

# CHRISTMAS DAY

## Cold Hors d'oeuvres Platter

Melon Prosciutto Di Parma  
Smoked Salmon Antipasti with Mustard and Dill  
Olives, Anchovies, Creamy Herbed Cheese and avocado open parcels

£49.95  
Per person

## Hot Entree Platter

**Kohinoori Jheenga**  
Tandoori Tiger Prawns in a rich marinade of Greek yogurt, Kashmiri chilli and freshly ground spices

**Nawabi Paneer Tikka**  
Tandoor cooked marinated Fresh Paneer in pickling spices

**Smoked Garlic Chicken Tikka with Saffron**  
Succulent Smoked chicken tikka in a creamy Greek Yogurt marinade of fresh garlic, and Saffron

**Peshwari Lamb Kebabs**  
A Kebab of fine lamb mince in a Royal blend of nuts and spices

## Main Course

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

Or

**Chicken Tikka Masala Platter**  
A favourite complete meal with Saag Aloo, Basmati Rice, Onion Bhaji, Buttered Naan, Poppadum, Mango Chutney and Salad

Or

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

Or

**(V) Panjabi style Paneer and Vegetable masala**  
A favourite complete meal with Saag Aloo, Onion Bhaji, Basmati Rice, Garlic & Coriander Naan, Poppadum, Mango Chutney and Salad

## Desserts (Please Choose One)

**Rich and Fruity Christmas Pudding with Brandy Sauce**

Or

**Rum and Raisin Ice Cream with Berry Coulis**

Or

**Four Layer Warm Chocolate Fudge Cake with Rich Vanilla Ice Cream**

Or

**Salted Caramel Crème Brulee Cheesecake**

Pre booking your  
Christmas Day  
meal is  
essential.

# CHRISTMAS

AT

## The Peacock Lodge



**PEACOCK LODGE**  
• GATWICK •

Bar | Beer Garden | Restaurant | Banqueting | Play Area

Eastbourne Road, Newchapel, Felbridge, RH7 6HL

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# CHRISTMAS PARTY

*Terms & Conditions Apply. Minimum 4 persons per menu.*

*To mix and match menus or any clarifications, please check with a member of staff*

## Starter (Please choose one)

**Crispy Tempura Prawns**

OR

**Spiced Chicken Goujons**

OR

**Brie Bites**

OR

**Chicken Tikkas**

*Succulent selection of tandoori chicken tikkas – 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*

£ 19.95  
per person  
(2 Courses)

## Main Course (Please Choose One)

### Pub Grub

**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, 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*

### Indian Collection

#### Butter Chicken

*An All Time Favourite – Tandoori chicken tikkas 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**

