

*Celebrate
the magic of*

CHRISTMAS DAY

*with a specially crafted
festive feast at*



TANISHQ
RESTAURANT & BAR

CHRISTMAS DAY PRESTIGE MENU

Amuse Bouche

"The First Spark of Christmas"

Crispy potato and mixed veg bites with a golden crust, served to awaken festive cheer.

Starter Platter – A Festive Beginning

Winter Garden Platter (Vegetarian)

Charred Winter Paneer

Paneer infused with warming spices, grilled to perfection.

Festive Aubergine Rollatini

Rolled aubergine filled with herbs for a soft, warming bite.

Crisp Snowflake Onion & Kale Bhaji

Delicately crisp, lightly spiced fritters.

Christmas Market Aloo Tikki Chaat

Tangy, spiced delight with festive chutneys.

Yuletide Harmony Platter (Non-Vegetarian)

Festive Fire Turkey Tikka

Fiery, flavourful and warming, just like Christmas by the fire.

Midnight Roast Lamb Loin

Tender, slow-cooked lamb with festive spice.

Golden Prawn Tempura

Light, crisp and joyfully indulgent.

Christmas Market Aloo Tikki Chaat

Tangy, spiced delight with festive chutneys.

Main Course

(Please choose one from Tanishq Specialities or Christmas Classics)

Christmas Classics – Timeless Curries (Choose Chicken, Lamb, or Vegetarian)

Golden Glow Korma – "Festive Comfort"

Creamy coconut and cashew sauce, smooth and mild.

Festive Masala – "Christmas Warmth"

Creamy tomato masala with almond and gentle spice.

Yuletide Dansak – "Harmony of Flavours"

Lentils with sweet and tangy notes, mildly spiced.

Spiced Jalfrezi – "Festive Fire"

Stir-fried with peppers and onions, lively and warming.

Achari – "Bold Christmas Spirit"

Tangy garlic, chilli and festive pickle spice.

Tanishq Specialities

Christmas Butter Chicken

Velvety butter-tomato sauce with aromatic spices and shiitake-spinach harmony.

Seabass Noel

Colchester seabass seared with vadouvan spice, coconut and festive warmth.

Christmas Sigri Duck

Gressingham duck breast with sweet tamarind glaze, ginger and spice.

Rajasthani Spicy Lamb Curry

Slow-cooked lamb with roasted chilli, onions and aromatic spices.

Sharing Sides – Seasonal Companions

Dahl Makhani – "Festive Warmth"

Slow-cooked lentils, rich and hearty.

Aloo Saag – "Winter Comfort"

Spinach and potato cooked with warming spices.

Crimson Saffron Pulao – "Aromatic Joy"

Fragrant saffron rice with festive notes.

Christmas Breadbasket – "The Warm Embrace"

Freshly baked selection of naan.

PER PERSON £65

Please inform a member of staff of any allergies – some dishes may contain traces of nuts or other allergens.