



*Christmas at  
Namaaste Kitchen*



## Celebrate Christmas at Namaaste Kitchen

Celebrate Christmas in style at Namaaste Kitchen where we combine stunning regional Indian cuisine with festive flair! We are serving all through December and are open on Christmas Day and Boxing Day.

Choose from our delicious set menus which offer exceptional flavour and value, plus the option to pre-order drinks from our extensive selection. To add a little theatre to your event, book our Chef's Table where you and up to 13 guests can watch your dishes being prepared!

If you need more space, we can offer the whole restaurant, accommodating up to 90 seated guests or 110 standing.

# Christmas Menu A

## £21.95pp

(Available Every day 12-5 pm)

### Appetizers

#### Crispy Shakarkhand Chaat V

(Griddled Indian White Potato, Pomegranate, tamarind, chaat masala)

#### Coriander & Lime Chicken Tikka GF

(Chicken Breast marinated in fresh coriander, lime leaves & spices, char grilled in tandoor)

### Main Courses

(All main courses are served with Tadka Dal, Pulao Rice and Bread Basket)

#### Chicken Lababdar GF

(Chicken breast cooked with tomatoes, cream & exotic spices)

#### Malabar style Mix Vegetables V GF

(Seasonal vegetables coked in delightful sauce with coconut, mustard seeds, curry leaves)

#### Raw Mango Prawns curry GF

(Spiced prawn curry cooked with raw mangoes, ginger, garlic, tomatoes and onions)

### Desserts

Christmas pudding with Brandy Sauce  
Gajar Ka Halwa with Coconut Ice cream GF

GF: Gluten Free  
V: Vegetarian

# Christmas Menu B

## £32.95pp

### Appetizers

#### Lucknowi Galouti Kebab GF

(Speciality from streets of Lucknow, succulent melt in mouth minced Lamb Kebabs)

#### Hakka Chilli Paneer Lettuce Cup V

(Indian cottage cheese, cooked in Indo Chinese spices with soya sauce, red lettuce)

#### Aamchi Tanatan Prawns

(Speciality from Mumbai, crispy fried prawns marinated in spices, coriander & mint chutney)

### Main Courses

(All main courses are served with Tadka Dal, Pulao Rice and Bread Basket)

#### Mangalorean Kori Gassi Chicken GF

(Chicken curry with flavours of coconut, mustard seeds, curry leaves, roast chillies and tamarind)

#### Salli Boti Zardaloo GF

(Famous dish from Persian community in Mumbai, lamb cooked with apricots, salli potatoes)

#### Hydrabadi Baingan Ka Salan V GF

(Baby Aubergine cooked in delightful pickling sauce)

### Desserts

#### Duo of Mango & Pistachio Kulfi GF

#### Gajar Ka Halwa with coconut Ice Cream GF

# Christmas Menu C - £37.95

## Appetizers

### **Bhatti Paneer Tikka V GF**

(Indian Cottage cheese, marinated in chef's spices, char grilled in tandoor)

### **Tandoori Green Prawn GF**

(Jumbo Prawns marinated in Coriander, mint & green chillies, char grilled in tandoor)

### **Coriander & Lime Chicken Tikka GF**

(Turkey marinated in fresh coriander, lime leaves & spices, char grilled in tandoor)

### **Amritsari Champen GF**

(Succulent baby Lamb Chops marinated in ginger, garlic and chefs spices, served with mashed potatoes)

## Main Courses

(All Main courses will be served with Cumin potatoes, Pulao Rice & Bread Basket)

### **Hydrabadi Dal Gosht GF**

(Traditional Lamb curry cooked with lentils, fresh curry leaves, ginger, garlic and mint)

### **Tawa Griddled Venison Kebabs GF**

(Minced marinate Deer meat, skewered, char grilled in tandoor, tossed with karahi masala)

### **Goan Fish Curry GF**

(Pan Seared sea bass fillets cooked in coastal spices, roasted red chillies, curry leaves, mustard seeds, tomatoes & tamarind)

### **Lasooni Paneer Tikka Lababdar V GF**

(Cottage cheese cooked with tomatoes, onions, capsicum, spices and fresh cream)

### **Old Delhi style Butter Chicken GF**

(Charcoal grilled chicken simmered in tomato and onion gravy, fresh cream and fenugreek)

## Desserts

**Mango & Passion fruit cheese cake**  
**Christmas pudding with Brandy sauce**

# Christmas Day Set Menu - £44.95

## Amuse Bouche

### Appetizers

#### Hakka Chilli Paneer Lettuce Cup V

(Indian cottage cheese, cooked in Indo Chinese spices with soya sauce, red lettuce)

#### Tandoori Green Prawn GF

(Jumbo Prawns marinated in Coriander, mint & green chillies, char grilled in tandoor)

#### Venison Seekh Gilafi GF

(Spiced Mince Deer meat, skewered and charcoal grilled in Tandoor)

#### Lucknowi Galouti Kebab GF

(Speciality from streets of Lucknow, succulent melt in mouth minced Lamb Kebabs)

### Main Courses

(All Main courses will be served with Aloo Gobi Mutter, Tarka Dal, Zaffrani Pulao Rice & Bread Basket)

#### Hydrabadi Dal Gosht GF

(Traditional lamb cooked with lentils, fresh curry leaves, ginger, garlic, tamarind & mint)

#### Kalonge King Prawns Adraki GF

(King Prawn cooked with black onion seeds, ginger, garlic, lime, tamarind, tomatoes & onions)

#### Mangalorean Korri Gassi Chicken GF

(Chicken curry with flavours of coconut, mustard seeds, curry leaves, roasted chillies & tamarind)

#### Zardaloo Kofte (V)

(Potato & Apricot dumplings cooked in creamy gravy with chef's spices)

### Desserts

Mango & Passion fruit cheese cake  
Christmas pudding with Brandy sauce

# Vegan Set Menu - £29.95

## Appetizers

### Tawa Spiced Quinoa & Avocado Salad

*(Tossed masala Quinoa, diced avocado, mixed peppers, pomegranate, dried apricot)*

Or

### Chatpati Tokri Chaat

*(Crispy Potato basket, chickpeas, lentil dumplings, cucumber, pomegranate, tamarind)*

## Main Courses

*(All Mains are served with Yellow Lentils, Tandoori Roti & Basmati Rice)*

### Baingan & Makai Bhatha

*(Smoked aubergine, onions, tomatoes, sweet corn, chefs spices)*

### Kadahi Mix Vegetables

*(Seasonal Mix vegetables cooked with peppers, onions & spices)*

### Stir- fry Okra with Raw Mango

*(Diced Okra tossed with raw mango & spices)*

## Dessert

### Lemon & Raspberry Sorbet



  
*Namasik*  
Kitchen