

Rajdoot's Christmas Veg Menu

Poppadoms & Home-Made Chutneys

Starter Platter

Paneer Shashlik

Homemade Indian cheese marinated in tomatoes & tamarind, chargrilled with capsicum & mushrooms

Aloo Tikki

Spiced mashed potato & peas patty lightly coated and fried

Mixed Pakhora

Onions tossed with fennel seeds, pounded coriander & spices, coated in batter & fried

Stuffed Vegetable Samosa

Spiced potatoes, peas & carrots in a filo pastry & lightly fried

Assortment of Main Courses

Sag Aloo

Spinach with spiced potatoes & herbs

Makhan Paneer

Homemade Indian Cheese simmered with butter, yogurt, onion & pureed tomatoes, flavoured with cinnamon & fresh cream

Tarka Dhall

Lentils cooked with tomatoes, ginger & garlic. Tempered with roasted cumin seeds

Bhindi Mushroom

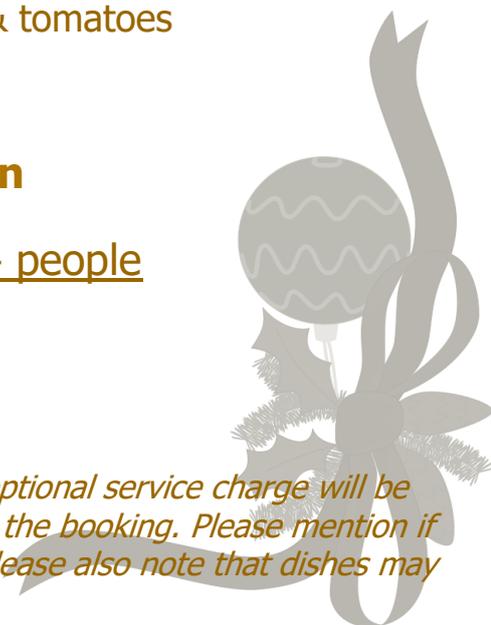
Diced okra & mushroom sautéed with onions & tomatoes

Pilau Rice & Selection of Naan

£22.95 per person for a minimum of 4 people

Rajdoot[®]
tandoori

All prices are inclusive of VAT and exclusive of service charge. 10% optional service charge will be added to the final receipt. We kindly ask for a £5 pp deposit to confirm the booking. Please mention if you would like to substitute any of the meals for another preference. Please also note that dishes may contain traces of nuts/allergens



Rajdoot's Christmas

Menu A

Poppadoms & Home-Made Chutneys

Starter Platter

Shish Kebab

Minced lamb with a blend of mace, cardamom, fresh coriander, cooked over charcoal

Tandoori Lamb Chop

Lamb marinated in fiery fresh ginger, yogurt and herbs

Murgh Tikka

Tender breast pieces of chicken marinated in herb yogurt with pounded spices and cumin

Stuffed Vegetable Samosa

Spiced potatoes, peas & carrots in a filo pastry & lightly fried

Assortment of Main Courses

Sag Gosht

Tender pieces of Lamb sautéed in rich garlic onion gravy with spinach & a touch of cream

Chicken Bhuna

Succulent pieces of chicken cooked with mushrooms, green peppers, spring onions with a touch of fenugreek

King Prawn Masala

Simmered in rich garlic/ginger, fresh coriander, aromatic spices and caraway seeds

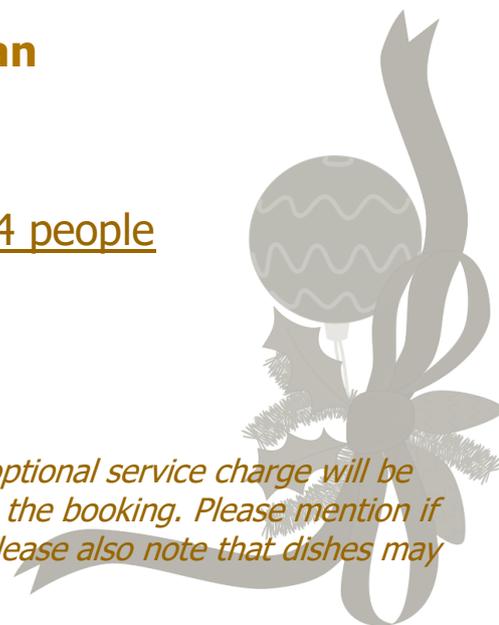
Bombay Aloo (Potatoes) Jeera

Pilau Rice & Selection of Naan

£27.95 per person for a minimum of 4 people

Rajdoot[®]
tandoori

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Rajdoot's Authentic Christmas Menu B

