

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