



The
Sepoy Club

CHRISTMAS MENU

£45.95 PP

PAPADOMS WITH CHUTNEY

STARTERS

TANDOORI PANEER TIKKA

Grilled Cottage Cheese in a Tangy Achari Marinade

Delicate cubes of cottage cheese marinated in a piquant blend of Achari spices and rich yoghurt, chargrilled to perfection in the tandoor, offering a harmonious balance of smoky, spicy, and tart flavors.

CHAR-GRILLED BARRA LAMB CHOP

Charcoal-Grilled British Lamb with Aromatic Spices

Exquisite baby lamb chops marinated in an indulgent paste of ginger, garlic, and chef's secret masalas, slow-grilled to perfection and infused with a subtle smokiness. Finished with a light dusting of chef's secret masala.

FLAME-GRILLED TURKEY TIKKA ROAST

Smoky Turkey Tikka with Ginger-Garlic and Masala Blend

Succulent turkey marinated in a bold combination of Indian spices, ginger-garlic, and yogurt, then roasted in the tandoor to create a juicy, smoky masterpiece. The perfect fusion of festive and exotic.

SPICED COASTAL CRAB CAKE

Goan-Spiced Crab Cakes with Zesty Lime

Inspired by the coastal flavors of India, these tender crab cakes are seasoned with an aromatic blend of Goan masalas and finished with a fresh burst of lime, offering a crispy exterior and a luscious, flavorful bite.

MAIN COURSES

PANEER PASANDA

Paneer Pasanda with Cashew-Almond Spice Medley serve with Pilao Rice

Exquisite pieces of paneer filled with a nutty stuffing, bathed in a smooth, royal sauce made with cashews, almonds, and a touch of saffron. The dish's subtle richness is balanced with a hint of aromatic spices and a silky finish.

GRILLED LAMB RIBEYE

Grilled Lamb Served with Mashed Potatoes, Asparagus, and Broccoli in a Caramelized Onion Sauce

Succulent grilled lamb loin, marinated in a blend of aromatic Indian spices, paired with creamy, spiced mashed potatoes. Accompanied by tender asparagus and vibrant broccoli, all drizzled with a rich, brown onion gravy that adds depth and a sweet-savory contrast to the smoky lamb.

MALABAR SALMON

Grilled Malabar-Spiced Salmon with Mashed Potatoes, Asparagus, and Broccoli

Fresh salmon fillet, marinated in a fragrant blend of Malabar spices and grilled to tender perfection, served with silky mashed potatoes and a medley of roasted vegetables. Accompanied by a delicate coconut sauce that ties the dish together with a whisper of coastal richness.

MUMBAI BUTTER MASALA TURKEY ROULADE

Spiced Turkey Roulade serve with Mash potato and blanch spinach

A vibrant fusion of Mughlai spices and Mumbai street food, this turkey roulade is filled with a rich mixture of cashews and raisins, roasted until golden and served with a makhani gravy.

DESSERTS

CHRISTMAS PUDDING