Ruthvika Spices® Kitchen

INDIAN RESTAURANT

CHRISTMAS EVE

TASTING MENU

£79.95

Amuse Bouche.

Starters

Chargrilled Norfolk black Turkey breast tikka coated with celery & leeks, green chilli flavoured Beet & Cranberry Gel.

Mouth melting patties, bone marrow jus, mint yogurt, pickle red onion & chur chur paratha.

Pan fried scallops, Ghati masala crushed, Malvani masala celeriac puree, caviar and apple murabba.

Mains course

Country Lamb Meat Ka Salan

A classic grand mom cooking way of countryside, north part of India, very slow pot cooking lamb in a secret grand maa spiced with potatoes chunk.

or

Yorkshire lamb legs dice cooked in a caramelised onion and garam masala.

or

Goan Prawn Curry

Prawn cooked in a curry leaf & coconuts flavoured Goan costal sauce.

or

Old Delhi Butter chicken

Chicken tikka cooked in a classic old Delhi makhani sauce.

Sides

Brussel Sprout Porial

Achari Pumpkin

Naan breads

Cranberry Rice pulao

Dessert

Cinnamon & star anise Pouched seasonal fruits, Gulab jamun and strawberry ice cream.

2 High Street, North Ferriby, HU14 3JP • 01482 213 888 • www.ruthvikadine.co.uk

Vegan and vegetarian options are available. For allergen information please ask any member of staff. Although we take every precaution to ensure that our food has not been in contact with nuts, we cannot guarantee this. Some of these products may be fried in genetically modified ingredients. All prices include VAT.