



CHRISTMAS DAY LUNCH

12PM – 5.30PM

APPETISERS

Papadom with condiments

MAIN COURSE

CHICKEN TIKKA MASALA

Beautiful dish with meat, prawn or vegetables cooked with cream and herbs.

LAMB RHENDANG

An Indonesian dish consisting of braised lamb cooked with lemon grass and various mixed spices to bring out a rich spicy flavour.

MURGI NURPURI

Whole chicken breast stuffed with mince of lamb, cheese, mushroom, onions and tarragon. Baked in the oven and then simmered in a unique mace flavoured sauce.

FISH JALFREZI

Fish cooked with green peppers, onions, sliced green chillies and chefs specially selected spices to give a slightly hot flavour.

Prawn Saagwala

Cooked with various herbs, spices and spinach. Rich in both colour and taste.

Turkey Dinner

Traditional Turkey, cooked with all the trimmings and gravy. (Pre-Order only).

DESSERT

Chef's Special Dessert

STARTERS

MILAN E SEEK

Traditional skewered lamb mince, distinctively flavored with coriander garlic and ginger creating an abundance of taste.

MACH BIRAN

Popular Indian fish marinated in the clay oven with tandoori fish spices then topped with fried onions and coriander.

CHICKEN MOLI TIKKA

Tender pieces of chicken slow cooked with touch of herbs and spices.

MIXED KEBAB

Mixture of Chicken Tikka, Lamb Tikka and Seekh Kebab.

ONION BHAJEE

Crisp onions hand shaped and deep fried with gram flour batter until golden brown.

Rice

Boiled Rice, Pilau Rice, Egg Chilli Rice, Saag Rice,

Or

Nan Bread

Plain Nan, Peshwari Nan, Keema Garlic Nan.

£39.95 Adult
Per person

£29.95 Child (under 11)
Per person

£10 deposit per person
(15% SERVICE CHARGE)

**BOOK
NOW**

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