



X'MAS DAY MENU

KINARA
BY SHABU NATARAJAN



Christmas Day

FOUR COURSE MENU

59.95 per person

Under Age 12: £25

Under Age 5: Free

COURSE 1

Amuse-Bouche

Poppadoms

Crisp poppadoms served with spiced onions and sweet mango chutney.

COURSE 2

Starters

Crispy Aloo Tikki

Golden potato patties with cumin, ginger, and fresh coriander.

Paneer Frankie Roll

A Bombay street favourite: spiced paneer wrapped in a soft chapati.

Spicy Lamb Chop with Cucumber Raita

Tender lamb chop in a chilli-spiced marinade, balanced with cucumber raita.

Chicken Porichathu

Lightly battered chicken, crisp-fried with curry leaves and spices.

BBQ Chicken

Smoky, chargrilled chicken marinated in aromatic spices.

Coconut-Crusted Tiger Prawns

Juicy prawns in a crunchy coconut crumb, inspired by coastal India.

Seabass Amritsari

Delicate seabass fillet coated in spiced gram flour, fried in true Punjabi-style.

COURSE 3

Mains

**Grilled Seabass Fillet
with Roast Potatoes & Seasonal Vegetables**
Fresh seabass fillet grilled to perfection, served with festive trimmings.

Mysore Lamb

A rich South Indian curry of lamb and potatoes, simmered in coconut milk with a touch of green chilli.

South Indian Garlic Chilli Chicken

A fiery, garlicky chicken dish with bold flavours that pack a punch.

Chicken Korma

A Mughal classic of tandoori chicken in a coconut and cream sauce, and delicately spiced.

Paneer Butter Masala

Soft chunks of cottage cheese gently cooked in a silky, buttery tomato-based sauce.

Lamb Rogan Josh

Tender lamb cooked with intense spices in a tomato and Kashmiri chilli sauce, full of bold flavour.

Bombay Butter Chicken

Tandoori chicken in a silky sauce of tomato, cream, sun-dried herbs, and fragrant spices.

Chicken Chettinad

A famed Tamil Nadu dish from the Chettiar clan, with roasted coconut, herbs, and freshly ground spices.

Vegetable Madras

Mixed vegetables in a hot, tangy curry with Guntur chillies, onion, and tomato. Bold and fiery.

SERVED WITH

Saffron Basmati Rice

Jeera Fried Rice

Coconut Rice

Plain Naan

Garlic Coriander Naan

Mango Peshwari Naan

COURSE 4




Desserts

Carrot Halwa

Homemade carrot cake served warm with vanilla ice cream, a comforting classic with rich texture and sweetness.

Chocolate Brownie

Decadent chocolate brownie, baked soft and fudgy, paired with a scoop of vanilla ice cream for pure indulgence.

 Vegan  Dairy  Gluten
Please check with our staff for allergen information before ordering.