  
INCLUDES A GLASS OF PROSECCO OR A MOCKTAIL

RICKSHAW ROAD

## Starters

### VEGETARIAN (CHOOSE 2)

#### ACHARI PANEER TIKKA

Cottage cheese cubes marinated with yoghurt, flavoured with pickling spices. Skewered with onions and mixed peppers, cooked in Tandoor

#### CHILLI PANEER

Crispy batter fried cottage cheese, tossed in a tangy chilli sauce.

#### ALOO PAPDI CHAAT

Crisp fried dough wafers with chick peas, potatoes, yoghurt and tamarind chutney and topped with chaat masala and sev

#### GARLIC CHILLI MUSHROOM

Indo-Chinese chilli flavoured battered mushrooms.

#### MEDHU VADA

South Indian fritter made from lentils in a doughnut shape, with a crispy exterior and soft interior

### NON VEGETARIAN (CHOOSE 3)

#### CRISPY CHILLI LAMB

Curry leaf and green chilli flavour crispy lamb dices

#### CHICKEN LOLLIPOP

Chicken winglets in a red tinged marinade of garlic, chilli and soy sauce

#### MIXED TIKKA

Chicken and lamb in a yoghurt marinade, cooked in a clay oven

#### CRISPY CHILLI FISH

Fish dices, tossed in a spicy Indo-Chinese sauce with peppers and onions.

#### SRI LANKAN FISH CUTLETS

Spicy fish, fine onion and green chilli crumbed and fried.

#### MARI JHINGA

Black pepper marinated prawns cooked in butter

## Main Course

### VEGETARIAN (CHOOSE 2)

#### VEGETABLE JALFREZI

Semi dry Indian stir fried vegetables in spices

#### BRINJAL KULAMBU

South Indian aubergine curry

#### KADAI PANEER

Indian cottage cheese cooked in an onion and tomato gravy

#### ANDRA MANGO DAAL

Un ripe mango cooked with yellow lentil and given a tempering both south/north Indian style

#### DAAL MAKHNI

Slow cooked fenugreek flavoured black lentils finished with fresh cream and butter

### NON VEGETARIAN (CHOOSE 3)

#### CHICKEN DO PYAAZA

A thick and spicy chicken curry prepared with onions added two ways

#### LAMB ROGAN JOSH

Kashmiri lamb curry with a thick gravy made of yoghurt, chilli and ginger

#### LAMB DHABA KEEMA

Punjabi dhaba style lamb mince in masala

#### KERALAN FISH CURRY

South Indian inspired, coconut based, fragrant fish curry.

#### BUTTER CHICKEN

Chicken dices in a rich and creamy sauce

## Accompaniments

CHUTNEY, POPPADUMS, MIXEDNAANS AND RICE, RAITA

## Dessert

#### GULAB JAMUN

milk-solid-based sweet from the Indian subcontinent

#### GAJAR KA HALWA WITH CREAM

carrot-based sweet dessert pudding from the Indian subcontinent

