



THE BANYAN TREE

Christmas menu

SET CHRISTMAS BANQUET : £28.50

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.

STARTERS

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

Nest of Spinach & Kale in a crispy batter with yoghurt & pomegranate

MAIN COURSES

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 capsicum, tomatoes, Goan red chillies and mustard seeds

Bhuna Gosht

Lamb slow cooked with whole spices & caramelised onions

Prawn Moilee

Rich flavoured King Prawns in a fresh coconut milk and green spices

Malai Kofta

Paneer and crushed potatoes in a rich aromatic sauce

ACCOMPONIMENTS

Fragrant Biriyani and Coconut Rice
Butter Naan Garlic Naan Peshawri Naan

For groups of 30 or more, why not book our dedicated private dining room

SET CHRISTMAS BANQUET : £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.

STARTERS

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

MAIN COURSES

Murg Makhani

Char grilled Chicken in a rich, tomato base with a sprinkling of methi and cracked black peppercorns

Lamb Rogan Josh

Tender lamb slow cooked in spicy tomato, yoghurt and fennel to a medium heat

Bombay Aloo

Potato in mild spices.

Dal Tarka

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

ACCOMPONIMENTS

Pilua Rice

Garlic Naan

Butter Naan

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