



Welcome Drink

Sparkling Wine

Amuse-bouche

Tandoor-charred Pineapple & Pear

served with Cidsin House Mulled Wine

Tandoor lies in the heart of an Indian cuisine, this amuse-bouche showcases the skill our Chef's with charcoal cooking in the traditional way.

Appetiser

Tandoori Turkey

Tandoori fusion dish to celebrate the ingredients of traditional British Christmas cuisine. Succulent turkey grilled over charcoal in the tandoor.

Salmon Tikka

Marinated salmon cooked to perfection in the tandoor, a real treat for fans of the majestic Scottish salmon.

Tandoori Chaap

This plant based protein powerhouse is a staple in the Indian kitchen. Soya Bean (Chaap) with a Christmas twist is perfect for vegans, vegetarians and foodies alike.

Mains

Turkey Raan

Turkey leg slow-cooked to perfection.

Stuffed Paneer Parcels

Triple layer stuffed paneer parcels with a smoky sauce to complement the deep and rich flavours paneer.

both mains are served with

House Daal, Spicy Tandoor-grilled Sprouts, Tandoori Potatoes, Zafraani-pulao, and Brie-naan

Desserts

Christmas Pudding

Rice Kheer Brulee

ask staff for any allergens or questions you might have.