



**CHRISTMAS
Menu**

**2 COURSE
£21.95**

**3 COURSE
£24.95**



STARTERS

FESTIVE SPICED TANDOORI CHICKEN TIKKA ⓘ

Chicken breast marinated in yoghurt, mustard, cumin, garlic, ginger and Tandoori Masala

SOUTHERN SPICED FISH PAKORA

Boneless fish marinated in southern spices, and coated with gram flour batter and deep fried

ONION AND FENNEL BHAJI ✓

Sliced onion mixed with fennel seeds, yellow lentils, gram flour and deep fried

MAINS

KARAHI LAMB

Spring lamb cooked with ground spices, tomatoes, onions and green peppers

ROAST TURKEY DINNER

Roast Turkey with roast potato, seasonal vegetables, traditional trimmings and chef special gravy

DESI MURGH

Country range chicken cooked in pure desi style with ground south Indian spices

CORIANDER FISH CURRY ⓘ

Fish cooked with coriander, fresh mint paste and garnished with cream

SAAG PANNER ⓘ ✓

Fresh cottage cheese cooked with cumin and garlic tempered spinach

(All dishes comes with naan bread and pulao rice)

DESSERTS

GAJAR KA HALWA - WITH PISTACHIO KULFI ⓘ

GULAB JAMMON - WITH VANILLA ICE CREAM ⓘ

WARM CHRISTMAS PUDDING - WITH CUSTARD ⓘ

All bookings are confirmed upon payment of a £10 deposit per head, payable within 2 weeks of making the provisional booking. If no deposit is paid within the 2 week period all bookings will be cancelled.

* ANY FOOD ALLERGIES ,PLEASE ASK A MEMBER OF STAFF

🌰 NUTS 🥛 DAIRY ✓ VEGETARIAN

🌐 www.mirchistoke.co.uk

📞 01782 284488

🌐 www.ohindia.co.uk

📞 01782 444556



**FESTIVE
Menus**

Mirchi
Indian Street Food kitchen

OH! INDIA
The True Taste of India


CHRISTMAS DAY
Menu

Adults
£39.95

Kids
£19.95



TO BEGIN

(Glass of Cocktail or Orange Juice)

PASSION FRUIT MARTINI
ESPRESSO MARTINI
PINK MARTINI
FRESH ORANGE JUICE



STARTERS

TANDOORI LAMB CHOPS 

served with black srat and minted yoghurt

PRAWN PEPPER SALT

Tender pieces of deep fried prawns tossed in a special recipe flavoured with ginger garlic and spring onions.

CHENNAI PEPPER CHICKEN 

Popular south Indian stir fried chicken with bell pepper and black peppercorns topped fresh coriander.

BOMBAY CHAAT  




Popular street food in India, combination of samosa, topped with chickpeas, tangy sweet yogurt, mint sauce, fresh coriander and red onions.

FISH KOLIWADA

Fish fillet marinated with traditional north indian spices ,gram flour batter and deep fried.

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 NUTS  DAIRY  VEGETARIAN


CHRISTMAS DAY
Menu

MAINS

BUTTER CHICKEN  

Cubes of chargrilled chicken cooked along with onion and tomatoes finished with cream, garam masala and fresh coriander leaves.

ROAST TURKEY DINNER

Roast Turkey with roast potato, seasonal vegetables, traditional trimmings and chef special gravy

LAMB SAAG

Cubes of lamb cooked with garlic, ginger, spinach puree, coriander and tomato to give a great taste.

GOAN FISH CURRY

Chunks of fish cooked in classic Goan curry with tamarind, kashmiri chilli. Coconut milk and spices.

MUSHROOM KALIMIRCH  

Mushrooms cooked with freshly crushed black peppercorns, yogurt and spices.

TANDOORI KING PRAWNS 

King prawns steeped in a marinade of chilli yoghurt, ginger, and coriander, char grilled

(All dishes comes with naan bread and pulao rice)

DESSERTS

GAJAR KA HALWA - WITH PISTACHIO KULFI 

GULAB JAMMON - WITH VANILLA ICE CREAM 

WARM CHRISTMAS PUDDING - WITH CUSTARD 

CHOICE OF REAL DIARY ICE CREAM 

TO FINISH

COFFEE AND MINCE PIES 



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