



URBAN CHoola CHRISTMAS MENU

3 COURSE - £28 PER PERSON
4 COURSE - £32 PER PERSON

ALLERGEN ADVICE

Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a “free from” claim. We only state allergens if they are an ingredient of a product. We do not include ‘may contain’ information. Please speak to a member of staff should you have any concerns. (v) dishes are suitable for vegetarians.

Vegan Options available on request.

Asterisk (*) next to any dish means we cannot guarantee that these dishes have been cooked in dedicated fryers and cross contamination is a possibility.

G	Gluten	F	Fish	N	Nuts
Cr	Crustacean	D	Milk	S	Sesame
E	Egg	Mu	Mustard	Su	Sulphur
C	Celery	Mo	Mollucus	Lu	Lupin

Amuse Bouche

Rasam & vada (v) *Tamarind & Tomato Soup* Mu

Or

Murgh Badami shorba *Almond biscuit* N



Starters

Palak Patta Chaat D

Crispy baby spinach fritters with sweet yoghurt, Tamarind sauce, Mint chutney,

Crispy vermicelli & microgreens

Or

Olive chicken tikka D

Olives Marinated chicken breast cook in clay oven ,basil pesto

Or

Tandoor roasted Amritsari Salmon F

Citrus mint salad, fresh greens



Main course

Wild Venison Laal maas D

Cooked in a variety of masalas with a burst of red chillies

Or

Malai chena peda D, N

Homemade fresh cheese cooked with rich onion & tomato gravy

Or

Signature Butter Chicken D, N

Tandoori Chicken breast simmered in silken tomato Gravy finished with inhouse churned butter and

cream

Or

Goan Fish Curry F, N

Tamarind paste, Grated coconut, Green chillies

By the Side

Chorizo and onion kulcha, D

chicken tikka and jalapeno kulcha D

Amritsari kulcha D

Steam rice



Dessert

Rasmalai D, N

Cottage cheese dumpling, sweetened saffron milk, pistachio flakes

Or

Gazar Halwa D, N

Rum and Raisin Ice-cream