



*Christmas at
Namaaste Kitchen*



ABOUT

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

Christmas Menu A£ 19.95pp

Christmas Menu B.....£29.95pp

Christmas Menu C.....£34.95pp

Christmas Day Menu.....£42.95pp

We're open Christmas day! & Boxing Day

**BOOK EARLY AND QUALIFY
FOR 10% OFF FROM MENU B & C**

**PRE-ORDER DRINKS FOR A PARTY OF 10 OR
MORE PEOPLE & GET 10% OFF ALL DRINKS**

CHRISTMAS MENU A

£19.95pp

Available everyday 12-5pm

APPETIZERS

Keema Mattar Samosa

Spiced mince lamb & peas wrapped up in filo pastry

Old Delhi Aloo Tikki Chaat

Crispy fried spiced mashed potato cakes served with masala chickpeas, yoghurt & tamarind

MAIN COURSES

All main courses are served with Basmati Rice and Bread Basket

Chicken Kolhapuri

Chicken cooked with roasted ground spices, onions, tomato, ginger, garlic & coriander

Gosht Zardaloo

Lamb and apricot cooked together with special chef's spices

Mattar Paneer

Indian cottage cheese and green peas cooked in spiced creamy sauce

DESSERTS

Gulab Jamun

with vanilla ice cream

12.5% Service Charge

CHRISTMAS MENU B

£29.95

APPETIZERS

Anglo Indian Lamb Cutlets

Spiced mince lamb cutlets laced with eggs

Coriander & Lime Turkey Tikka

Turkey marinated in fresh coriander, lime leaves & spices, chargrilled in tandoor

Lucknowi Tokri Chaat

Crispy potato basket filled with lentil dumplings, chickpeas, tamarind & yoghurt

MAIN COURSES

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

Mangalorean Kori Gassi Turkey Chicken

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

Hydrabadi Dal Gosht

Traditional lamb curry cooked with lentils, fresh curry leaves, ginger, garlic and mint

Lasooni Paneer Tikka Lababdar V

Chargrilled Indian cottage cheese cooked with tomatoes, onions, capsicum, fresh cream & exotic spices

DESSERTS

Duo of Mango & Pistachio Kulfi

Gajar Ka Halwa
with coconut Ice Cream

12.5% Service Charge

CHRISTMAS MENU C

£34.95

APPETIZERS

Lucknowi Tokri Chaat

Crispy potato basket filled with lentil dumplings, chickpeas, tamarind & yoghurt

Tandoori Green Prawn

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

Coriander & Lime Turkey Tikka

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

Amritsari Chaapen

Succulent 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)

Railway Mutton Curry

A colonial Anglo-Indian mutton curry cooked with fresh curry leaves and chefs special spices

Goan Fish Curry

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

Parsi Kofta Zardaloo

Potato and apricot dumplings cooked in creamy tangy sauce

Anglo- Indian Country Captain Chicken

Recipe from British Raj in India, this chicken curry is cooked with grilled chicken simmered in tomato and onion gravy, fresh cream and fenugreek

Parsi Kofta Zardaloo

Potato and apricot dumplings cooked in creamy tangy sauce

DESSERTS

Duo of Mango & Pistachio Kulfi

Christmas pudding with Brandy sauce with coconut Ice Cream

12.5% Service Charge

CHRISTMAS DAY SET MENU

£42.95

APPETIZERS

Purani Delhi Aloo Tikki Chaat

Crispy deep fried mashed potato cakes, served with masala chickpeas, yogurt and tamarind

Amritsari Chaap

Succulent baby lamb chops marinated in chefs special spices, char grilled in tandoor

Coriander & Lime Turkey Tikka

Turkey breast marinated in coriander, lime, spices and char grilled in clay Owen.

Ambala Macchi Fry

North Indian delicacy, fresh sea bass fillets, coated in spicy batter, deep fried.

MAIN COURSES

All Main courses will be served with creamy black lentils, Cucumer raita, Zaffrani Pulao Rice & Bread Basket

Hydrabadi Dal Gosht

Traditional lamb on the bone cooked with lentils, fresh curry leaves, ginger, garlic, tamarind & mint

Sea Food Moilee

King Prawn, Scallops, sea bass fillets in coconut mustard

Mangalorean Kori Gassi Turkey / Chicken

Chicken curry with flavours of coconut, mustard seeds, curry leaves, roasted red chillies and tamarind

Lasooni Paneer Tikka Lababdar (V)

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

DESSERTS

Warm Gulab Jamun

served with pistachio kulfi

OR

Mango & Raspberry Sorbet

12.5% Service Charge