HIMALAYAN GURKHA

NEPALESE & INDIAN
FINE DINE RESTAURANT & BAR

CHRISTMAS MENU

Welcome drink on arrival, Mulled wine or house special soft drink.

1. Pappodams and tray of pickles

2. Starter (Please choose one)

Momo (Veg/ Meat)
Nepalese dumplings served with tomato and sesame dip

Garlic Chicken Tikka
Fine ingredients marinated in yogurt & fresh cream each with a different blend of herbs & spices.

Chicken Lollipop
Chicken marinated with a fiery blend of hot chilli and garlic sauce bursting with bold and enticing flavors

Hot Fish
Nepalese style stir-fry fresh garlic, ginger, spring onions, peppers, soya sauce.

Turkey Sekwa
Turkey marinated overnight with various Nepalese spices and yogurt, cooked in a clay oven and served in a sizzler.

Lamb chops
Tandoori lamb chops served in hot sizzling plate

Fish Amritsar
Tilapia fish coated in a lightly marinated batter, & deep fried.

Chilli(Chicken / Paneer)
Marinated and then cooked with peppers, onions, tomato in Nepalese spicy sweet and sour sauce. “Hot”

Samosha (VEG)
The most popular Indian snack, served with tamarind dip.

Veg Pakora
The most popular Indian snack, served with tamarind dip.

Hariyali Veg Kebab
Mixed vegetable potato & paneer with green chili, garam masala.

FOOD ALLERGIES AND INTOLERANCES

Please ask a member of staff if you have any questions regarding the ingredients used in our food and drink menu, Most of the dishes have been cooked using vegetable oil produced from genetically modified SOYA.

3. Main course

(Please choose a dish from the following)

Grilled Turkey Breast
Chargrilled turkey, cooked in a hot & fiery vindaloo sauce with crushed chili, black pepper.

Masala (Chicken Makhani /Mix Vegetable)
Mild and creamy dish with touch of coconut.

Garlic Turkey Chilli Masala
Crispy fried Turkey tossed in a homemade garlic-chilli sauce in Nepalese spices, fresh green chili, spring onion, & mixed peppers.

Ginger Fish
Tilipia fish cooked in a thick sauce, herbs and ginger. Absolutely delicious with strong taste of ginger and spices.

Shashlik (Chicken/ Lamb)
Meat barbequed together with, onions, peppers, and tomato.

Achari Bhyanta
Auvergne cooked in a rich chef special thick sauce and Achar (Lime and mango Pickle) to give a delicious spicy tangy taste.

Pancha ratna Sabji (VEG/VEGAN)
Five(5) different vegetables ie, broccoli, cauli flower, potato, aubergine and asparagus , delicately cooked in Nepalese chef's special thick sauce.

Vindi Dopyaja (VEG/VEGAN)
Fresh Vindi (Okra) cooked with lots onions in a delicious thick sauce prepared with lots of spices and herbs.

Chef Special Curry (Chicken/Lamb)
Chef's signature curry for the day, medium hot and prepared in a very Nepalese way, full of flavours.

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4. Accompaniments

(Please choose a dish from the following)

- Pilau Rice (vegan)
- Garlic Naan
- Cheese Naan
- Plain Naan
- Steamed Rice (vegan)
- Tandoori Roti (vegan)
- Mushroom Rice
- Chips/ Spicy Chips(vegan)

5. Desserts

1. Gurkhali Rice pudding
2. Gulab Jamun (served with vanilla ice cream)
3. Kulfi (Mango/Pista/Shahi)
4. Irish Coffee (upgrade for £1.00)

Price

1. Adult £39.99 per person (No desserts)
2. Child £29.99 per person (under 14)

Add desserts for only **£6.50**

WE WISH YOU A MERRY CHRISTMAS AND A PROSPEROUS HAPPY NEW YEAR 2027