

CHRISTMAS MENU

Available throughout December, with the exception of Sundays, plus 25th and 31st December

SET MENU 1

£25 PER HEAD



NIBBLES

POPPADOMS & CHUTNEYS (V, VE, D)

The perfect nibbles to whet your appetite

MIXED GRILL PLATTER

TURKEY TIKKA (D)

Juicy tandoor-cooked fillets in a spiced yoghurt marinade

SEEKH KEBAB (D)

Succulent lamb skewers layered with cheese and peppers

GARLIC HONEY PRAWNS

King Prawns stir fried in a deliciously moreish sauce

CURRIES & ACCOMPANIMENTS

BUTTER CHICKEN (N, D)

The original Indian version of Chicken Tikka Masala

RAILWAY LAMB

Hearty curry as served first class on Indian Railways

PILAU RICE

MIXED BREAD BASKET

SET MENU 2

£27 PER HEAD



NIBBLES

POPPADOMS & CHUTNEYS (V, VE, D)

The perfect nibbles to whet your appetite

MIXED GRILL PLATTER

TURKEY TIKKA (D)

Juicy tandoor-cooked fillets in a spiced yoghurt marinade

GARLIC HONEY PRAWNS

King Prawns stir fried in a deliciously moreish sauce

LAMB CHOPS (D)

Tender cuts flavoured with ginger, garlic and mustard oil

CURRIES & ACCOMPANIMENTS

BUTTER CHICKEN (N, D)

The original Indian version of Chicken Tikka Masala

RAILWAY LAMB

Hearty curry as served first class on Indian Railways

TARKA DAAL (V, VE, D)

Home-style yellow lentils - true Indian soul food

PILAU RICE

MIXED BREAD BASKET

VEGETARIAN SET MENU

£23 PER HEAD



NIBBLES

POPPADOMS & CHUTNEYS (V, VE, D)

The perfect nibbles to whet your appetite

MIXED VEGETARIAN PLATTER

GOBI MANCHURIAN (V, VE, G)

Battered cauliflower in a chilli garlic Indo-Chinese sauce

SAMOSA CHAAT (V, G, D)

Crushed veg samosa drizzled with yoghurt and tamarind

ONION BHAJI (V, VE)

Much-loved streetfood that needs no introduction

CURRIES & ACCOMPANIMENTS

OLD DELHI PANEER (D)

Diced Indian cheese in a gloriously rich, creamy sauce

TARKA DAAL (V, VE, D)

Home-style yellow lentils - true Indian soul food

PILAU RICE

MIXED BREAD BASKET

THE
**ELEPHANT
& PEACOCK**
PUBLIC HOUSE • INDIAN DINING

