

PANACHE CHRISTMAS DAY VEGETARIAN LUNCH MENU



PANACHE

PREMIER INDIAN DINING

Chat Papadom

Papadom sprinkled with finely chopped red onions infused with a special chat and chilli spice. Served with mint sauce and red emli sauce.

STARTERS

Stuffed Pepper

A whole pepper filled with spicy quorn chat and baked in the oven

MAIN COURSE

Paneer Tikka & Vegetable Silsila

Finely seasoned Paneer & Vegetables delicately grilled with onions, peppers and tomatoes in a clay oven. Accompanied with stir-fried noodles and dhal samba

Sorrishah Niramish Shabji

A selection of fresh vegetables cooked mustard seeds and fresh curry leaves

Aknee Shabzi Pilau

A speciality biryani cooked in a sealed pot consisting of diced vegetables, saffron, pure ghee, various spices, rose water and basmati rice

The Desserts, Beverages and the self service buffet options are the same as the Christmas day menu

£34.95 per Adult

CHRISTMAS AT PANACHE

PANACHE SUTTON COLDFIELD

First Floor, Maney House, Maney Corner,
Birmingham Road, Sutton Coldfield, B72 1QL.

Tel: 0121 355 3353 Email: info@panacherestaurants.com

www.panacherestaurants.com



CHRISTMAS DAY MENU

Chat Papadom

Papadom sprinkled with finely chopped red onions infused with a special chat and chilli spice. Served with mint sauce and red emli sauce.

STARTERS

A choice of the following

A. Malai Murgh Tikka

Supreme breast of turkey marinated with yogurt, cream, cardamom seeds, mint and cheese then slowly cooked in the clay oven.

B. Korahi Mix Kebab

Exquisite spiced minced chicken and lamb kebabs grilled in the tandoori, served in a sizzling skillet with fried onions, peppers, slices on ginger and garam masala.

C. Prawn Cocktail

Crisp iceberg lettuce is topped with diced tomato and cucumber, cold cooked prawns and a creamy cocktail sauce

MAIN COURSES

A choice of the following:

A. Shahi Rani Murgh

A whole breast chicken delicately prepared after being marinated with various spices, royal cumin seeds, dry red chillies, mustard seeds and tenderly roasted in the oven. It will be served covered with spiced minced lamb exclusively prepared with 'Panache'.

B. Shahi Raja Gosht

A thick slice of lamb fillet delicately prepared after being marinated with various spices, royal cumin seeds, dry red chillies, mustard seeds and tenderly roasted in the oven. It will be served covered with spiced minced lamb exclusively prepared with 'Panache'.

Both of the above meals will be served with:

Aknee Shabzi Pilau

A speciality biryani cooked in a sealed pot consisting of diced vegetables, saffron, pure ghee, various spices, rose water and basmati rice.

Sorrisha Sauce

An exclusive Panache special sauce prepared with mustard seeds, fresh curry leaves and curry sauce.

ENGLISH MAIN COURSE

C. Traditional Roast Turkey

Large slices of thick cut supreme turkey breast with parsley and thyme stuffing, served with roast potatoes, a selection of winter vegetables and gravy.

For vegetarians menu please see reverse.

DESSERTS

A choice of the following

A. Warm Gulab Jamun

Gulab Jamun is among India's most popular desserts! This delicious dessert consists of soft, melt-in-your-mouth, fried dumplings traditionally made of thickened or reduced milk, soaked in rose flavoured sugar syrup.

B. Christmas Pudding

It would not be Christmas without ending your Christmas lunch with a great Christmas pudding!

BEVARAGES

A choice of the following

A. Tea

Served with warm milk and chocolate mint

B. Coffee

Served with cream and chocolate mint

ALSO

Help yourself to a selection of Indian sweets, chocolates or cheese and biscuits, at our self-service desserts table.



£39.95 PER ADULT
£19.95 PER CHILD UNDER 10
SITTINGS AT MIDDAY - 12.15P.M OR 3.15P.M - 3.30P.M

Christmas crackers and party hats will be provided.

Please note: A deposit of £20 per person is required for reservations. By the 10th December you must confirm the number of persons and which meal is required by each person. After 10th December, the meal you have chosen cannot be altered or any deposit refunded with any cancellations.

THE MANAGEMENT AND STAFF WISH YOU A MERRY CHRISTMAS AND A PROSPEROUS NEW YEAR