

# Christmas Menu



**THE BANYAN TREE**

The Banyan Tree • 53 Westgate • Peterborough • PE1 1QA

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**THE BANYAN TREE**

Some dishes may contain allergens. If you suffer from an allergy or have an intolerance to certain foods, please consult a member of staff at the restaurant.

## Christmas Menu - £18.00 per person

Min. 10 Guests

### STARTERS

#### Murg Purluft

Delicately spiced chicken, layered with Shahi Jeera & fresh coriander giving a mild but full flavoured succulent chicken.

#### Patiyala Seekh

Tenderised Seekh of lamb mince in specially selected spices, cooked in the tandoor.

#### Aloo Tikki with Tamrind Sauce

Crispy pan fried potato patties.

#### Onion Bhaji

Onion slivers in crispy batter.

### MAIN COURSE

#### Goan Fish Curry

The famous Goan speciality. Fish simmered in a medium spiced tangy coconut milk and whole Goan red chillies and mustard.

#### Lamb Rogan Josh

Tender leg of Lamb, slow cooked in light, spicy sauce with fennel.

#### Murg Makhani Madhwali

Roasted chicken in rich tomato and honey sauce.

### SIDE DISHES

#### Saag Aloo

Potato with spinach.

#### Peshawari Pindi

Chick peas cooked overnight on tandoor and finished with butter and ground whole spices.

### RICE

Rice/Pilau Rice

### BREAD

Naan/Garlic Naan

## Christmas Menu - £20.00 per person

Min. 10 Guests

### STARTERS

#### Hazari Kebabs

Chicken chargrilled in the Tandoor with a marinade of Cumin, Ginger, Cashew nuts & Cream.

#### Shahjani Pasliya

Tender Lamb chops marinated in layer of tandoori massala.

#### Panjab Da Baag ni Kukad

Succulent chicken quarters Tandoor cooked on the bone with our own blend of tang laden spices.

#### Bhute Ke Kebabs

Sweet corn, potato and cottage cheese patty in a mix of spices.

#### Parsi Macchi Tikka

Cod loin marinated in crème fraiche fresh herbs and a hint of onion.

### MAIN COURSE

#### Salli Jardaloo Murg

Sweet and sour chicken in a medium sauce with apricots and fine vermicelli garnish.

#### Pudina Ghosth

Tender British Lamb cooked with fresh mint and whole Indian spices in a light spicy sauce.

#### Sumundar Ki Shaan

Fresh cod cooked in a light Kerelan sauce to a medium spice.

#### Makhani Chussa

Chargrilled chicken in a mild tangy marinade, cooked in a rich makhani sauce.

### SIDE DISHES

#### Malai Kofta

Crushed potato and cottage cheese dumplings in a rich onion and spiced sauce.

#### Cholle Massala

Chick Peas cooked in a medium strength sauce.

### RICE

#### Mutter Pulou Rice

Basmati Rice cooked with green peas and whole garam massalla.

#### Naryal Rice

Indian Basmati rice with roasted coconut, peanuts and lemon.

### BREAD

Selection of Naan Breads