



Celebrate Christmas at Salaam Namaste

If there is one time of the year when you should give into temptation... it has to be Christmas.

.....

.....

..... 65 guests at Salaam Namaste.

Salaam Namaste will be open for Christmas Day & Boxing Day! So this festival season you can share the moment with friends, family or colleagues and make this a time to remember at our restaurant.

Facts:

Salaam Namaste,

68 Millman Street, London WC1N3EF 0207 405 3697 /4636 www.salaam-namaste.co.uk

Can hire entire venue can seat up to 60-65 guest, Outside seating 12 guest,

Open On Christmas Day & Boxing Day

Open On Christmas Day & Boxing Day

Offers: Book early and may qualify for 10% OFF from Menu B & C

Drinks Package: Pre-order drinks for party group size of 10 people or more and get 10% OFF all drinks.

Apart from deliciously festive menus, we also have a range of specially selected cocktails and Champagnes;



Christmas Menu A

£25.95

Appetizers

Keema Mattar Samosa

Spiced mince lamb & peas wrapped up in filo pastry

Coriander Lime Turkey Tikka

Served coconut roasted tomatoes and sesames

Onion Bhaji

Main Courses

All main courses will be served with Tadka Dal, Basmati Rice and Bread Basket

Chicken Kolhapuri

Chicken cooked with roasted ground spices, onions, tomato, ginger, garlic & coriander

Rajasthaan Laal Maas

Very spicy lamb with roasted red chillies from the land of forts and palaces

Mattar Paneer

Indian cottage cheese and green peas cooked in spiced creamy sauce

Desserts

Gulab Jamun with vanilla ice cream

Mince Pie



Christmas Menu B

£30.95

Appetizers

Lucknowi Tokri Chaat

Crispy potato basket filled with lentil dumplings, chickpeas, tamarind & Yogurt

Ajwain Mahi Tikka (Fish)

Sustainable tilapia fillet in ajwain (carom seed) and a subtle spiced yoghurt marinade.

Coriander Lime Turkey Tikka

Served coconut roasted tomatoes and sesames seed relish

Anglo Indian Lamb Cutlets

Spiced mince lamb cutlets laced with eggs

Main Courses

All Main courses will be served with Aloo Gobi Mattar, Pomegranates Raita, Pulao Rice & Bread Basket

Mangalorean Kori Gassi Turkey / Chicken

In roasted coconut, mace, garam masala, spicy sauce with curry leaf and pomegranates.

Hydrabadi Dal Gosht

Traditional Lamb curry cooked with lentils, fresh curry leaves, ginger, garlic and mint

Panjim Fish Curry

Goan style fish curry with roasted red chillies & ground spices

Lasooni Paneer Tikka Lababdar V

Cottage cheese cooked with tomatoes, onions, capsicum, spices and fresh cream

Desserts

Duo of Mango & Pistachio Kulfi

Christmas Pudding with Brandy sauce



Christmas Menu C

£37.95

Appetizers

Lamb Gilafi Sheek Kebab

Spiced lamb mince over thick skewers, rolled in peppers and Onion glazed golden on live charcoal

Ajwain Mahi Tikka (Fish)

Sustainable tilapia fillet in ajwain (carom seed) and a subtle spiced yoghurt marinade.

Chatpati Tokri Chaat (V)

Crispy potato basket, lentil dumplings, chickpeas, cucumber, pomegranate, tamarind & yogurt

Coriander Lime Turkey Tikka

Served coconut roasted tomatoes and sesames seed relish

Main Courses

All main courses are accompanied with Kachumber Salad, Mattar Paneer, Bukhara Dhal Makhani , Zaffrani pulao rice and bread basket

Wild Rabbit Biryani with roasted Aubergine and Berries

Served with boondi and pomegranates raita.

Railway Mutton Curry

A medium spiced colonial Anglo-Indian mutton curry cooked with fresh curry leaves and chefs special spices

Sea Food Moilee

King Prawn, Scallops, sea bass fillets in coastal style in coconut mustard sauce

Anglo- Indian Country Captain Chicken

Recipe from British Raj, this chicken curry is cooked with grilled chicken simmered in tomato and onion gravy, fresh cream and fenugreek

Mangalorean Kori Gassi Turkey / Chicken

In roasted coconut, mace, garam masala, spicy sauce with curry leaf and pomegranates.

Zardaloo Kofte (V) *Potato & apricot dumplings simmered in creamy gravy with chefs special spices*

Desserts

Warm Sahi Tukda with Vanilla Ice cream

Christmas Pudding with Brandy sauce



Christmas Day Set Menu £39.95

Amuse Bouche

Appetizers

Gobhi Matar Samosas V

Spiced cauliflower & green peas wrapped in filo pastry

Anglo Indian Lamb Cutlets

Spiced mince lamb cutlets laced with eggs

Coriander Lime Turkey Tikka

served coconut roasted tomatoes and sesames seed relish

Sholay Salmon Tikka

From the tandoor smoked salmon marinated with mustard and Dill

Main courses

All Main courses will be served with Aloo Gobi Mattar, Pomegranates Raita, Zaffrani Pulao Rice & Bread Basket

Hydrabadi Dal Gosht

Traditional lamb cooked with lentils, fresh curry leaves, ginger, garlic, tamarind & mint

Sea Food Moilee

King Prawn, Scallops, sea bass fillets in coconut mustard sauce

Anglo- Indian Country Captain Chicken

Recipe from British Raj, this chicken curry is cooked with grilled chicken simmered in tomato and onion gravy, fresh cream and fenugreek

Mangalorean Kori Gassi Turkey / Chicken

In roasted coconut, mace, garam masala, spicy sauce with curry leaf and pomegranates.

Lasooni Paneer Tikka Lababdar (V)

Cottage cheese cooked with tomatoes, onions, capsicum, spices and fresh cream

Desserts

Warm Sahi Tukda with Vanilla Ice cream

Christmas Pudding with Brandy sauce