

Christmas Menu

Poppadums with home-made chutneys

Starters

Chicken Tikka Chat

Diced chicken breast cooked in the tandoor, tossed with fresh cucumber, onion and coriander

Sweet and Sour Squid

Ginger-tossed sweet and sour squid with fresh coriander

Lamb Boti Kebab

Diced tender lamb marinated in medium spices and char grilled

Mixed Vegetable Pakora (V)

Crisp nuggets of spinach, potato and crushed coriander seeds deep fried and served with homemade chutney

Main Courses

Lamb Masala

Tender cubes of lamb sautéed with garlic & onion, cooked in masala sauce with steamed rice.

Hydrabadi-Style Green Chicken Curry

Chicken breast cubes marinated with fresh green herbs and cooked in the tandoor. Finished with green chillies, garlic, ginger, tomato and served with Pilau rice.

Salmon Amritsari Massala

Fresh salmon in Amritsari style sauce served with lemon rice.

Vegetable Lajawaab (V)

Seasonal vegetables cooked with delicate spices served with steamed rice

All main courses are served with Nan bread

Freshly brewed tea or coffee

£14.95 per person

Please Note: Our A La Carte Menu is available throughout Christmas & New Year

Season's Greetings

Exclusive Christmas Menu

Poppadums with home-made chutneys

Starters

Spice Crusted Tandoori Lamb Chops

Tender lamb chops marinated in rich herbs and medium spices.

Herb Chicken Tikka

Chicken breast cubes marinated with basil, mint and coriander. Cooked in the tandoor.

Char Grilled Salmon

Lightly spiced fresh salmon cooked in the tandoor

Sweet Potato Cakes

Pan fried potato cakes with coriander, dill and tamarind served with spicy chutney (V)

Main Courses

Goan-Style Fish Curry

Fillets of white fish cooked with tamarind, coconut cream and Goan-style masala with lemon rice.

King Prawn Zalfreji

King prawns sautéed with ginger, garlic, peppers, green chilli and tomato with lemon rice.

Chicken Tikka Sagwala

Chicken cooked in the tandoor and simmered with chopped spinach. Served with Pilau rice.

Lamb Tawa Masala

Tender morsels of lamb sautéed with fresh green chillies, ginger and coriander served with steamed rice.

All main courses are served with Nan Bread

VEGETABLE SIDE DISHES

Cauliflower and lightly spiced baby potato

Garlic infused Tarka Dal

Desserts

Traditional pistachio Kulfi

Exotic fruit salad

Freshly brewed tea or coffee

£19.95 per person

Please Note: Our A La Carte Menu is available throughout Christmas & New Year

Season's Greetings

Rimjhim

WORLD CLASS CONTEMPORARY INDIAN CUISINE

CHRISTMAS MENU

MINIMUM FOR FOUR PEOPLE @£24.95 PER PERSON

Popodum, chutneys and Green Salad

STARTERS

A truly Royal Platter consisting of . . .

Tandoori King Prawn

King prawns marinated in yoghurt and spices then grilled in the tandoor

Lamb Chops

Tender pieces of lamb chop marinated overnight with ginger, garlic, dry mint and vinegar

Salmon Tikka

Salmon marinated in spices and yogurt and charcoal grilled in the tandoor

Chicken Tikka

Chicken marinated in spices and yogurt and charcoal grilled in the tandoor

MAIN CURRIES

A real treat for all!

Rimjhim Chicken

Leg and breast part of the chicken on the bone cooked with medium spiced chef special masala

Chicken Khurchan

Slivers of charcoal grill chicken sautéed with green bell pepper, onions and tomatoes garnished with coriander

Goan Prawn Curry

A classic favourite of Goans, king prawns cooked in onion, tomato and coconut milk tempered with curry leaves, mustard seeds and whole red chillies

Lamb Tawa Masala

Tender morsels of lamb cooked with ginger, garlic, fresh green chillies and coriander

ACCOMPANIMENTS

Sag Aloo and Dal Tadka

Assorted Naan Breads

Pilau Rice

DESSERTS

Strawberry Cheese Cake

Tea/Coffee

A shot of sambuca

If you would like to exchange any of these dishes then please ask . . .

OPEN 7 DAYS A WEEK FOR LUNCH & DINNER

www.rimjhim.co.uk