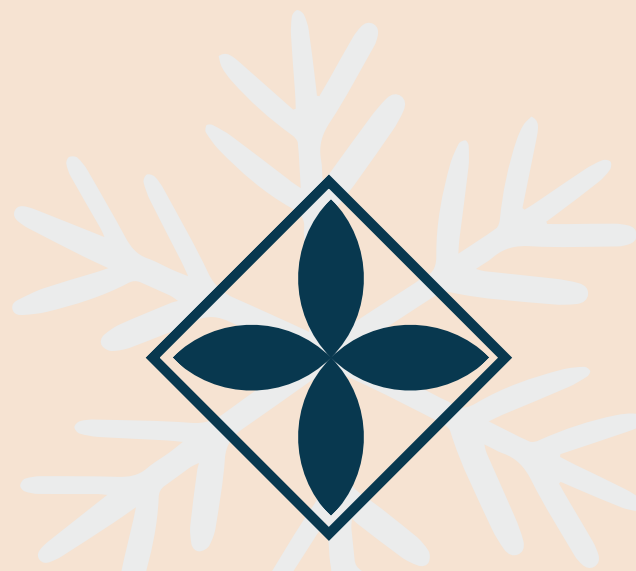




CHRISTMAS DAY FEAST

KAROBAR

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A 3 COURSE MENU AND A DRINK
CHRISTMAS DAY FEAST

Celebrate the magic of the season with our specially curated four-course dining experience, a harmonious blend of traditional holiday flavors and contemporary Indian spice. It's a truly unique celebration you won't find anywhere else.

Please note: On Christmas Day, we will be exclusively serving this magnificent Christmas Menu alongside our dedicated **Kids Menu**. To ensure everyone can partake in the joy, we are pleased to offer comprehensive **vegan and allergy-related options** upon request.

Just let us know your needs when you book!

2 Course **£42 Per Person**

3 Course **£50 Per Person**

25 th Dec. (12pm - 5pm)

On Arrival

A welcome drink to begin the festivities. Choose one from:

- **A Glass of Chilled Prosecco**
- **A Pint of Indian Lager**
- **A Spiced Winter Berry Mocktail**

Starters

A light and flavourful start to your meal. Please choose one.

- **Sweet Potato Chaat (v)** **£10.00**

Cubes of orange sweet potato tossed with sweet yoghurt, tamarind chutney, mint chutney, and crispy sev.

- **Prawn Momos** **£12.00**

Hand-crafted fried dumplings filled with rich, Spicy tawa prawns

- **Duck & Guineafowl Seekh Kebab** **£12.00**

A rich and festive kebab made from minced duck and guinea fowl, served with a sweet and tangy apple murabba.

- **Tandoori Baked Avocado Salad (v)** **£10.00**

Warm, spiced avocado, pickled onions, beetroot and crisp greens

- **Lamb Malai Rib** **£12.00**

Tender lamb rib steeped in a luxurious marinade of royal cumin, enriched milk, and a hint of fresh coriander.

- **Chicken Lollipop** **£10.00**

Crispy, frenched chicken wings tossed in a punchy Indo-Chinese spice marinade, fried to golden perfection, and served with a tangy tomato-garlic chutney.

Mains

Main courses are served with Cumin Rice, Roast Potatoes and Naan, Please choose one.

- **Paneer Tikka Sizzler (v)** **£18.00**

Grilled paneer served on a sizzling plate with charred onions, peppers and mint chutney.

- **Seabass Moilee** **£18.00**

Pan-seared seabass fillet coated in a bold black pepper marinade, served over a rich, velvety moilee sauce.

- **Cafreal Chicken** **£18.00**

A Goan-style spiced chicken leg, roasted to smoky perfection in a vibrant, emerald-green sauce made with fresh coriander, green chilies, whole spices, and toddy vinegar.

- **Red Pepper Pork** **£18.00**

Pork shoulder marinated in warm Indian spices, slow-roasted until succulent, and finished in fiery Lal Maas gravy.

- **Nalli Nihari** **£20.00**

Slow-braised tender lamb shank simmered in a velvety, deeply aromatic dark gravy enriched with golden caramelized onions, sweet cinnamon, and smoky black cardamom.

- **Karobar Butter Chicken** **£18.00**

Juicy chicken tikka pieces simmered in a velvety tomato and butter sauce, a classic and comforting dish.

- **Guchhi Mushroom Pulao, Anar Avocado Raita** **£18.00**

Fragrant basmati rice dum-cooked with wild Himalayan morels and warm whole spices,

Desserts

A sweet conclusion to your Christmas feast. Please choose one.

- **Chocolate Fondant** **£10.00**

A decadent molten chocolate fondant served with traditional saffron Kulfi and fragrant rose petal Gulkand.

- **Gulab Jamun & Badami Rabri** **£10.00**

Warm, golden milk-solid dumplings soaked in cardamom-infused sugar syrup, set atop a rich, chilled saffron and almond rabri.

- **Rasmalai Tiramisu** **£10.00**

An inventive fusion of Italian and Indian classics, layering the flavours of coffee, mascarpone, and sweet, spongy Rasmalai.

(v) Vegetarian, Please speak to a member of our team if you have any allergies or intolerances.

We wish you a very Merry Christmas!