CLUB INDIA

Heritage, Cuisine & Community

क्लब इंडिया

CHRISTMAS DAY MENU

Feel free to ask your server for recommendations on dishes, drink pairings or flavour profiles. We're here to help you get the most out of your experience

AMUSE BOUCHE

CAULIFLOWER SOUP WITH VEGETABLE FRITTER

STARTERS

Choose a Starter

SANDALWOOD CHICKEN
Organic chicken breasts, sandalwood and saffron marinade , spiced coriander chutney
(Allergen: Dairy)

Railway Lamb Cutlets
Spiced lamb cutlets with potato and beet inspired by food stalls of Railway platforms in India
(Allergen : Dairy, Gluten, Mustard)

Tandoori Turkey Trio
Tandoori turkey breasts in three different spices – achari, cumin & chillies, wild garlic & spinach
(Allergen: Dairy, Mustard)

Soft Shell Crab
South Indian style crisp fried crab, spiced chilli chutney, caper kachumber
(Allergen: Crustacean, Mollusc, Mustard, Sulphite)

Bombay Chaat Baazar (V)
A trio of Bombay Street food selection; Bhelpuri, Dabeli and Dahi Puri
(Allergen: Dairy, Gluten)

Tahu Bergedil
Indo-Malay style fried tofu filled with spiced potatoes and mushrooms
(Allergen : Gluten, Sulphite, Soya)

MAINS

Choose your main

Mains are served with assorted bread basket, saffron & cumin Pulao and kheera-jeera raita

Pondicherry Goose
Pan Grilled goose breast, coconut & peppercorn sauce, Couscous upma - Pondicherry style, an erstwhile French colony
(Allergen: Gluten, Sulphite)

Parsley Butter Chicken
Tandoori chicken breasts in a creamy tomato sauce, parsley & butter roulade; a typical Christmas from India
(Allergen: Dairy, Mustard)

Kosha Mangsho
Calcutta style slow cooked lamb and beet curry with garlic & green chillies
(Allergen: Dairy, Mustard)

Sea Bream Ajwaini
Pan seared sea bream, Bihari style aubergine & potato mash, spinach sauce
(Allergen: Dairy, Fish, Mustard)

Christmas Veg Biryani (V)
Awadhi style aromatic biryani of Christmas vegetables, cucumber raita
(Allergen: Dairy, Fish, Mustard)

Paneer Pasanda
Fried Paneer filled with raisins, cashew & almond in a rich creamy sauce
(Allergen : Dairy, Nuts)

DESSERTS

Choose your favourite Dessert

Mango Chilli Cheesecake
Lucknow inspired mango cheesecake with a hint of chilli
(Allergen: Dairy, Gluten)

Carrot Halwa Flambe
Traditional Indian carrot pudding flambéed with cognac
(Allergen : Dairy, Nuts)

Sticky Toffee Pudding
With home made ginger caramel sauce, vanilla ice cream
(Allergen : Dairy, Gluten, Nuts)

Ice Cream
Chocolate/Honeycomb/Vanilla
(Allergen: Dairy)

£49.95
Per Person
Children 10 & under eat for £20

Many of the dishes on this Christmas Day menu are inspired by my own culinary journey and cultural roots. I'm also proud to include a few signature creations from my dear friend, Chef Srijith Gopinathan, a two-Michelin-star chef from San Francisco whose approach to flavour and finesse continues to inspire me.

It means a great deal to have you joining us at Club India this Christmas, and we hope this menu brings a little warmth, celebration and togetherness to your day. From me, and from the whole Club India family, we wish you a very Merry Christmas.

Avanish Roy

Founder & Chef Patron

Please speak to one of our staff before ordering if you have any allergies or dietary requirements. Although we have strict cross contamination policy, it may not be possible for us to guarantee that our dishes will be allergen or contamination free. Fish may contain small bones.

A discretionary 11.5% service charge will be added to your bill. All our prices are inclusive of VAT



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