Christmas Party
Menu

Ho! Ho! Ho!

PEACOCK LODGE
GATWICK

Bar | Beer Garden | Restaurant | Banqueting | Play Area

Eastbourne Road, Newchapel, Felbridge, RH7 6HL
Ph: 01342 457110. Email: info@peacocklodge.co.uk. www.peacocklodge.co.uk
Terms & Conditions Apply. Minimum 4 persons per menu.
To mix and match menus or any clarifications, please check with a member of

Menu One Pub Selection

£19.95 per person (2 Courses)

Starter Platter

Crispy Tempura Prawns
Or
Spiced Chicken Goujons
Or
Halloumi & Feta Fingers
Or
Duck and Orange Pate with Ancient Grain Loaf Bread

Main Course

Norfolk Bronze Free Range Roast Turkey served with accompaniments
Home Roasted Turkey served with traditional accompaniments
Or

Slow Cooked Rosemary and Mint Lamb Shank
Braised shank of lamb, served with creamy mash, green beans and mint gravy
Or

Chicken Tikka Masala Platter
Traditional Chicken Tikka Masala, Saag Aloo, Basmati Rice and Butter Naan
Poppadum & Mango Chutney
Or

(V) Vegetarian Masala Platter
A favourite complete meal with Vegetable Masala, Saag Aloo, Basmati Rice and Butter Naan
Poppadum & Mango Chutney
Menu Two Indian Selection
£19.95 per person (2 Courses)

Poppadums & Chutneys

Starters (Please Choose One)

Chicken Tikka
Succulent selection of tandoori chicken tikka Traditional & Herb
OR
Amritsari Fish Pakoras
Crispy Fried Fillet of Tilapia marinated in ground spices
OR
Lahori Seekh Kebabs
Minced lamb seekh kebabs
OR
Punjabi Vegetable Samosa
Traditional golden fried Punjabi Samosas

Main Course Platter (Please Choose One)

Butter Chicken
An All Time Favourite Tandoori chicken tikka in rich tomato butter sauce with a hint of fenugreek

Or
Kadai Murgh Lahori
Chef’s special chicken curry with shredded onions, peppers, green chillies in a spicy tomato garlic sauce

Or
Kashmiri Lamb Rogan Josh
A delicious diced lamb curry in an enriched gravy of fragrant spices

Or
King Prawns Coconut and Mango Curry
A creamy South Indian coconut curry with curry leaves, mustard seeds and green mangoes

Or
Subz Makhanwalla
Garden Vegetables slow cooked in a rich tomato butter sauce

Served With:
Saag Aloo
Bombay Bhaji
Saffron Pilao Rice
Garlic and Coriander Naan