



Everest Inn™

CHRISTMAS PARTY MENU

Two Courses: £20.95 | Three Courses: £23.95

Add a basket of crispy papadum and a glass of prosecco for £5.95 per person

STARTER (Choose One)

Beetroot Paneer Parcel (V)

DICED BEETROOT & COTTAGE CHEESE TOASTED WITH CUMIN, GINGER, FENNEL & NIGELLA SEEDS, WRAPPED IN PASTRY. SERVED ON A BED OF CHEFS SPECIAL SPICED AUBERGINE PUREE AND TAMARIND CHUTNEY

Turkey Tikka with Cranberry Chutney

DICED TURKEY BREAST MARINATED WITH GARLIC, GINGER, CHILLI, YOGHURT. SERVED WITH SPICED CRANBERRY CHUTNEY

Stir-Fried Chicken Chilli

BATTERED & SPICED CHICKEN BREAST TOASTED WITH GARLIC, CHILLI, PEPPER & HERBS

Everest Spiced Calamari

MARINATED SQUID RINGS DEEP FRIED AND SERVED WITH SWEET CHILLI SAUCE

Lamb Choyla

BARBECUED DICED LAMB MARINATED WITH MUSTARD, FENUGREEK SEED, GINGER, GARLIC AND SERVED ON BED OF CRISPY RICE WITH TOMATO CHUTNEY

MAIN COURSE (Choose One)

Turkey Chili Masala

TURKEY TIKKA COOKED WITH MIXTURE OF SPICES, SPRING ONIONS, FRESH GARLIC LEAVES AND CORIANDER WITH SPICED MASALA SAUCE AND FRESH GREEN CHILLI (HOT)

Chicken Tikka Masala

CHICKEN TIKKA COOKED WITH ALMOND, CREAM AND MASALA SAUCE

Aloo Masu

TENDER LAMB COOKED WITH POTATOES, FENUGREEK LEAF, CHILLI, SPICES & YOGHURT SAUCE

Vegetable Mela (V)

COMBINATION OF BABY AUBERGINE, COTTAGE CHEESE, POTATOES, GREEN BEANS, CHICK PEAS AND MUSHROOMS COOKED WITH MIXED SPICES

All tables will be served with stir-fried Turkey Tikka with Brussel Sprouts, Plain Naan and Pilau Rice to Share

DESSERT (Choose One)

Nepalese Rice Pudding: Khir
Christmas Pudding with warm brandy custard
Mango or Pistachio Kulfi

If you have any kind of food allergies, please inform us when you place your order

A non-refundable £10 per person deposit is required for large group bookings.

This menu is only available for a group of 6 or more. A 10% discretionary service charge will be added to the final bill