



Christmas Menu @35 Per person

*Papadums and Pickle on Arrival
Chef's Special Welcome Canapes*

Starters (Choose One)

1. Hariyali tikka

Chicken tikka marinated in with spinach, mint and Nepalese tandoori spices, served with mint sauce.

2. Chicken Lollipops

Crispy, deep-fried chicken wings shaped into lollipops, marinated with Nepalese spices and served with a tangy chilli sauce.

3. Fish Pakoda

Tender fish fillets marinated with ginger, garlic, and Nepalese spices, dipped in gram flour batter and deep-fried until golden and crispy. Served with fresh mango chutney.

4. Chilli Garlic Mushroom or Chilli Chicken

Battered mushroom or chicken, fried with ginger, garlic, chilli, onions, and peppers in chilli sauce

5. Paneer Tikka

Chunks of soft cottage cheese marinated in yogurt, garlic, ginger, and Nepalese spices, skewered and grilled in the tandoor. Served with mint chutney.

6. Tandoori Lamb Chops

French-trimmed lamb chops marinated in Nepalese herbs and spices, cooked in the tandoor. Served with mint chutney.

Main Courses (Choose One)

MAin course is served with choice of Pilao Rice or Naan Bread

1. Gurkha Manor Special Goat Curry

On the bone goat meat cooked in Nepalese Spice

2. Kathmandu Chicken Supreme

Nepalese special chicken supreme with cooked in rich creamy masala sauce

3. Chicken Lasun Khursani

A hot and spicy chicken tikka curry rich in garlic flavour

4. Tandoori Mix Grill

Mix platter of tandoori lamb chops, tandoori chicken, sheek kebab, and salmon tikka

5. Asparagus, Mushroom and Paneer

A wholesome vegetarian with asparagus, mushroom, and soft cottage cheese cooked in Nepalese spices

6. Shashlik (Chicken/ Salmon or King Prawn)

Chicken, Salmon or King Prawn marinated and cooked in clay oven served with peppers, onions and tomatoes

Side dish

Jeera Aalo and Tadka Dal

Desserts

Gajar ko halwa (Carrot Pudding) or Gulab Jamun

Please kindly let us know if you have any allergies or intolerance

