



Christmas

CELEBRATION MENU

Wishing you a season of festive joy and flavours with our inspired Christmas Menu



As the season of warmth and togetherness unfolds, we invite you to pause, share, and savour the joy of festive dining. **Each inspired dish in this special menu has been thoughtfully created to celebrate the comfort of home and the magic of the season** — infused with spices, colour, and care.

This is more than a meal; it is a moment to gather, to laugh, and to make memories around the table. Our festive creations have been crafted just for you — to be enjoyed in the company of those who matter most. So make the most of this celebration, and let our kitchen wrap you in the gentle embrace of good food and good cheer.

CELEBRATING TOGETHER

Enjoy this Christmas Celebration Menu just the way you wish.

Choose individual dishes as you would from our regular menu, OR indulge in the full experience with our **special five-course festive selection, for just £35.95 per person** (one dish from each section* and poppadoms)

VIEW MENU AND

BOOK NOW



SCAN CODE

FROM OUR NAMASTE VILLAGE FAMILY TO YOU AND YOURS
WE WISH YOU A HAPPY HOLIDAY SEASON.

FIVE COURSE FEAST
Including Inspired Creations

35.95
per person

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STARTERS

Your choice of Herby protein, clay roasted and served with Cranberry chutney

Choose from - PANEER Indian Cottage Cheese **GF NF** Or CHICK'N Plant based chicken **NF** 8.95

Lucknowi Galawati Kebabs with Cranberry chutney GT NF

Melt in mouth "galawati" kebabs made using minced mushrooms and creamy potato mash; from the royal kitchens of Lucknow. 8.75

SOUPS

Spiced Pumpkin & Carrot Soup VG GT NF

A creamy blend of pumpkin and carrot, gently seasoned with salt, cracked pepper, and fragrant herbs. 6.95

Tadka Wala Lentil Shorba VG GT NF

Soul-warming Indian-style soup made by slow-blending seasoned lentils into a smooth, hearty broth with a sizzling tempering of select Indian spices. 6.45

MAINS

Saffron Royale Kofta GT

Cheese-potato dumplings with a dry fruit filled center, soaked in a saffron kissed, golden yellow and aromatic gravy. 14.45

Chestnut Bhuna Masala VG GT NFO

Rich, aromatic "bhuna", a slow-cooked, caramelised spice base with chestnut mushrooms in a spiced tomato and cashew nut gravy.

Rosemary & Thyme Gunpowder Potatoes VG GF NF

Crispy potatoes tossed in our signature gunpowder spice blend, infused with fresh rosemary, thyme and finished with a sizzling buttery tadka. 12.45

Christmas's Crimson Dosa* VG GF NF

A festive twist on our famous masala dosa, naturally colored with beetroot and a reinvented potato-veggie stuffing, served with coconut chutney and spiced lentil stew 13.45

Note: Does not come with choice of sundries as this is a complete dish on it's own.

SUNDRIES

Jewelled Cranberry & Nut Pilau VG GF

Fragrant basmati rice gently tossed with cranberries, roasted almonds, and cashews 5.25

Red Velvet Naans VG NF

Hand-rolled naan colored naturally with beetroot for a rich crimson hue. **Choose from** - Butter Naan Or Garlic Butter Naan.

DESSERTS

Festive Carrot Halwa & Brandy Butter VG GF NFO

Warm, slow-cooked shredded carrots infused with cardamom and toasted nuts, topped with a decadent drizzle of rich brandy butter (optional). **Contains** nuts. 8.95

Tri Kulfi Bowl GF

A trio of mini kulfi 'Indian milk ice cream' scoops served with dried cranberries, rose syrup, toasted nuts, and rose petals. 6.95