



THE BANYAN TREE

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THE BANYAN TREE

Christmas menu

SET CHRISTMAS : £25

All items served as sharing dishes across the table. You do not need to select any items individually as all the items on the menu are served at your table. If required, we can make changes for special dietary requirements.

S T A R T E R S

Murg Tikka

Chicken breast marinated in tandoori massala and char grilled in clay oven

Patiyala Seekh

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

Veg Samosa

Spiced vegetables wrapped in a crispy filo pastry triangle

Onion Bhaji

Onion slivers in crispy batter

M A I N C O U R S E S

Murg Makhani

Char grilled Chicken in a rich, mild tomato base with a sprinkling of methi and cracked black peppercorns. This dish is served through out India from roadside cafe to the fine dining table.

Lamb Rogan Josh

Tender lamb slow cooked in spicy tomato, yoghurt and fennel to a medium heat but can be spiced up on request.

Bombay Aloo

Potato in mild spices.
Vegan option available

Dal Tarka

Yellow lentil tempered with Jeera and dry red chillies in a rustic massala.
Vegan option available

A C C O M P O N I M E N T S

Pilua Rice Garlic Naan Butter Naan

SET CHRISTMAS : £30.00

All items served as sharing dishes across the table. You do not need to select any items individually as all the items on the menu are served at your table. If required, we can make changes for special dietary requirements.

S T A R T E R S

Murg Tikka

Chicken breast marinated in tandoori massala and char grilled in clay oven

Bang Bang Prawns

Tiger Prawns in a crispy batter tossed with chilli and garlic flakes.

Gunpowder Gobi

Mildly spiced Cauliflower florets coated in a light batter and wok fried.

Spinach & Kale Fritters

A nest of Spinach & Kale in a crispy batter with yoghurt and pomegranate

M A I N C O U R S E S

Murg Tikka Massala

Char grilled Chicken tikka cooked in a medium spiced sauce.

Mysore Chilli Chicken

Julienne of chicken tossed in coconut & chilli massala with onion,capsicum and tomatoes with whole red chillies and mustard seeds giving a medium strength dish that can be spiced up if required.

Bhuna Gosht

Succulent Lamb slow cooked in a medium heat massala with whole spices and a hint of caramelised onions. If you like your Lamb with more depth then this dish can be adjusted to suite a more spice friendly palate, please consult your waiter.

Prawn Moilee

Rich, deeply flavoured King Prawns in a fresh coconut milk, green spices and fresh Neam Leaves.

Malai Kofta

Paneer and crushed potatoes in a rich aromatic sauce

A C C O M P O N I M E N T S

Fragrant Biryani Coconut Rice Butter Naan Garlic Naan Peshawri Naan