

TAMARA  LOUNGE

Merry  
Christmas



# Christmas

## A Snowflake Supper MENU

£40

### VEGETARIAN STARTERS (CHOOSE 2)

#### Chilli Broccoli

Deep fried broccoli sautéed with salt & pepper, fresh chili and garlic.

#### Garlic Mogo

Fried cassava tossed with garlic, tomato sauce and spices.

#### Chilli Paneer

Cottage cheese cubes deep fried and tossed in a hot wok with mixed spices.

#### Aloo Papdi Chaat

Crunchy wafers garnished with potatoes, chickpeas and tamarind chutney.

#### Achari Paneer Tikka

Cottage cheese marinated with yogurt flavoured with pickle spices, skewered with onions and mixed peppers cooked in tandoor.

#### Masala Mogo

Fried cassava sautéed with garlic, tomato sauce and spices.

### NON-VEGETARIAN STARTERS (CHOOSE 2)

#### Crispy Chilli Lamb

Lamb pieces mixed with corn flour, spices, fresh peppers and spring onions.

#### Sheekh Kebab

Minced lamb with peppers delicately spiced and cooked in tandoor.

#### Chilli Chicken

Diced chicken sautéed with spices, red and green peppers.

#### Chicken Tikka

Chicken breast pieces marinated in kashmiri mirchi, spices, yoghurt, crushed garlic and cooked in a tandoor.

#### Amritsari Fish

Battered fried tilapia with gram flour, Ajwani and chillies.

#### Smoked Shredded Chicken

Lightly battered shredded chicken sautéed with salt, pepper, fresh chilli and spring onion.



**VEGETARIAN MAINS**  
(CHOOSE 2)

**Chana Masala**

White Kabuli chana cooked in spicy curry sauce.

**Kadai Paneer**

Cottage cheese cooked with onion, peppers tomato masala.

**Veg Kolhapuri**

Mixed vegetables served in a traditional Kolhapuri masala.

**Tadka Daal**

Yellow lentils tempered with garlic, cumin, onion and fresh tomatoes.

**Methi Corn**

Sweet Corn pods cooked in spices, onions and tomatoes with fenugreek leaves, finished with cream.

**Vegetarian Chow Mein**

Stir fried noodles with mixed vegetables in a soy sauce.

**NON-VEGETARIAN MAINS**  
(CHOOSE 2)

**Chicken Tikka Masala**

Chicken cooked with chopped onions, tomatoes and fenugreek.

**Chicken in Black Bean Sauce**

Chicken breasts stir fried with peppers and onions in a black bean sauce, served on a sizzler

**Lamb Rogan Josh**

Aromatic pieces of lamb cooked in a gravy flavoured with garlic, ginger and aromatic spices.

**Punjabi Lamb Curry**

Lamb cooked with spices and Kashmiri chillies, in thin gravy.

**Dhaba Chicken Curry**

Traditional Indian Style Chicken cooked in a tangy sauce of onions and tomatoes.

**Goan Fish Curry**

Tilapia fish cooked in authentic Goan spices with coconut milk.

**ACCOMPANIMENTS**

Egg Fried Rice / Pulao Rice / Breads / Salad / Raita / Papad

**DESSERT**

Gulab Jamun

OR

Gajar Halwa

Both served with vanilla ice cream.

# Christmas

## The Mistletoe Garden Buffet

### MENU

**£35**  
Per  
Person

#### STARTERS

Chicken Satay  
Sheekh Kebab  
Chilli Paneer  
Chilli Garlic Mogo

#### MAINS

Chicken in Black Bean sauce  
Saag Gosht  
Paneer Taka-Tak  
Maa ki Daal  
Chicken Dum Biryani

#### ACCOMPANIMENTS

Mixed Bread basket  
Cucumber Raita  
Green Salad  
Basmati Rice

#### DESSERT

Rasmalai

The Mistletoe Garden Buffet Menu is restricted to our new Garden Marquee area. It is available for 30 Guests and above.