



# KARNAVAR

## Sharing Platters - Christmas Menu A

# CHRISTMAS SEASONS SPECIAL MENU 2018

### STARTERS.....

- Aloo Papdi Chaat, Potato, Pomegranate, Crispy Chaat, Tamarind and Mint Chutney
- Mixed Vegetable Bhajias, Mint Chutney,
- 5 varieties of vegetables crispy chickpea batter
- Sheek Kebab(lamb), Kashmiri Chilly, Ginger, Garam Masala, Radish Raita
- Fish Tikka, Mustard, sweet curry sauce

- Broccoli Dopyaza
- Chicken Tikka Masala, Tandoor Roasted Chicken, Tomato, Cashew Sauce
- Keema Mutter, Minced Lamb Greenpeace Curry
- Jeera Rice
- Butter Naan , Garlic Naan

### MAIN COURSE.....

- Channa Masala, Chickpea Curry
- Tadka Dal, Yellow Lentil

### DESSERT.....

- Shahi Tukra, Indian Bread Pudding,
- Ice Cream

### TERMS AND CONDITIONS

Date: 15th November to 11th January | Time: 12.00 am to 11.00 pm | £19.50/person

Except for Friday and Saturday Evenings

\*Minimum 5 people and have to book at least 3 days in advance. \*Deposit £5 per person to confirm the booking.

\*Cancellation to be made before 10 days of the event and failure will result in 100% non-deposit.

NOTE: 10 % service charge added to your bill at your discretion. If you have any dietary requirements please ask for allergy menu or speak to any member of our staff for assistance.



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## Sharing Platters - Christmas Menu B

# CHRISTMAS SEASONS SPECIAL MENU 2018

### STARTERS.....

- Tandoori Cauliflower, Mint Chutney, Pear and Cucumber Salad.
- Aloo Papdi Chaat, Potato, Pomegranate, Crispy Chaat, Tamarind and Mint Chutney.
- Dhahi Wada, Fermented Black Gram Dumplings, Yoghurt Mustard and Cumin.
- Fish Pakora, Crispy Chickpea Batter, Sweet Curry Sauce.
- Tandoori Chicken Tikka, Mint Chutney, Cucumber Salad.
- Aloo Gobi, Potato, Cauliflower, Ginger, Tomato.
- Dhal Makhani, Black Gram, Tangy Creamy Buttery.
- Chicken Lababdar, Tandoor Roasted Chicken, Creamy Onion Tomato Cashew Fenugreek Sauce.
- Lamb or Beef Pepper fry, slow braised pan roasted, Ginger fennel seeds, Pepper, Coconut.
- Vegetable Pulao Rice.
- Butter Naan, Garlic Naan.

### MAIN COURSE.....

- Kadai Paneer, Cottage Cheese, Tomato Pepper Onion Sauce, Crushed Cumin Chilly and Coriander.

### DESSERT.....

- Poached Pear, Almond crumble, Cinnamon Ice Cream.

### TERMS AND CONDITIONS

Date: 15th November to 11th January | Time: 12.00 am to 11.00 pm

£25/person

\*Minimum 5 people and have to book at least 3 days in advance. \*Deposit £10 per person to confirm the booking.

\*Cancellation to be made before 10 days of the event and failure will result in 100% non-deposit.

NOTE: 10 % service charge added to your bill at your discretion. If you have any dietary requirements please ask for allergy menu or speak to any member of our staff for assistance.



# KARNAVAR

## Sharing Platters - Christmas Menu C

# CHRISTMAS SEASONS SPECIAL MENU 2018

### STARTERS.....

- Hara Bhara Kabab, Green Peace, Potato, Mint, Ginger, Tamarind Chutney.
- Medhuwada, Fermented Black Gram Savory Doughnut, Coconut Chutney.
- Aloo Papdi chaat, Potato, pomegranate, crispy chaat, tamarind and mint chutney.
- Dhahi wada, Fermented black gram dumplings, yoghurt mustard and cumin.
- Crispy Kalamari, Chilly lemon sauce.
- Tandoori Chicken Malai Tikka, yoghurt, lemon, cardamom, green chutney.
- Sheek kebab(lamb) ,Kashmiri chilly, Ginger, garam masala, Radish Raita.

### MAIN COURSE.....

- Kadai paneer, cottage cheese, tomato pepper onion sauce, crushed cumin chilly and coriander.

- Aloo gobi, potato, cauliflower, ginger, tomato.
- Dhal Makhani, Black gram, Tangy creamy buttery.
- Alappusha fish curry, salmon, coconut, ginger and cocum.
- Butter chicken masala, tandoor roasted chicken in aromatic tomato creamy sauce.
- Lamb curry Malabar, curry leaves, cinnamon, cardamom and fennel seeds.
- Pork Ulartiyathu, Marinated 48 hours, slow cooked for 12 hours , pan roasted with spices.

### CHOOSE YOUR DESSERT.....

- Poached pear, Almond crumble, cinnamon Ice cream.  
OR
- Shahi Tukra, Indian bread Pudding , Ice cream

### TERMS AND CONDITIONS

Date: 15th November to 11th January | Time: 12.00 am to 11.00 pm | £33/person

\*Minimum 5 people and have to book at least 3 days in advance. \*Deposit £10 per person to confirm the booking.

\*Cancellation to be made before 10 days of the event and failure will result in 100% non-deposit.

NOTE: 10 % service charge added to your bill at your discretion. If you have any dietary requirements please ask for allergy menu or speak to any member of our staff for assistance.



