



# Darbar

AUTHENTIC INDIAN CUISINE



## CHRISTMAS IN INDIA

**Christianity is India's third most followed religion with approximately 28 million followers. It is predominant in coastal parts of south India such as Goa, Kerala etc.**

Hence Christmas food in India is Strongly influenced by Anglo- Indian and regional cooking from Goa, Kerala etc.

Celebrate Christmas Day in Style at DARBAR with the food reflecting the regional cuisine with festive flair

Should you have any food allergies please make our service staff aware when ordering. 10% discretionary service charge for staff

# Christmas Menu 2018

6-course Indian festive meal @ £35 pp

PLEASE MAKE OUR STAFF AWARE OF ANY FOOD ALLERGIES.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL FOR STAFF.

1

## AMUSE - BOUCHE

ROOT VEGETABLE MULLIGATAWNY SOUP

2

## STARTERS (Choose any One)

### MUTTAR PANEER SAMOSA (V)

Homemade **Indian cottage cheese** and peas Samosa served with tamarind chutney

### CHILLI GOBI 65 (V)

**Cauliflower Florets** coated in chickpea flour then tossed in a spicy sauce with spring onions & bell peppers

### DAL PAKORA (V)

Crispy **lentil** Pakora served with tangy tamarind chutney

### TRIO OF TURKEY, PHEASANT AND PARTRIDGE TIKKA

**Breast meat pieces** marinated in yoghurt and spices and baked in Tandoor (clay oven)

### GOAN LAMB MINCE CUTLET

**Mince Lamb** patties covered in spicy potato mash and then shallow fried. Served with salad.

### PORK RIBS GARAM MASALA

Slow cooked **Meaty Pork ribs** marinated in ginger garlic paste with five spice garam masala

### DUO OF SALMON AND PRAWNS

**Salmon** and **Prawns** marinated in mild spices & Indian basil cooked in Tandoor ( Clay Oven )

### CHATPATTA CALAMARI

**Squid rings** tossed in coriander green-chilly and garlic sauce.

3

## INTERMEZZO

Lychee liquor fizz

4

## Main Course (Choose any One)

### PALAK KOFTA [N] [V]

Spinach dumpling cooked in cream, cashew and almond sauce

### TAWA PANEER SHIMLA MIRCH [V]

Chunks of **Indian cottage cheese** stir-fried with **bell peppers**, onion, tomato & green chillies

### STUFFED GREEN PEPPER [V]

Bell Pepper stuffed with potato & chic pea served on a bed of thick sauce

### DARBAR GOAT MEAT CURRY

A very popular Indian home-style cooked **Goat meat** curry

### VENISON SHASHLIK

Marinated **Venison cubes** cooked in Tandoor with onion, tomato and bell pepper

### GOAN PORK VINDALOO

Originated in Portugal, reinvented in Goa, a hearty **Pork** curry, Original style

### NARGIS KOFTA [N]

Dumpling of **Quail egg** coated with **Mince lamb** cooked in a Spinach sauce

### GOAN FISH or PRAWN CURRY

**Kingfish or prawns** in a hot coconut based sauce with fresh curry leaves

### CALCUTTA JHEENGA

**King prawns** steam cooked in mustard-based yoghurt sauce

### TURKEY RAAN

Slowly cooked **drumstick of turkey**, marinated in exotic Indian spices

## ALL MAIN COURSES SERVED WITH RICE, BREAD BASKET AND CHEF'S CHOICE OF SIDE DISHES

### RICE

ZAFRANI PULAO

Saffron flavoured basmati RICE

EAST INDIA VEGETABLE RICE

Basmati rice stir-fried with vegetables

### BREAD BASKET

A trio of sweet and savoury Indian bread

CHILLI CHEDDAR NAAN 

PESHAWARI NAAN

PLAIN NAAN OR ROTI

5

## *DESSERTS* (Choose any One)

**CHRISTMAS PUDDING** *Indian style bread, egg and milk pudding*

**BEBINCA** *A Goan layered egg pudding slice served with Coconut ice cream*

**CHOCOLATE SAMOSA** *Served with ORANGE MARMALADE ice cream*

**MANGO or PISTA KULFI** *Traditional Indian ice cream*

6

## *TEA OR COFFEE*

*Plain / Green / Ceylon cardamom tea*

*Plain / Espresso*

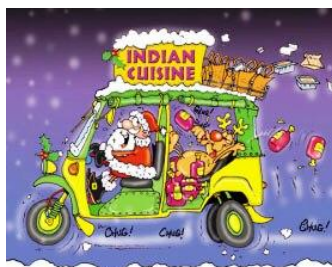
*DARBAR TEAM WISHES YOU*

*A MERRY CHRISTMAS*

*&*

*A VERY HAPPY NEW YEAR*

*2019*



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