£49.95
Per person

## Cold Hors d'ouevres Platter

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

### 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 Panner 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

Chicken Tikka Masala Platter

A favourite complete meal with Saag Aloo, Basmati Rice, Onion Bhaji, Buttered Naan, Poppadum, Mango Chutney and Salad

Slow Cooked Rosemary and Mint Lamb Shank

Braised shank of lamb, served with creamy mash, green beans and mint gravy

(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 Rum and Raisin Ice Cream with Berry Coulis Four Layer Warm Chocolate Fudge Cake with Rich Vanilla Ice Cream Salted Caramel Crème Brulee Cheesecake