KARNAVAR

## CHRISTMAS PARTY - PLATED MENU

# CHRISTMAS SEASONS SPECIAL MENU 2018

### CHOOSE YOUR STARTER.....

- Tandoori Paneer - Indian Cottage cheese, Beetroot salad, cashew yoghurt chutney.
- Pan Seared Scallop - Lemon Ginger pea puree, Ripe fresh mango chutney.
- Jerusalem Artichoke Almond soup, Roasted black tiger prawn.
- Tandoori Malai Chicken Tikka, Pear and mouli Kachumber.
- Lamb Sheek kebab with apricot, Cranberry chutney.

### CHOOSE YOUR MAIN COURSE

- Spiced and slow roasted Turkey, Cranberry Chutney, Tomato cashew creamy sauce.
- Roasted Loin of lamb, lamb Keema, Apple mint Raita.
- Pan seared spiced salmon fillet, Alappuzha fish curry sauce.

- Grilled Portobello Mushrooms, Crushed Yam & Colocassia, Aubergine Bartha, Makhni Sauce

### ACCOMPANIMENTS SERVED ON THE TABLE.....

- Tadka daal (yellow lentil).
- Spiced chipolata.
- Roasted carrot and Parsnip, Honey cinnamon & chilly.
- Brussels sprout do pyaza.
- Butter naan.
- Vegetable Pulao rice.

### CHOOSE YOUR DESSERT.....

- Shahi Tukra, Indian bread Pudding in Christmas pudding version. Ice cream.
- OR
- Poached pear, Almond crumble, cinnamon Ice cream.

#### TERMS AND CONDITIONS

Date: 15th November to 11th January | Time: 12.00 am to 11.00 pm | £35/person

Except for Friday and Saturday Evenings

\*Preorder have to give at least 4 days in advance. \*Deposit £10 per person to confirm the booking. \*Cancellation to be made before 10 days of the event and failure will result in 100% non-deposit.

NOTE: 10 % service charge added to your bill at your discretion. If you have any dietary requirements please ask for allergy menu or speak to any member of our staff for assistance.



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## CHRISTMAS DAY - LUNCH MENU

# CHRISTMAS SEASONS SPECIAL MENU 2018

### STARTER.....

- *Black Tiger Prawn Shorbet - Ginger, garlic, coriander infused with Poached black tiger prawns.*
- *Home Cured Scottish Salmon - Curry leaves and cocum-cured salmon.*
- *Chef Seasonal Salad Bar - With Mint Chutney, Tamarind Chutney and Lemon Dressing.*
- *Cray Fish Salad - With Avocado, Coconut, and Mango.*
- *Roasted Dhokla with Home Cured Sardines and Potato Salad.*
- *Karnavar Special Golden and Candy Beetroot Chaat - with Goji Berry and Moong Bean Sprout.*
- *Aloo Chaat, Potato Salad - with Tangy Tamarind and Mint Chutney.*

- *Dhahi Wada Black Gram Dumplings - in Yogurt, Mustard and Cumin.*

### CHEF LIVE COOKING STATION.....

- *Oothapam Open Faced Savory Pancake - Made from Fermented Rice and Black Gram Lentils With choice of Coriander, Onion, Tomatoes and Chillies.*
- *Dosa Closed Savoury Pancake - served Plain or with a Choice of Fillings.*
- *Choice of Eggs - Indian Omelette / Indian Scrambled.*
- *All Pancakes - Served with Coconut Chutney and Sambhar.*

## INTERMEDIATE FROM THE KITCHEN TO THE TABLE.....

- *Salmon Pakora - Chick Pea Flour Battered Fritters with Sweet Curry, Capers and Gherkin Sauce.*
- *Tulsi Seekh Kebab - Skewered Ground Lamb Kebab, Kashmiri Chilly, Ginger and Basil.*
- *Chicken Tikka - Tandoor Roasted Corn Fed Chicken Thigh with Mint Chutney.*
- *Vegetarian Kebab - Available Upon Request for Vegetarian Guest Only.*

## CHOOSE YOUR MAINS.....

- *Roast Turkey - Goan Speciality , Cranberry Chutney, Tomato cashew creamy sauce.*
- *Beef sirloin - Kerala Syrian Christian specialty pan roasted sirloin with Beef curry Sauce.*
- *Maharaja Roasted Leg of Lamb - Hyderabadi Nawab Style Served with Laal Maas Sauce.*
- *Whole Sea Bass Polichathu - Kerala Coastal Style Served with Mappas Sauce.*
- *Paneer Tikka - Delhi Speciality Tomato cashew creamy sauce.*

## ACCOMPANIMENTS SERVED WITH MAINS.....

- *Spiced sausage and bacon, glazed chestnut, cumin roasted potatoes, Brussels sprout, roasted parsnip, Tadka Dal / Saffron Pulao Rice and Butter Naan.*

## DESSERT.....

- *Shahi Tukra, Indian bread Pudding in Christmas pudding version. Ice cream.*
- OR
- *Poached pear, Almond crumble, cinnamon Ice cream.*

### TERMS AND CONDITIONS

*Date: 25th December 2018 | Time: 11.00 am to 5.00 pm | £45/person*

*\*Deposit £20 per person to confirm the booking. \*Cancellation to be made before 10 days of the event and failure will result in 100% non-deposit.*

*NOTE: 10 % service charge added to your bill at your discretion. If you have any dietary requirements please ask for allergy menu or speak to any member of our staff for assistance.*