

Christmas BUFFET MENU

Starters served to the table :
Thai Vegetable Spring Rolls (v)
Kasturi Kali Mirch Chicken Tikka

Sweet Potato & Butternut Squash Soup (V)

Salad Buffet

Whole Smoked Wild Salmon with Tiger Prawns & Cucumber Ribbon
Grop Plaa Meauk – Crispy salt pepper squid
Caprese Salad with Olives (V)
Sesame Thai Beef Salad
Grilled Halloumi & spiced root vegetable salad (v)
Prawn Cocktail Salad
Indian Salad (v)

Raan-ae-nissan

(Slow cooked diced lamb leg finished in tandoor and cooked like Rogan josh style)

Medallions of Beef Fillet

(Delmonico potatoes served with mushroom, onion & red wine jus)

Pad Krapow Kung

(Thai Stir-Fried Shrimp With Basil & cashewnuts)

Bengali Style Chicken Korma

(Proper traditional Bengali style chicken Korma cooked with chef secret spices)

Paneer Kadhai (v)

(Cottage Cheese cooked with onion, tomatoes , pepper & spices)

Aloo Achari (v)

(Potato cooked with Indian pickle & spices)

Spinach & Ricotta Ravioli in fungi Sauce (v)

Chicken Stir-fried noodles

Kashmiri pulao (v)

(Basmati rice with fresh fruits & Vegetables)

ROAST CARVERY

Roast Turkey

Blackened Roast Beef

Yorkshire Puddings

Steamed Garden Fresh Seasonal

Vegetables

Traditional Roast Potatoes & Stuffing

Desserts