

mint leaf

MINT LEAF RESTAURANT & BAR

HAYMARKET

CHRISTMAS SHARING MENUS 2016

Our set menus are served in the traditional Indian Sharing Style, with enough of each dish for each guest, so no individual selection needs to be made.

*(V) – Denotes vegetarian dishes

*Some dishes may contain traces of nuts and dairy
– please inform of any allergens

*Our Chicken and Lamb is Halal

We are happy to accommodate any of your dietary requirements.

Please note that all prices within this menu are exclusive of 12.5% service charge

CHRISTMAS LUNCH MENU

£40 per person plus service

Poppadum's

Seasonal homemade chutney.

Matter Dhaniye Ki Shammi (V)

Green peas and coriander cake infused with ginger chilli and royal cumin.

Machali Amritsari

Light fried tilapia fillets with carom seeds and chilli.

Lamb Seekh Kebab

Minced lamb kebab with coriander mint chutney.

Sag Paneer

Cumin and garlic tempered paneer with spinach puree.

Chicken Jaipuri

Boned chicken thigh slow cooked with onion tomato and pepper.

Adrakai Aloo Gobhi

Ginger and cumin tempered cauliflower and potato.

Dal Tarka

Mix lentils tempered with cumin onion and garlic.

Tandoori Broccoli

Grilled broccoli florets seasoned with cheese ginger and chilli.

Naan Bread

Steamed Basmati Rice

Cardamom and Tea Brule

Winter berry compote, Salted Caramel Macron.

CHRISTMAS VEGETARIAN MENU

£40 per person plus service

Poppadum's

Seasonal homemade chutney.

Matter Dhaniye Ki Shammi

Green peas and coriander cake infused with ginger chilli and royal cumin.

Nargisi Subz Seekh

Seasonal vegetable and quinoa skewers with chilli and ginger.

Ajwaini Paneer Tikka

Tandoor grilled paneer tikka with carom, chilli and fenugreek.

Achari Kofta

Spinach and potato dumplings in a pickling korma sauce.

Baingan Ka Bharta

Smoked aubergine and green peas mash with ginger, chilli and tomato.

Adrakai Aloo Gobhi

Ginger and cumin tempered cauliflower and potato.

Dal Makhani

Slow cooked black lentils with tomato and butter.

Bhindi Masala

Cumin tempered stir fry okra.

Naan Bread

Steamed Basmati Rice

Hot Gulab Jamun with Vanilla Ice Cream

CHRISTMAS SHARING MENU

£47.50 per person plus service

Poppadum's

Seasonal homemade chutney.

Tandoori Boti Kebab

Lamb leg tikka marinated with cumin fennel and spiced yoghurt.

Mahi Gulmarg

Salmon fillets seasoned with kasundi mustard, chilli and carom seeds.

Nargisi Subz Seekh

Seasonal vegetable and quinoa skewers with chilli and ginger.

Murgh Methi Malai

Grilled chicken supreme tossed with chilli, ginger and fresh fenugreek.

Sag Paneer

Cumin and garlic tempered paneer with spinach puree.

Goan Fish Curry

Tilapia fillets cooked in onion, coconut and coriander sauce.

Tandoori Broccoli

Grilled broccoli florets seasoned with cheese ginger and chilli.

Dal Makhani

Slow cooked black lentils with tomato and butter.

Naan Bread

Steamed Basmati Rice

Apple and Cinnamon Cheese Cake

With apple compote.

CHRISTMAS SHARING MENU

£57.50 per person plus service

Poppadum's

Seasonal homemade chutney.

Turkey Malai Tikka

Turkey supreme reserved in a marinade of coriander roots, cream cheese and pink peppercorn.

Lahsuni Jheenga Nisha

Grilled Tiger prawns spiced with roasted garlic, green chilli, coriander and lime.

Aloo Pudhina Tikki (V)

Cumin and mint scented potato cake spiced with chilli and ginger.

Lamb Rogan Josh

Braised lamb leg in caramelised onion, tomato and spices.

Lahori Murgh Bhuna

Boned chicken thigh cooked with onion tomato chilli and crushed coriander.

Paneer Butter Masala

Paneer cooked in a piquant onion, tomato and fenugreek sauce.

Chatpati Sabzi

A melange of seasonal mix vegetable.

Tandoori Broccoli

Grilled broccoli florets seasoned with cheese ginger and chilli.

Dal Makhani

Slow cooked black lentils with tomato and butter.

Naan Bread

Steamed Basmati Rice

Warm Christmas pudding

Ginger caramel sauce and lemon cream.

CHRISTMAS SHARING MENU

£70 per person plus service

Poppadum's

Seasonal homemade chutney.

Champ-e-Lucknowi

Grilled Lamb chop infused with black cardamom and smoked paprika.

Kurkure Asparagus (V)

Tempura asparagus, crushed Kadhai spice, roast pepper and garlic sauce.

Turkey Malai Tikka

Turkey supreme reserved in a marinade of coriander roots, cream cheese and pink peppercorn.

Sofyani Machali

Monk fish fillets marinated with green chilli, yoghurt and crushed fennel seeds.

Chicken Tikka Makhani

Chicken supreme cooked in a piquant tomato and fenugreek sauce.

Tawa Jheenga Latpata

Tiger prawns with ginger, peppers, tomato and spring onions.

Duck Pepper Fry

Stir fry duck breast with shallots chilli and curry leaf.

Sag Paneer

Cumin and garlic tempered paneer with spinach puree.

Tandoori Broccoli

Grilled broccoli florets seasoned with cheese, ginger and chilli.

Dal Makhani

Slow cooked black lentils with tomato and butter.

Naan Bread

Steamed Basmati Rice

Orange and Ginger Cake with Glazed Orange Segments