



Festive

— M E N U —

Book Now: 01357 522 555

2 Bridge Street, Strathaven ML10 6AN

Festive Dinners from 1st December - 3rd January 2027

Festive Dinner

£39.95 WITH 3 DRINKS

£29.95 WITHOUT DRINKS

POPADOMS & SPICED ONIONS

And a trio of tasty dips to help you get cracking

PAKORA MEDLEY

A merry mix of vegetable, chicken and cauliflower

CHICKEN GUJYA

Spicy chicken spring rolls served with sweet and sour chick peas

MERRY MUSHROOMS

Button mushrooms with lashings of garlic in a deliciously creamy sauce

PRAWN POORI PARCEL

Indian pan-fried bread topped with sumptuously sweet chilli prawns

HARYALI KEBAB

chicken mince kebabs marinated in fresh coriander, fresh mint, garam masala, ginger, garlic paste with other exotic spices

PRAWN COCKTAIL

A Christmas cocktail of juicy prawns smothered in a creamy marie-rose sauce

JINGLE BELL TIKKA

Tender supreme of chicken marinated in tandoori spices, cooked in the tandoor served with mint yoghurt sauce

Our seasonal sub-continental dishes are served with a selection of rice and freshly fired Indian bread

CHICKEN TIKKA MASKAWALA

Medium to spicy curry, buttery creamy and hot chilli sauce with cashew nut powder with a tangy twist

BUTTER CHICKEN

Mild to medium dish, tomato based curry, fresh cream, ginger, garlic, white peppers and cashew powder

CHICKEN TIKKA SHASHLIK

Succulent marinated chicken barbecued with onions, peppers and plum tomatoes served with pilau rice and a traditional curry sauce

CHICKEN TIKKA CHASNI

A delicious variation on the Korma theme with a tangy twist of sweet 'n' sour

LAMB METHI

Tender lamb sauteed in exotic spices with lime pickle and fresh fenugreek leaves

CHICKEN TIKKA MASALA

Chicken Tikka simmered in aromatic Punjabi spices with capsicums, onions, and tomatoes

PANEER MALAIDAR

Medium dish cooked with spinach puree, simmered with lashings of green chillies, garlic and a flourish of fresh cream

VEGETABLE NAWABI

A rich and tasty tarka of onions, mushrooms, capsicums and tomatoes

CHICKEN TIKKA MAZEDAR

medium to spicy dish with peppers, onions, mushrooms, green chillies and a shot of brandy

STICKY TOFFEE PUDDING | CHOCOLATE FUDGE CAKE CHRISTMAS PUDDING WITH CUSTARD | CITRUS SORBET

*Terms and conditions: All beverages must be ordered in single measure. Beverages include Vodka, Whisky, Gin, Bacardi, house wines (red, white and sparkling) draught Lager, and all mixers and soft drinks. Inclusive beverages will be served during the two and a half hour period from time of booking.
These offers are not available in conjunction with any other offer or promotion.



Contains Nuts

Christmas Day

£65.00 PER PERSON

£30.00 KIDS UNDER 12'S

POPADOMS & SPICED ONIONS

And a trio of tasty dips to help you get cracking

PAKORA MEDLEY

A merry mix of vegetable, chicken and cauliflower

PRAWN COCKTAIL

A Christmas cocktail of juicy prawns smothered in a creamy marie- rose sauce

PRANCER'S PLATTER

A mouth watering medley of chicken chaat, chicken tikka, seekh kebab and aloo tikki

MALAI MUSHROOMS

Mouth watering mushrooms pan fried in a fusion of exotic spices, garlic, crushed black peppercorns and flourish of fresh cream

MALAI TIKKA



Chicken Tikka pieces marinated in creamy garlic cheese sauce, cooked in the clay oven

CREAM OF CHICKEN SOUP

A rich, savoury soup with a base of chicken stock, cream, and tender pieces of chicken breast

BUTTER CHICKEN



Mild to medium dish, tomato based curry, fresh cream, ginger, garlic, white peppers and cashew powder

CHICKEN TIKKA CHASNI

A delicious variation on the korma theme with a tangy twist of sweet 'n' sour

TANDOORI SIZZLER

A medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab and naan bread

TANDOORI SALMON

Salmon marinated in tandoori spices, cooked on the skewer in the clay oven, served with sweet and chilli sauce

CHAAT PATT

Medium - Spicy Dish. Tamarind sauce, curry leaves, kashmeri chilli powder, coconut milk and spices

CHICKEN TIKKA BALCHO

Medium to spicy dish, cooked in coconut milk, with fresh curry leaves, mustard seeds, dry red chillies, ginger and garlic

KING PRAWN SOUTH INDIAN GARLIC CHILLI

King prawns cooked in hot and spicy sauce with a twist of sweet and sour

VEGETABLE KARAH BHOONA

Vegetables cooked in a medium sauce, with ginger, garlic, peppers, and onions

PANEER TIKKA

Subtly spiced skewered Indian cheese, capsicums and onions, served with a piquant patia sauce

TRADITIONAL TURKEY PLATTER

A seasonal favourite served with all the trimmings

**CHOCOLATE FUDGE CAKE | CHRISTMAS PUDDING WITH CUSTARD
CHEESECAKE | SCOTTISH TABLET ICE CREAM | CITRUS SORBET**



**Book Now:
01357 522 555**



A Christmas Offer

J u s t F o r Y o u

Book for a party size of 20 & over & the party organiser will receive a £30 gift voucher!



T&C's: Vouchers to be used in the month of January.