

# Christmas Day Menu

## 7 COURSE MEAL

ON ARRIVAL: PAPADUMS AND PICKLE TRAY  
SOUP OF THE DAY (CHICKEN / VEG)  
GRILLED TURKEY & BRUSSELS SPROUTS (D)

### STARTER (CHOOSE ANY ONE)

SPINACH & ONION PAKORA : SPICED BABY SPINACH LEAVES & SLICED ONIONS, GENTLY DEEP FRIED

TURKEY MO:MO : STEAMED DUMPLINGS FILLED WITH MARINATED MINCED TURKEY BREAST SERVED WITH HOMEMADE CHUTNEY (D,G)

CHICKEN LIVER PURI : PAN-FRIED CHICKEN LIVER WITH SPICES, SERVED IN A DEEP-FRIED BREAD (PURI) (G)

TANDOORI SEA BASS : SEA BASS FILLET MARINATED WITH HERBS & SPICES

POLEKO LAMB : TANGY AND SPICY LAMB COOKED IN A TANDOORI OVEN

### MANGO SORBET

### MAIN COURSE (CHOOSE ANY ONE SERVED WITH SHARING PILAU RICE & NAAN BREAD)

TURKEY TIKKA MASALA : TENDER TURKEY BREAST COOKED IN A CREAMY MASALA SAUCE (D, N)

TARKARI (V) : A SELECTIONS OF VEGETABLES COOKED WITH MEDIUM SPICES

CHICKEN LEKALI : CHICKEN COOKED IN A MEDIUM-SPICED AROMATIC FLAVOURS OF FENNEL & NIGELLA SEEDS

LAMB BHUTUWA : LAMB COOKED WITH ONION, TOMATO, & AROMATIC SPICES

SCALLOPS SUPEREME : LIGHTLY MARINATED GRILLED SCALLOPS WITH A CREAMY MEDIUM-SPICED SAUCE (D)

### DESSERT (CHOOSE ANY ONE)

CHRISTMAS PUDDING WITH CUSTARD SAUCE AND BERRIES (G,D,E)

CHOCOLATE & CARAMEL CAKE (V)

RICE PUDDING (D)

£70/PERSON

UNDER 10 £35/PERSON

T&CS APPLY

(£20 PER PERSON NON REFUNDABLE DEPOSIT TO SECURE YOUR RESERVATION)

FOR FOOD ALLERGIES, INTOLERANCES AND VEGAN OPTION PLEASE  
SPEAK TO A MEMBER OF STAFF BEFORE PLACING AN ORDER



**THE GURKHAS**  
FINEST NEPALESE & INDIAN CUISINE