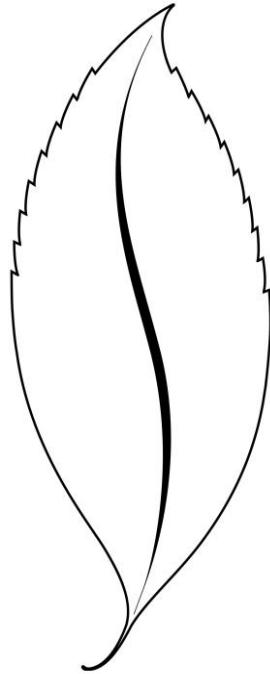


Mint Leaf Restaurant & Bar



Christmas Sharing Menus

2013

Our sharing menus are served in the traditional Indian sharing style, with enough of each dish for each guest, so no individual selection needs to be made.

We are happy to accommodate for any dietary requirements.

Please note that a discretionary service charge of 12.5% will be added to your bill

Christmas Lunch Menu

£35

Poppadoms

Seasonal Home Made Chutney

Aloo Mushroom ki Tikki

Potato and Mushroom Cake with Sweet Yoghurt and Tamarind Sauce

Amritsari Macchli

Carom and Ginger Marinated Tilapia Fillet with Gram Flour

Paneer Butter Masala

Paneer Tikka Braised with Creamy Onion and Tomato Masala

Chicken Kala Mirchi

Chicken Thigh Braised with Onion Tomato and Crushed Black Pepper

Makkai Sag

Garlic Tempered Spinach Puree with Sweet Corn

Dal Panchmahal

Cumin Tempered Five Lentil Mix

Naan Bread

Saffron Pulao Rice

Hot Gulab Jamun with Pistachio Kulfi

Christmas Vegetarian Menu

£35

Poppadoms

Seasonal Home Made Chutney

Aloo Mushroom ki Tikki

Potato and Mushroom Cake with Sweet Yoghurt and Tamarind Sauce

Paneer Tikka

Cottage Cheese Marinated with Green Chilli, Royal Cumin and Yoghurt

Vegetable Jhalfrezi

Seasonal Vegetables Tossed in Cumin, Onion and Garlic

Baigan ka Bharta

Roast Aubergine Crush with Ginger and Green Peas

Makkai Sag

Garlic Tempered Spinach Puree with Sweet Corn

Dal Panchmahal

Cumin Tempered Five Lentil Mix

Naan Bread

Saffron Pulao Rice

Hot Gulab Jamun with Pistachio Kulfi

Christmas Sharing Menu

£40

Poppadoms
Seasonal Home Made Chutney

Aloo Mushroom ki Tikki
Potato and Mushroom Cake with Sweet Yoghurt and Tamarind Sauce

Lamb Aur Makkaí Seekh Kebab
Leg of Lamb Minced with Coriander and Corn and Fresh Mint Sauce

Kerala Fish Curry
Curry Leaf Crusted Tilapia Fillets with Mustard and Coconut Milk

Chicken Kala Mirchi
Chicken Thigh Braised with Onion, Tomato and Crushed Black Pepper

Makkaí Sag
Garlic Tempered Spinach Puree with Sweet Corn

Dal Makhani
Slow Cooked Black Lentils with Tomato and Butter

Naan Bread

Saffron Pulao Rice

Carrot and Date Pudding with Vanilla Ice Cream

Christmas Sharing Menu

£50

Poppadoms

Seasonal Home Made Chutney

Sarson Mach

Kasundi Mustard and Carom Flavoured Salmon

Turkey ke Soley

Turkey Breast Marinated in Soley Spices with Roasted Vegetables and
Cranberry Chutney

Aloo Mushroom ki Tikki

Potato and Mushroom Cake with Sweet Yoghurt and Tamarind Sauce

Chicken Kala Mirchi

Chicken Thigh Braised with Onion Tomato and Crushed Black Pepper

Paneer Butter Masala

Paneer Tikka Braised with Creamy Onion and Tomato Masala

Lamb Chettinad

Lamb Leg Cooked with Curry Leaf and Chettinad Spices

Makkai Sag

Garlic Tempered Spinach Puree with Sweet Corn

Dal Makhani

Slow Cooked Black Lentils with Tomato and Butter

Naan Bread

Saffron Pulao Rice

Chocolate Walnut Pudding with Coffee Caramel Sauce

Christmas Sharing Menu

£65

Poppadoms

Seasonal Home Made Chutney

Tandoori Lamb Chop

Lamb Chop Spiked with Ginger, Cardamom and Yoghurt

Turkey ke Soley

Turkey Breast Marinated with Soley Spices with Roasted Vegetables and Cranberry Chutney

Grilled Prawns

Chargrilled Tiger Prawns Marinated with Lime and Coriander

Paneer Tikka

Cottage Cheese Marinated with Green Chilli, Royal Cumin and Yoghurt

Malabar Prawn Curry

Tiger Prawns Poached in Onion, Ginger and Coconut Sauce

Murgh Makhani

Grilled Chicken Tikka Simmered in Tomato and Fenugreek Sauce

Masala Goose

Pan Seared Goose Breast Marinated with Black Pepper and Cardamom
with Sautéed Kadhai Mushrooms

Baigan ka Bharta

Smoked Aubergine Crush with Green Peas

Tandoori Phool

Chilli Cheese and Yoghurt Marinated Broccoli Florets

Dal Makhani

Slow Cooked Black Lentils with Tomato and Butter

Naan Bread and Saffron Pulao Rice

Rose Flavoured White Chocolate Terrine with Berry Compote