



# 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*

MINT LEAF LOUNGE AND RESTAURANT, ANGEL COURT, LOTHBURY, LONDON EC2R 7HB  
T: 020 7600 0092 | [EVENTS.MANAGER@MINTLEAFRESTAURANT.COM](mailto:EVENTS.MANAGER@MINTLEAFRESTAURANT.COM) | [WWW.MINTLEAFLONDON.COM](http://WWW.MINTLEAFLONDON.COM)



## 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 Macaron.

## 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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