Poppadoms & Home-Made Chutneys

Starter Platter

Fish Tikka

Fillet of cod marinated in freshly pounded spices, yogurt, garlic & caraway seeds

Tandoori Lamb Chop

Lamb marinated in fiery fresh ginger, yogurt and herbs

Murgh Chilli Hariyali

Tender breast pieces of Chicken marinated in mint, green chillies & pounded spices

Stuffed Vegetable Samosa

Spiced potatoes, peas & carrots in a filo pastry & lightly fried

Assortment of Main Courses

Duck Chilli Garlic

Seasoned duck breast pieces sautéed & simmered with aromatic chillies, coriander and red wine

Chicken Kharai

Breast pieces of chicken cooked in thick gravy spiced with black pepper, spring onions, tomatoes and green pepper

Lamb Pasanda

Lamb Marinated overnight in spiced yogurt cooked in an almond sauce flavoured with cardamom & cinnamon

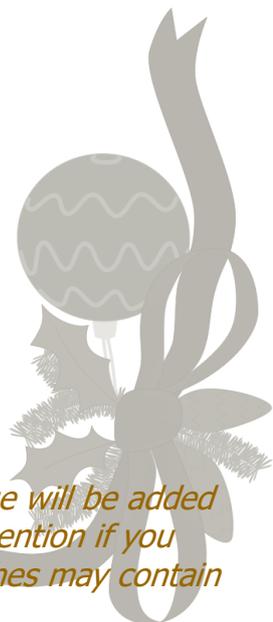
Sag Paneer – Spinach & Indian Cheese

Pilau Rice & Selection of Naan

£29.95 per person for a minimum of 4 people

Rajdoot[®]
tandoori

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Christmas/Group Parties of 8 or More Guests Information

General:

- 1) Please let us know at your earliest if any of your members have dietary requirements/allergies and we will try to accommodate as best we can
- 2) You must let us know if there are any changes in guest numbers by the latest - the evening before your event at 21:00 via email or phone. If we are not notified and only 10 guests arrive but you have booked and pre ordered 12 menus, the restaurant will charge the full 12 guest meals as we would have prepared for this no.
- 3) We will need a deposit of £5.00 to fully secure the booking, this can be preferably done via BACs payment. Details will be sent if all clauses are agreed to. This is non-refundable if you cancel or will be deducted from your final bill
- 4) We have the right to refuse service without a refund to those guests/groups who cause concern to other customers or members of staff or who we feel are intoxicated. We have a zero tolerance to loud disruptive behaviour as Rajdoot always tries to maintain its ambiance and relaxing atmosphere.
- 5) We will only present one final bill (drinks and food) and this must be paid for by one payment after the meal. We cannot take 15 different payments/methods for example.
- 6) There is a maximum 2.25 hour window on your table.
- 7) Each member of your party should arrive no later than 15 minutes of your booking time. Bookings who arrive 15 minutes late will have their booking cancelled automatically.

Menu:

- A) The Christmas menus comprises of our most popular and authentic dishes, if you would like to change any of these dishes of a dish of your choice please let us know via email and we will try to accommodate
- B) Starters are served individually with each starter mentioned on individual plates, main courses are all presented centrally and are served as sharing platters. Parties do not need to choose a starter and a main for example as EVERYTHING is included. A maximum of 2 Set menus per party.
- C) As everything is cooked from fresh and most dishes cooked using a traditional charcoal tandoori oven, dishes may be slightly delayed during this busy time of the year. The great news is that you will only be served the best