

New Year's Eve Gala Dinner

Wednesday December 31st

**A glass of Champagne per person
included at midnight.**

**Complimentary popadoms and pickles
on arrival.**

Assorted Mixed Starter

King Prawn Kebab, Salmon Tikka, Cocktail
Shammi Kebab, Ginger Chicken Tikka.

Main Course

Please choose one of the following
main courses:

King Prawn Lababdar

Grilled King Prawns prepared in a tomato
and onion sauce, mildly spiced and finished
with cream and Coriander.

Masala Grilled Sea Bass

One of our favourite dishes, where east
meets west. A deliciously spiced dish.

Sylhete Beef Mubarak

Succulent tender Beef meat cooked with
yoghurt, Garam Masala, paste of onion,
ginger, garlic and bay leaves.

Murgh Jamdani Masala

A unique preparation of Chicken with
Garam Masala, fine paste of aromatic
spices and fresh herbs give you a spicy
sensation of taste.

Hara Murgh Masala

Chicken cooked in a green sauce
prepared with Mint, Coriander, Green Chillies
and coconut.

Dessert – Aam Satha

A very refreshing homemade dessert
prepared with Mango pulp and topped with
a delicious sauce.

Tea or Coffee with Mints

Vegetarians please choose from the
vegetarian selection.

Crackers and party poppers are provided

£25 per person