



X'MAS DAY MENU



MADRAS CAFE

THE INCREDIBLE TASTES OF INDIA

Christmas Day

FOUR COURSE MENU

49.95 per person (24.95 under 12)



1. Poppadoms

With Spiced Onions & Mango Chutney

2. Starters

Spicy Potato Fritters

Spiced potato fritters flavoured with cumin, ginger and coriander. Crispy, crunchy and oh so good!

Spicy Lamb Chops

Succulent lamb chops, an exotic chilli marinade, flame roasted. Finger licking good!

Vegetable Pakoda

Crunchy fritters of shredded spinach, fenugreek leaves, onion, cauliflower and coriander seeds.

Coconut Tiger Prawns

Crispy, coconut-encrusted tiger prawns, evoking the essence of a traditional fisherman's snack.

Chicken Sixty-Five

A street food speciality spiced with red chilli and curry leaves. Spicy and incredibly flavourful

Sea Bream Amritsari

Sea bream fillet subtly spiced with turmeric, carom seeds, green chilli and fresh coriander.

3. Main Courses

Chicken Chettinad

A famed recipe from the *Nattukotai Chettiar* clan of Tamil Nadu, this chicken dish is prepared with roasted coconut, a variety of herbs and freshly ground spices.

Bombay Butter Chicken

Succulent chicken marinated overnight, tandoori roasted and cooked in a sauce of tomato, cream, sun-dried herbs and fragrant spices.

Karahi Paneer

Indian cottage cheese cooked with chunks of mixed peppers, onion and fresh green chilli.

South Indian

Garlic Chilli Chicken

If you like it spicy and garlicky, this chicken dish will satisfy your palate like never before.

Mysore Lamb

Originating in the palaces of old South Indian royalty, this delectable lamb and potato dish is rich with coconut milk and hints of green chillies.

Punjabi Vegetable Curry

Mixed Indian vegetables cooked Punjabi style with plenty of onion, garlic and fresh green chillies. Full of flavour.

Chicken Korma

A dish created in the kitchens of the old Mughal emperors – tandoori chicken in a rich sauce of coconut and cream balanced with exquisite spices.

Lamb Rogan Josh

With a heady combination of intense spices in a sauce of tomatoes and Kashmiri chillies this tender lamb delicacy is cooked at intense heat and packed full of flavour.

Goan Tiger Prawn

From the coast of Goa – tiger prawns in coconut milk with mustard seeds, curry leaves, black pepper, and ginger.

SERVED WITH

Saffron Basmati Rice

Jeera Fried Rice

Coconut Rice

Plain Naan

Garlic Coriander Naan

Mango Peshwari Naan

Roasted Turkey

With brussels sprouts and cranberry sauce.
(Pre-order only)

4. Desserts

Gulab Jamun

Velvety soft milk dumplings, immersed in fragrant rose syrup, served warm alongside velvety vanilla ice cream.

Chocolate Brownie

Savour the richness as warm, decadent brownies meet a lavish dollop of vanilla ice cream.

VEGAN

CONTAINS DAIRY
CONTAINS GLUTEN

In case of allergies or dietary restrictions, please let your server know before ordering.