



# CHRISTMAS DAY MENU

## STARTER

### MUSHROOM SOUP

Creamy soup of mushroom scented with truffle

### CHICKEN TIKKA

Tender chicken marinated in aromatic spices, grilled to perfection.

### ONION BHAJI

Crispy, golden-brown fritters made with spiced onions and a light batter.

### CRISPY CHICKEN GYOZA

Pan-fried dumplings filled with flavourful chicken and served with a dipping sauce.

### CHICKEN YAKITORI

Grilled chicken skewers glazed with a sweet and savoury sauce.

### LAMB SHISH KEBAB

Succulent lamb chunks marinated in herbs and spices, grilled to perfection.

### PRAWN TEMPURA

Lightly battered, crispy prawns served with a tangy dipping sauce.

### DYNAMITE SCALLOPS

Seared scallops topped with a spicy, creamy sauce for a bold flavour kick.

## MAIN COURSE

### TURKEY ROAST

Roast Turkey breast with Cranberry sauce served with sides of maple carrots, vinaigrette green beans, asparagus and gravy

### HARIYALI LAMB CURRY

Tender lamb in a fragrant mint and coriander sauce, packed with fresh, herby flavours.

### PANEER BUTTER MASALA

Soft paneer cubes in a rich, creamy tomato sauce, infused with fragrant spices.

### PANKO CHICKEN KATSU

Crispy, breaded chicken cutlet served with a tangy katsu sauce.

### VEG DUCK CURRY

Tender mock duck in a flavourful curry with a mix of vibrant vegetables and aromatic spices.

### BUTTER CHICKEN

Tender chicken in a rich, creamy tomato-based sauce, infused with fragrant spices.

### CHICKEN RED CURRY

Tender chicken in a rich, aromatic red curry sauce with coconut milk and spices.

### SIRLOIN STEAK

Tender meat served with a side of chips, minted peas and black pepper sauce

### BEEF TERIYAKI

Tender beef glazed with a sweet and savoury teriyaki sauce, grilled to perfection.

## DESSERT

### BISCOFF CHEESECAKE

Creamy cheesecake with a Biscoff biscuit base, topped with a rich Biscoff spread.

### CHOCOLATE FONDANT

A warm, molten chocolate cake with a rich, gooey center.

### CHRISTMAS PUDDING

A classic, spiced dessert packed with dried fruits, served with brandy sauce.

£45 PER PERSON

10% discretionary service charge added to the bill

Please speak to a member of staff if you have any allergies or dietary restrictions

LION & LAMB

