



CHRISTMAS DAY MENU

Thursday 25th December | 12pm – 10:30pm

Pappadom Box With Homemade Chutneys To Share

APPETISER (CHOICE OF ONE PER GUEST)

Kashmiri Chilli Chicken Tikka

Tandoori Lamb Chops, Spicy Mayo

Amritsari Inspired Barramundi Pan Fried

Onion & Kale Bhaji With Green Chutney

Potato And Green Pea Kofta

MAIN COURSE (CHOICE OF ONE PER GUEST)

Moti Mahal Butter Chicken – Velvety Butter, Cashew And Tomato Based Poultry Classic

Organic Chicken Korma – Mild, Creamy And Cardamom Coconut Sauce

Mughlai Karahi Beef – Slow Cooked Spicy Beef Curry With Tomatoes, Red Roasted Chillies & Garlic

Keralan King Prawns – Spicy King Prawn Curry With Onion Seeds, Coconut And Fenugreek

Lasooni Paneer Butter Masala – Rich Creamy Punjabi Paneer Curry, Roasted Spices

Achari Chana Massala – Vegan Chickpea Curry With Pickling Spices

SIDE COURSE (SERVED AT TABLE)

Cauliflower & Peas Kadai

Tarka Dall

Onion & Coriander Rice

Garlic Nan

Seasonal Salad

HOMEMADE DESSERT (CHOICE OF ONE PER GUEST)

Jelabi – Sweet, Crispy Spirals Made From Flour

Rasamalai – Rich, Milky Cottage Cheese, Almonds And Pistachio

Karak Chai

Three Courses – £47.95 / Two Courses – £42.95 Incl VAT, excl service charge
(minimum 2 guests)

Please speak to your server about allergen information





tower tandoori

Est. 1978

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