

*mint leaf*

## **MINT LEAF LOUNGE**

## **ANGEL COURT**

## **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.

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### **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.

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### **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**

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### **Cardamom and Tea Brule**

Winter berry compote, Salted Caramel Macron.

## CHRISTMAS VEGETARIAN MENU

**£40 per person plus service**

### **Poppadum's**

Seasonal homemade chutney.

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### **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.

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### **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**

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### **Hot Gulab Jamun with Vanilla Ice Cream**

## CHRISTMAS SHARING MENU

£47.50 per person plus service

### Poppadum's

Seasonal homemade chutney.

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### 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.

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### 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

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### Apple and Cinnamon Cheese Cake

With apple compote.

## CHRISTMAS SHARING MENU

£57.50 per person plus service

### Poppadum's

Seasonal homemade chutney.

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### 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.

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### 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

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### Warm Christmas pudding

Ginger caramel sauce and lemon cream.

## CHRISTMAS SHARING MENU

£70 per person plus service

### Poppadum's

Seasonal homemade chutney.

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### 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.

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### 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.

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### 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

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## Orange and Ginger Cake with Glazed Orange Segments

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