

CHRISTMAS MENU

NIBBLES FOR TWO

Poppadom with 2 dips (M)	7.00
Chilli Hummus with Orange, Beetroot and Bread (G) (S)	7.00
Bhel Puri	7.00

STARTER

Spiced Haddock (F) (M) Haddock marinated with cumin and ginger pickle served with green peas	11.00
Ginger & Green Chilli Fish Pakora (F) Haddock marinated in a ginger chilli puree and deep fried with vegetables	11.00
Prawn and Crab Dosa (SF) Crab and prawn stuffed in a rice and lentil pancake	11.00
Aubergine Fritters and Garlic Mushroom Pakora Aubergine and marinated garlic mushrooms coated in spiced gram flour	9.50
Malai Tikka with Beetroot Chutney (N) A mild, creamy marinade infuses tender pieces of chicken with beetroot chutney	11.00
Bite Sized Vegetable Pakora Mini potato and pea pakora with a spiced hummus	9.00

MAIN

Cod Malabar (F) Cod simmered in a coconut and curry leaf sauce	24.00
Seafood Kedgerree (SF) Smoked Haddock Monkfish, King prawn and Eggs	24.00
King Prawn and Monkfish with Dill and Ginger (SF) King prawns and monkfish cooked with root ginger, garam masala and dill	25.00
Butter Chicken (N) Chicken cooked with green cardamom, cloves and topped with dried fruit & walnuts	20.00
Chicken Tikka Cooked with Pickling Spices (M) Boneless chicken tikka cooked with fennel seeds, mustard seeds and kalonji	22.00
Garlic Pepper Chicken (M) Chicken marinated with garlic pickle and stir fried with roasted peppers	20.00
Chicken Thighs with Smoked Aubergine Boneless pan Fried Chicken thighs, simmered with aubergines	24.00
Murgh Mussallam Chicken breast stuffed with cardamom crushed potato, simmered in A light cumin spiced sauce	24.00
Lamb Mussallam, Baby Turnips and Roasted Leeks Lamb slowly cooked with ginger and garlic, then simmered with leeks	24.00
Smoked Lamb with Broccoli and Green Chilli Smoked Lamb topped with seared broccoli and whole green chillies	22.00
Raan (N) Lamb shank marinated in yogurt, Ginger, Garlic and aromatic spices	24.00

VEGETARIAN

Spinach with Paneer & Broccoli Spinach with Indian cheese and broccoli	16.50
Vegetable Thali A choice of 2 vegetarian dishes served with basmati rice, roti and raita	19.00
Sweet Potato, Aubergine & Green Peas Sweet potato cooked in ginger, garlic and mixed with aubergine and green peas	15.50
Vegetable Kofta Makhani (N) Simmered in cream and cashew nut sauce	18.50

All vegetarian dishes can be made vegan with the exception of Black Daal and any paneer dishes.

SIDES

Small 10.00 Large 15.00

Black Daal
Creamed Spinach with broccoli
Ladyfinger's with Diced New Potatoes and Tomato
Chana Daal with Karela

SUNDRIES

Basmati Rice	4.50
Nan (G)	4.50
Garlic Nan (G)	4.50
Peshwari Nan (N) (G)	5.00
Today's Vegetarian Rice (N)	5.00
Coriander Chutney	3.00
Mango Chutney	3.00
Raita	3.00

FROM THE BUNGALOW CAFE HOMEMADE ICE CREAM

Wafers	5.50
Vanilla 2 scoops	5.00
Various 2 scoops (Ask staff for details) With choice of topping and sauce	5.50

Gulab Jamin and Cardamom Ice Cream	8.50
Eton Mess	8.50
Affogato	8.50
Todays Dessert (Ask staff for details)	8.50

Coffee	3.50
Latte	4.00
Cappuccino	4.00
Espresso	2.50
Liqueur Coffee	5.50
Speciality Tea	4.00

(Breakfast Tea, Earl grey, Lemon & Ginger, Chai, Green Tea
Jasmine Green Tea, Decaf, Chai Tea, Moroccan Mint)

EUROPEAN DISHES AVAILABLE WITH 24 HOURS NOTICE

All dishes subject to availability and will be served as prepared.

A discretionary optional service charge of 10% will be added to your bill.
Corkage is £8 per Bottle of wine and £10 for sparkling wine.

(G) Gluten (S) Sesame (N) Nuts (M) Mustard Seeds (F) Fish (SF) Shellfish
Please note most of our dishes contain dairy, tomato, onion, garlic.
If unsure please check with the Restaurant Manager.

