

## NON—VEG.

### SMALL PLATES

**Keema Pau** — Spiced minced lamb and peas with a toasted, buttered, home-made bun. (S)

**Okra Fries** — Fine lady's fingers for the fingers. (V)

**Bhel** — Puffed rice, peanuts, Bombay Mix and nylon sev tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint. (V)

### GRILLS

**Murgh Malai** — Chicken thigh meat is steeped overnight in garlic, ginger, coriander stems and a little cream. Still slightly pink when fully cooked. (M)

**Sheekh Kabab** — Minced lamb is marinated with green chilli, coriander and cumin, then grilled. (S)

### TURKEY RAAN WITH ALL THE TRIMMINGS

Whole turkey leg prepared in the traditional Indian raan style, cooked slowly over a day until meltingly tender. Served with Bombay-style potatoes, masala winter greens, spiced cranberry chutney.

### BIRYANI & RUBY MURRAY

**Mattar Paneer** — A steadfast and humble vegetarian curry. (V)

**Chicken Berry Britannia** — The Dishoom variation on the legendary Irani café special, with cranberries.

### HOUSE BLACK DAAL

A Dishoom signature dish. It is cooked over 24 hours for extra harmony. (V)

### SIDE DISHES

*(we'll serve as many portions of sides as you like)*

**Naan** — Freshly baked in the tandoor. (V)

**Roomali Roti** — Soft handkerchief-thin bread. (V)

**Kachumber** — A messy to-do of cucumber, onion and tomato. (V)

**Raita** — Delicate minty-cucumber yoghurt. (V)

### PUDDINGS

**Kulfi** — A sweet creamy treat.

Mango (V) Pistachio (V) Malai (V)

# CHRISTMAS FEAST

Please choose one of the two menus. Large 'Thaals' of food will be placed on the table for guests to help themselves. Everything is served in plentiful portions.

£39.00 per person

If it suits, we can greet you with pre-ordered wine for the table, at moderate rates.

(M) Mild (S) Spicy (V) Vegetarian

## VEG.

### SMALL PLATES

**Pau Bhaji** — A bowl of mashed vegetables with hot, buttered, home-made bun. (S) (V)

**Okra Fries** — Fine lady's fingers for the fingers. (V)

**Bhel** — Puffed rice, peanuts, Bombay Mix and nylon sev tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint. (V)

### GRILLS

**Paneer Tikka** — Marinated then gently charred with red and green capsicums. (V)

**Gunpowder Potatoes** — Potatoes with brown skins, smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs. (V) (M)

### CHOLE PURI

Puffed puris lie next to hearty bowl of spiced chickpea curry, with sweet halva alongside. Eat altogether. (V)

### BIRYANI & RUBY MURRAY

**Mattar Paneer** — A steadfast and humble vegetarian curry. (V)

**Jackfruit Biryani** — Delicious, savoury jackfruit and delicately saffron'd rice, potted and cooked with fresh herbs, barberries and sultanas. (V)

### HOUSE BLACK DAAL

A Dishoom signature dish. It is cooked over 24 hours for extra harmony. (V)

### SIDE DISHES

*(we'll serve as many portions of sides as you like)*

**Naan** — Freshly baked in the tandoor. (V)

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### PUDDINGS

**Kulfi** — A sweet creamy treat.

Mango (V) Pistachio (V) Malai (V)