



Celebrate Christmas at Namaaste Kitchen

There's Chef's Table for those who like to see the chefs in action or you can hire the entire venue that seats up to 90 guests in Namaaste Kitchen, restaurants open for Christmas Day & Boxing Day! So this festival season you can share the moment with friends, family or colleagues and make this a time to remember at our restaurant.

Facts:

Open On Christmas Day & Boxing Day

Namaaste Kitchen;

64 Parkway, London NW17AH 0207 485 5977 / 0207 284 0222

Chefs Table / Grill Room - Semi private seats 14 guests or can book for 4 per table

Can Hire entire venue seats 90 , Standing 110

Open On Christmas Day & Boxing Day

Offers: Book early and may qualify for 10% OFF from Menu B & C

Drinks Package: Pre-order drinks for party group size of 10 people or more and get 10% OFF all drinks.

Apart from deliciously festive menus, we also have a range of specially selected cocktails and Champagnes;



Christmas Menu A
£19.95pp
(Available Every day 12-5 pm)

Appetizers

Keema Matar 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, yogurt & tamarind)

Main Courses

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)

Muttar Paneer

(Indian cottage cheese and green peas cooked in spiced creamy sauce)

(All main courses are served with Basmati Rice and Bread Basket)

Desserts

Gulab Jamun with vanilla ice cream



Christmas Menu B

£29.95pp

Appetizers

Anglo Indian Lamb Cutlets

(Spiced mince lamb cutlets laced with eggs)

Coriander & Lime Turkey Tikka

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

Lucknowi Tokri Chaat

(Crispy potato basket filled with lentil dumplings, chickpeas, tamarind & Yogurt)

Main Courses

Mangalorean Kori Gassi 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

(Char grilled Indian cottage cheese cooked with tomatoes, onions, capsicum, fresh cream & exotic spices)

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

Desserts

Duo of Mango & Pistachio Kulfi

OR

Gajar Ka Halwa with coconut Ice Cream



Christmas Menu C

£34.95

Appetizers

Lucknowi Tokri Chaat

(Crispy potato basket filled with lentil dumplings, chickpeas, tamarind & Yogurt)

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

Main Courses

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)

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

Desserts

Duo of Mango & Pistachio Kulfi

Christmas pudding with Brandy sauce