



## **Celebrate Christmas at Salaam Namaste**

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

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..... 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](http://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

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### 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