Christmas Day Menu

Mulled Chiya Punch

(on arrival)

Starter

Beetroot and Ricotta Momo (v)

Dumplings filled with earthy beetroot and ricotta with spices

Turkey and Leek Momo

Festive special dumplings with juicy spiced turkey and leek

Fish Choila with cumin Oyster Mushroom and Poha rice

A vibrant Nepali-style spiced fish, paired with earthy cumin kissed oyster mushrooms and fluffy poha rice

Aloo Tama bites with crispy Bhindi and Tomato Broth (v)

Crispy potato & bamboo shoot bites, served with crunchy okra and a tangy tomato broth

Spiced Lamb Kofta Risotto

Tender lamb koftas simmered in fragrant spices, served on a creamy risotto base

Main

Lasuni Turkey Timuri with Pilau Rice

Succulent turkey cooked with garlic and Himalayan timur spice, served alongside aromatic pilau rice

Slow cooked Lamb Shank with Jeera Rice

Melt-in-the-mouth lamb shank, gently braised with warming spices, paired with cumin-scented rice

Jimbu and Ginger whole Chicken leg

A rustic dish of whole chicken leg infused with ginger and the Himalayan herb jimbu for a unique depth of flavour

Pan seared Salmon fillet with Timur Butter and Tomato Sorba

Golden seared salmon complemented by zesty timur spiced butter and a rich, comforting tomato broth.

Nan topped Jackfruit Biryani with Garlic and Bundi Raita (v)

A fragrant jackfruit biryani crowned with soft naan bread, paired with cooling garlic and bundi raita

Dessert

Ghee roast Vermicelli with Rabadi and Vanilla ice cream

Slow-roasted vermicelli enriched with ghee, served with rabadi & vanilla ice cream

Saffroni Rice Pudding

A silky rice pudding infused with saffron for a warm, aromatic finish

Coconut and Motichoor trifle with Vanilla custard

Layers of soft motichoor, creamy custard, and tropical coconut

Finish with

Masala chai and Mince Pie