MELA LOUNGE

AUTHENTIC INDIAN CUISINE

Christmas Day LUNCH MENU

A carefully selected choice of Indian & English dishes.

THE INDIAN MENU

TO BEGIN

Papadums

STARTER

Celebration Platter

Chicken tikka, chicken niblets, lamb chops and onion bhajee, served with salad.

MAIN COURSE

Choose one

Lamb Shank

Slowly braised in a fragrant, spiced sauce until tender. Rich, warming and truly comforting.

Chicken Burkhani

Slow-roasted chicken infused with aromatic spices. A beloved dish from the Arabian Peninsula, deeply satisfying and wonderfully fragrant.

Both dishes served on fluffy basmati rice with fresh naan bread to share.

DESSERT

To finish

THE TRADITIONAL ENGLISH MENU

STARTER

Prawn Cocktial or Vegetable Soup

Served with a bread roll

MAIN COURSE

Traditional Roast Turkey

Seasonal vegetables & gravy

DESSERT

Christmas Pudding with Custard

Coffee to finish

25 DECEMBER · 12PM–5PM

£45 per person · £30 per child (under 12)

£25 deposit per person required (non-refundable)

One sitting only. Please book early.

Vegetarian & vegan dishes available upon request.

MELA LOUNGE
AUTHENTIC INDIAN CUISINE

SET MENU

STARTER *Choose one*

MIXED PLATTER (V)(G)(D)
Chicken Tikka, Onion Bhaji, Meat Samosa

VEGETARIAN MELA PLATTER (V)(G)(D)
Paneer Tikka, Onion Bhaji and Veg Samosa.

MAIN DISH *Choose one*

CHICKEN JALFRAZI (D)
Tender chicken breast cooked in peppers, garlic, onions, mix peppers fresh green chillies and mild spices.

CHICKEN BHUNA (E)(D)

CHICKEN TIKKA MASALA (D)(B)(N)(1)
Chicken tikka cooked in a mild and sweet flavour sauce coconut, almond and ground spices.

NORTH INDIAN CHILLI (Chicken or Lamb) (D)(4)
Chicken fillet pieces cooked in five spices of sauce, flavoured predominantly with garlic, ginger paste & fresh green chillies. A very popular dish in Indian restaurants.

CHICKEN BALTI (D)(3)
Cooked with herbs & spices.

CHICKEN SAGWALA (D)
Cooked with herbs, spices & fresh spinach.

PAPRI MA CHICKEN (D)(3)
Succulent pieces of chicken breast cooked with onions, garlic, potatoes and sugar snaps in a smooth special spiced sauce, a true bengal flavour.

CHICKEN KORMA (D)(B)(N)(1)

RAILWAY CHICKEN CURRY (D)
Cubes of chicken breast, cooked to perfection with potatoes, so named as it was once cooked by the chefs working on the Indian railways back to the time of the British Raj. Very authentic.

LAMB SHATKORA (D)(3)
This is a popular Bangladeshi dish, rich spiced lamb with sour flavour of shatkora (Bengali lime) a very popular dish loved by our staff.

RAILWAY LAMB CURRY (D)
Tender lamb curry cooked to perfection with potatoes, so named as it was once cooked by the chefs working on the Indian railways back to the time of the British Raj. Very authentic.

SAAG ALOO (V)(3)
Fresh smooth spinach cooked with potatoes fresh garlic & onion.

PANEER KHOLAPURI (V)(D)(4)
Delicious and spicy paneer (cottage cheese) kholapuri dish is known for its spicy hot and robust flavours.

BOMBAY BEGUN SALAN (V)(3)
Aubergines and potatoes carefully cooked in olive oil with onions and tomotoes lightly spiced in a tomato based gravy.

SUNDRIES *Choose one*

BOILED RICE (V)

PILAU RICE (D)
Steamed basmati rice made with pure butter ghee & spices

GARLIC AND ONION RICE (B)(D)

PLAIN NAN (G)(D)

PESHWARI NAN (G)(D)(N)
Leavened bread stuffed with ground almonds and sultanas

GARLIC & ONION NAN (G)(D)

ENGLISH DISHES *Choose one*

CHICKEN NUGGETS & CHIPS

MUSHROOM OMELETTE & CHIPS

£21.95pp Sunday - Wednesday
£24.95pp Thursday - Saturday