



# tempering

indian restaurant & bar

## Christmas Menu

£39.95 - Includes one starter, one main, and one dessert per person

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### To Start With

Papadams with Chutney  
Masala Peanuts (P)(D)

### Starters

Paneer Shashlik (D)  
*Grilled cottage cheese and vegetables.*

Tandoori Pineapple and Broccoli (V)  
*Pineapple and broccoli marinated with Indian seasoning cooked in tandoor.*

Onion Bhaji  
*Crispy onion snack.*

Achari Lamb Chops (M)  
*British baby lamb chops marinated overnight with ginger and garlic paste and chefs special masala.*

Tandoori King Prawns (M)(D)(C)  
*Prawns marinated with authentic Indian spices grilled in tandoor.*

Kalmi Kebab (D)(M)  
*Chicken thigh pieces marinated overnight in chefs very own spices.*

Malai Turkey Tikka (N)(D)  
*Bite sized turkey marinated with matured cheddar and cashew paste grilled in tandoor.*

### Main Course

Paneer Tikka Masala (D)  
*Traditional Indian cottage cheese grilled in tandoor and simmered in onion and tomato gravy.*

Dal Makhni (D)  
*Slow-simmered black lentils with a rich and creamy flavour.*

Turkey Labadar (D)  
*Turkey cooked in a rich onion and tomato makhani sauce.*

Prawn Gassi (C)(M)  
*Coastal prawn curry of India.*

Chicken Bemisaal (D)  
*Grilled chicken breast piece cooked in bemisaal sauce.*

Lamb Tak-a-Tak  
*Lamb cooked in a blend of spices with onion and ginger.*

All the dishes are served with Pulao rice and Naan Bread

### Dessert

Gulab Jamun (D)(G)  
Christmas Pudding (D)

