



Jungli

CHRISTMAS DAY MENU

£79 PER PERSON / WINE PAIRING +£20 PER PERSON

AMUSE-BOUCHE

TO START *(Choose one)*

Trio of Veg (V)

Cheese Masala Mushroom, Malabar Coconut Cauliflower, Haryali Paneer Tikka

Festive Trio

Turkey Malai Tikka, Kasoori Chicken Tikka, INA Chicken Manchurian

Kadhai Scallops

Scallops pan seared with Delhi Kadhai Masala

Trio of Lamb

Delhi Lamb Chop, Tandoori Lamb Leg Tikka, Grilled Tandoori Lamb Spring Roll

Duo of Pork

Batter-fried Kolkata-spiced pork belly tossed with our signature dragonfire chilli garlic sauce and Coastal Spiced Chorizo Masala

Duo of Beef

Beef Seekh Kebab, Beef Tikka Vindaloo

MANGO AND PASSIONFRUIT SORBET

CHOOSE YOUR ROAST *(24-Hour Marinated, Slow-Cooked)*

Served with Yorkshire Pudding, Achari Tandoori Brussels Sprouts, Gunpowder Tenderstem Broccoli, Parsnips and Baby Carrots, Masala Tandoori Aloo

Beef Served with Bone Marrow Gravy

Pork Served with Bone Marrow Gravy

Turkey Served with Bone Marrow Gravy

Salmon Served with Coastal Cocomust Gravy

Paneer (V) Served with Butter Masala Gravy

CHRISTMAS PUDDING *(Served with Brandy Custard Sauce)*

VEGAN OPTIONS AVAILABLE

(V) VEGETARIAN

(VE) VEGAN



MILD HEAT

For allergies and intolerances please let the manager know, we do our best to make sure the dish is allergen free but we cannot guarantee non-cross-contamination of dishes. An optional 10% service charge will be added to your bill, every penny of this goes to our restaurant team.

WINE PAIRING

Glass of Champagne

*Marlborough Sauvignon Blanc
Round Stone 100ml*

*Malbec Tribu Mendoza
Trivento 100ml*

*Pinot Noir Seleni Cellar
Selection New Zealand 100ml*

Home Made Mulled Wine