

funky buddha

CONTEMPORARY INDIAN CUISINE

CHRISTMAS SET PARTY MENU

TANDOOR PLATTER MEAL

COURSE 1

POPPADOM BASKET (7)(11)(12)

Mix poppadum with mango chutney, sweet chilli, mint yogurt



COURSE 2

BUTTER NAAN (2)(7)

kachumber raita, Dal makhani, Makhani sauce



COURSE 3

TANDOOR PLATTER

TANDOORI CHICKEN (7)(9)(13)

Cooked in our clay oven tandoor
Served on the bone, marinated in spices and lemon
served with pickled onion and mint chutney

GRILLED LAMB CHOP (7)(9)

marinated in a flavourful blend of yogurt, spices, and herbs,
served with mint sauce & spiced onions

LAMB SEEKH KEBAB (7)(9)

Lamb skewers loaded with big Indian flavours

CHICKEN TIKKA - E- MALAI (7)(9)(10)

A flavourful grilled skewer of boneless chicken, peppers & onion. Cooked with creamy
mix nuts & mint sauce.

DRAGON HOT WINGS (2)(4)(12)(14)

Crispy fried chicken wings, smothered in butter chilli siracha sauce.

STEAMED BASMATI RICE



COURSE 4

SELECTION OF TRADITIONAL INDIAN DESSERTS (2)(7)(10)

32.95 PER PERSON

ALLERGENS KEY

1. Celery 2. Cereals containing gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Mollusc 9. Mustard 10. Nuts 11. Peanuts 12. Sesame seeds 13. Soya

GF* = Gluten Free upon request, V = Vegetarian, VE = Vegan.
Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are handled and while we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.

funky buddha

CONTEMPORARY INDIAN CUISINE

CHRISTMAS SET PARTY MENU

VEGETARIAN PLATTER

COURSE 1

POPPADOM BASKET (7)(11)(12)

Mix poppadum with mango chutney, sweet chilli, mint yogurt



COURSE 2

BUTTER NAAN (2)(7)

kachumber raita , Dal makhani, Makhani sauce

BEETROOT & ONION BHAJI (14)

Thinly sliced onions & beetroot coated in a spiced batter and deep-fried until golden and crispy.
Tamarind & mint dip

CHEESE GRILLED BROCOLI (7)(9)(10)

Broccoli florets grilled and paired with cream cheese. Hot pepper sauce

STUFFED CHEESE POTATOES (7)(12)

Mixed vegetables, cheese and spices. Returned to the skins and baked.

KANDHARI PANEER TIKKA (7)(10)(14)

Seasoned cottage cheese stuffed with prunes & pomegranates in tomato, garlic and mustard salsa

CHICKPEA, PINEAPPLE & MINT SALAD (13)

With cucumbers, tomatoes, chillies, red onions, & black pepper.
lemon teriyaki dressing

STEAMED BASMATI RICE



COURSE 3

SELECTION OF TRADITIONAL INDIAN DESSERT (2)(7)(10)

32.95 PER PERSON

ALLERGENS KEY

1. Celery 2. Cereals containing gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Mollusc 9. Mustard 10. Nuts 11. Peanuts 12. Sesame seeds 13. Soya

GF* = Gluten Free upon request, V = Vegetarian, VE = Vegan.
Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are handled and while we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.