



Ash'a's



# Asha's

## FESTIVE MENU

£59 PER PERSON

A basket of poppadums served with a selection of homemade chutneys

### STARTERS

#### ALMOND ALOO TIKKI

Pan fried potato, almond flakes, Indian ground spices stuffed with mashed green peas, pomegranate, mint & tamarind

#### TRUFFLE & CHILLI PRAWN

Char-grilled prawns marinated with yogurt, cream & truffle oil

#### ACHARI CHICKEN TIKKA

Succulent boneless chicken marinated in pickling spices, yogurt & garlic

#### TANDOORI LAMB CHOPS

Spicy lamb chops marinated in yogurt, ginger, garlic, cumin & garam masala

### MAINS

#### JUNGALI MASS

Diced lamb, onion, tomato & whole spices

#### TURKEY KOFTA MASALA

Turkey mince, sage, yoghurt & masala sauce

#### BOATMAN PRAWN CURRY

Prawns, coconut milk, spring onion, turmeric

#### PANEER TIKKA MASALA (V)

Cottage cheese, onion, tomato, garam masala & cream

#### CHICKEN BERRY BIRYANI

Parsi-style chicken cooked with ginger, mint, coriander, spices topped with cranberries & brown onion

#### DAL MAKHANI (V)

Classic black lentils slow-cooked overnight with tomatoes, cream & butter

All served with

#### POMEGRANATE MINT RAITA & BIRYANI RICE

Creamy yoghurt topped with pomegranate & mint

#### BREAD

Plain, Garlic or Butter naan

### DESSERT

#### CHRISTMAS CHEESECAKE

Minimum of 5 guests • All bookings of 7 people & above need to order from the same set menu  
All food is served to share • Please inform us of any dietary requirements 7 days in advance • Vegan menus available on request • Set menu not available for takeaway • 10% service charge will be applied