CHATORA

CHRISTMAS SPECIAL MENU

£65 PER PERSON | GROUPS OF 6 OR MORE | PRE-ORDERS REQUIRED

ASSORTED PAPAD & CRISP
Garlic-tempered yoghurt, mango & lime, husk tomato & roasted bellpepper.

STARTERS (SHARING FOR THE TABLE)

TURKEY TIKKA
Premium turkey breast, pickling spiced, mint chutney.

SHAMI KEBAB
Smoked lamb mince patties, curried yoghurt, beetroot gel.

ONION BHAJIA
Crispy golden deep-fried onion fritters, cumin, coriander, tamarind chutney.

BHATTI DA PANEER
Indian cottage cheese marinated in rock moss Bhatti masala, mint chutney.

MAINS (CHOOSE ONE PER PERSON)

BAIGAN MIRCHI KA SAALAN
Baby ravaya aubergine, padron pepper, sesame and tamarind sauce, jaggery crumble.

MALVANI PRAWN
Malvan style tiger king prawn, fresh coconut, kokum petals, byadgi chilli.

DUCK VINDALOO
Vindaloo spiced duck breast, cashew nut, coconut velouté sauce.

BUTTER CHICKEN
Old Delhi style grilled chicken, dried fenugreek, tomato sauce.

SIDES (SHARING FOR THE TABLE)

BREAD BASKET
Assorted leavened bread of whole and refined wheat flour.

SAFFRON PULAO RICE
Fragrant basmati rice with cumin and saffron.

CHATORA BLACK DAL
Black lentils overnight cooked in tomato, ginger garlic, Kashmiri red chili.

DESSERTS (CHOOSE ONE PER PERSON)

GULAB JAMUN
Khoya balls soaked in cardamom syrup, with hazelnut chikki & vanilla ice cream.

CHAI MASALA STICKY CHRISTMAS PUDDING
Kashmiri saffron custard.

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A season for fine wine, warm company, and perhaps...
a moment beneath the mistletoe.