TANISHQ
RESTAURANT & BAR

CHRISTMAS MENU

£45 PER PERSON

AMUSE BOUCHE

"The First Spark of Christmas"

Crispy potato and mixed vegetable bites, encased in a golden crust, setting the tone for a memorable festive meal.

INDIVIDUAL STARTER PLATTER

Choose either the Harmony Platter or Garden Platter

Harmony Platter
Non-Vegetarian

Chicken Tikka
Bold and fiery, a perfect start to a delicious festive journey.

Lamb Sheekh
Slow roasted with aromatic spices, offering a deep, rich flavour.

Prawn Tempura
Light, crisp and irresistibly delicate.

Meat Samosa
Crisp golden pastry filled with delicately spiced meat, a warming festive favourite.

Garden Platter
Vegetarian

Samosa Chaat
A tangy, spiced combination of crisp samosa, chutneys and vibrant flavours.

Ember Paneer
Chargrilled to perfection with fragrant spices and a warming, smoky finish.

Onion & Kale Bhaji
Crisp and golden, with a subtle spice for the perfect festive beginning.

Aloo Tikki
Golden potato patties delicately spiced and crisped to perfection.

MAIN COURSES
A CELEBRATION OF FESTIVE FLAVOURS

(Please choose one from either Tanishq Specialities or Timeless Favourites)

TANISHQ SPECIALITIES

Chicken Lababdar
A rich butter-tomato sauce with a fragrant, earthy touch of shiitake mushrooms and spinach.

Vadouvan
Infused SeabassPan-seared Colchester seabass infused with the exotic warmth of vadouvan spices and coconut.

Keralan Sigri Duck
Gressingham duck breast glazed with sweet tamarind and ginger, offering a soulful, unforgettable taste.

Rosemary
Infused KofteDelicate paneer koftas in a creamy tomato and rosemary sauce, enriched with fenugreek and finished with edible silver.

Lamb Zardalo
A rich lamb speciality with warming spices and the distinctive sweet-tangy character of zardalo.

TIMELESS FAVOURITES

Choose your option: Chicken, Lamb or Vegetarian

Korma
A velvety blend of coconut, cream and cashews, smooth and indulgent.

Masala
A creamy fusion of coconut, almonds and aromatic spices, rich and comforting.

Dansak
A tangy, sweet and mildly spiced lentil dish, creating a harmonious balance