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.

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
(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.

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 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 almondand 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.

Winter Fame Karahi
Stir-fried with peppers and onions, lively and warming.

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

Tandoori Celebration Platter

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

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.