



CHRISTMAS DAY

MENU

Celebrate Christmas Day with a festive feast inspired by the rich flavours, aromatic spices and vibrant traditions of India. From beautifully crafted starters to indulgent sharing platters and seasonal favourites, join us for a memorable dining experience filled with warmth, flavour and festive cheer.

£65 PER PERSON

WWW.TANISHQS.CO.UK

Christmas Day Menu £65pp

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 (V)

Charred Winter Paneer

Paneer infused with warming spices, grilled to perfection.

Crisp Snowflake Onion & Kale Bhaji

Delicately crisp, lightly spiced fritters.

Christmas Market Alo Tikki

Tangy, spiced delight with festive chutneys.

Samosa Chaat

Crisp samosa topped with spiced chickpeas, tangy chutneys and cooling yoghurt.

Yuletide Harmony Platter

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.

Tandoor-Charred Golden Prawn

Light, crisp and joyfully indulgent.

Christmas Market Beef Bihari Kebab

Tender beef marinated with aromatic spices and chargrilled for a rich, smoky finish.

MAIN COURSE

(Please choose one from Tanishq Specialities or Christmas Classics)

Christmas 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, warming.

Winter Fame Karahi

Stir-fried with peppers and onions, lively.

Tandoori Celebration Platter

A festive selection of chargrilled tandoori favourites, marinated with aromatic spices and cooked to perfection.

Tanishq Specialities

Delhi 6 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.

Rabbit Achar

Tender rabbit cooked with warming spices and a distinctive tangy achari finish

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.

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