Christmas at Khoya

Three courses £39.95 per person

FESTIVE WELCOME DRINKS

Choose one

Khoya Saffron & Mandarin Buck's Fizz

Prosecco and orange, delicately infused with mandarin, saffron and cardamom.

Cranberry & Orange Christmas Fizz

ALCOHOL-FREE

Cranberry and orange, topped with soda.

STARTERS

Choose one

Malai Chicken Tikka *(D)*

Creamy, mildly spiced chicken, chargrilled and served with cranberry–tamarind chutney.

Christmas Sprout & Onion Pakoras *(D)*

Crisp Brussels sprout and onion fritters with warming Indian spices and mint-and-coriander chutney.

Festive Samosa Chaat *(D,G)*

Vegetable samosa with chickpeas, yoghurt, cranberry and tamarind chutneys, crunchy sev and pomegranate.

SIDES

Pilau Rice
Naan

✧

A little Christmas,
a lot of Khoya

Aromatic spices. Authentic flavours.

A festive feast, the Khoya way

MAIN COURSE

Choose one

Tandoori Turkey Makhani *(N,D,MU)*

Chargrilled, tandoori-marinated turkey in a rich tomato, butter and fenugreek sauce.

Festive Lamb Karai *(D,N)*

Slow-cooked lamb with tomato, ginger, garlic and chilli. Served with cranberry–tamarind relish.

Paneer & Winter Vegetable Makhani *(D,N,MU)*

Golden paneer, roasted cauliflower and charred Brussels sprouts in a creamy tomato-and-fenugreek sauce.

DESSERTS

Choose one

Smashed Gulab Jamun *(D,N,GU)*

Soft gulab jamun, gently smashed and served with an orange and cardamom-scented drizzle.

Mince Pie with Cardamom Custard *(D,N,GU)*

Warm, spiced mince pie served with silky cardamom-infused custard.

Chocolate Christmas Tree *(D,N,GU)*

Cocoa sponge layered with dark chocolate mousse and cocoa sponge and white chocolate mousse.

Allergy Information

Please inform a member of our team of any food allergies or dietary requirements before ordering. Our kitchen handles all allergens, and we cannot guarantee any dish is entirely free from them.

(D)-Dairy, (G)-Gluten, (MU)-Mustard, (CR)-Crustaceans,
(F)-Fish, (N)-Nuts, (SE)-Sesame

KHOYA BRENTWOOD

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