



The Moot Hall

Indian Restaurant & Bar

CHRISTMAS MENU

STARTERS

Dakhni Murghi

Finger lickin' spicy barbecued chicken wings served with a honey and mustard sauce.

Festive Chops

Lightly spiced lamb chops, slowly roasted in a clay oven, then tossed with honey and flambéed with brandy.

Turkey Tikka

Pieces of turkey breast marinated in yoghurt with fresh herbs and spices, then grilled in a clay oven.

Aloo Choote (v)

Spiced fresh mashed potato mixed with fresh herbs, shaped into burgers, lightly covered with bread crumbs and shallow fried to perfection.

MAIN COURSE

(All main course dishes include rice, a nan and vegetable side dish)

Turkey Mossala

Turkey tikka cooked in a medium to mild sauce with coconut and chef's very own mixture of herbs and spices.

Chicken Tikka Piazza

Cooked in a medium to spicy sauce with strips of fried onions and capsicums.

Lamb Methi Palak Haryali

Tender pieces of lamb cooked in a medium to spicy sauce with fresh fenugreek leaves, baby spinach and a touch of fresh garden mint.

Monk Fish

Cubes of juicy monk fish cooked in a medium spicy sauce with fresh herbs.

Meloni Tarkari (v)

Mixed vegetables cooked in a medium spicy sauce with royal fried cumin seeds.

DESSERT

Kulfi (Indian Ice Cream)

Sorbet

COFFEE