Celebrate Christmas in style at Namaaste Restaurants where we combine stunning regional Indian cuisine with festive flair! We are serving festive menu through December and are open on Christmas Day, Boxing Day and New Year Eve!

Choose from our delicious set menus which offer exceptional flavor and value, plus the option to pre-order drinks from our extensive selection. If you need more space we can offer the whole restaurant,

**Salaam Namaaste**

**upto 70 Guests**

**Celebrate Christmas 2023 at Namaaste Restaurants**
Christmas Menu A

£34.95 per person

APPETIZER

Mumbai Samosa Chaat – veg/lamb
Tangy, spicy Crisp Samosa Chaat! Spicy Chickpeas are served with samosa with yogurt and tamarind chutney

Samphire Pakora
Samphire and Chopped onion in garm flour

Coriander & Lime Turkey Tikka
Turkey marinated in fresh coriander, lime leaves & spices, chargrilled in tandoor

MAIN COURSES

All main courses are served with Aloo Gobi, Basmati Rice and Bread Basket
(Vegetarian and Vegan options available on request)

Motimahal Butter Chicken
Tandoor smoked Chicken breast, spiced fenugreek, Tomato, cashew nuts & cream butter sauce

Narial Ka Gosht
Diced lamb cooked slowly in coconut milk, tempered with musted seeds & curry leaf, South Indian favourite!

Matter Paneer V
Indian cottage cheese and green peas cooked in spiced creamy sauce

DESSERTS

Gulab Jamun
(with vanilla Icecream)
Christmas Menu B

£ 44.95 per person

APPETIZER

Amritsari Chaapen
Succulent Lamb Chops marinated in ginger, garlic & chef's spices

Lucknowi Tokri Chaat
Crispy potato basket filled with lentil dumplings, chickpeas, tamarind yoghurt

Coriander & Lime Turkey Tikka
Turkey marinated in fresh coriander, lime leaves & spices, chargrilled in tandoor

MAIN COURSES

All main courses are served with Tadka Dal, Aloo Gobi, Palao Rice & Bread Basket

(Meat options available on request)

Mngalorean Kori Gassi Chicken
Chicken Curry with flavors of coconut, mustard seeds, curry leaves, roast chilies and tamarind

Old Dheli Festive Turkey Biryani
Slow cooked with finest basmati rice with garam masala, fresh mint, layered & aromatic served with raita. Famous recipe from Delhi

Railway Mutton Curry
A colonial Anglo-indian mutton curry cooked with fresh leaves and chefs special spices

Kerala Fresh Curry
Sea bass fillets cooked in coastal spices, roasted red chilies, curry leaves, musted seeds, tomatoes & tamarind

Lasooni Paneer Tikka Lababdar V
Chargrilled Indian cottage cheese cooked with tomatoes, onions, capsicum, fresh cream & exotic spices

DESSERTS

Gajar Ka Halwa
With Coconut Ice Cream

Mango/ Pistachio Kulfi

Salaam Namaaste
68 Millman St, London WC1N 3EF
020 7405 3697

12.5% Service Charge
Christmas Day Menu
£ 49.95 per person

It's beginning to look a lot like Christmas at Namaaste's - and there's no better way to spend the most special day of the year than with our luxurious Christmas Day Menu.

**APPETIZER**

**Mumbai Samosa Chaat - veg/lamb**
Tangy, spicy Crisp Samosa Chaat! Spicy Chickpeas are served with samosa, yogurt & tamarind chutney.

**Coriander & Lime Turkey Tikka**
Turkey marinated in fresh coriander, lime leaves & spices, chargrilled in tandoor.

**Amritsari Chaapen**
Succulent Lamb Chops marinated in ginger, garlic & chefs spices.

**MAIN COURSES**

All main courses are served with Tadka Dal, Aloo Gobi, Palao Rise & Bread Basket

(vegetarian and vegan options available on request)

**Lasooni Paneer Tikka Lababdar V**
Chargrilled Indian cottage cheese cooked with tomatoes, onions, capsicum, fresh cream and exotic spices.

**Seafood Moilee Gf**
a coastal favourite, scallops, seabass, king prawns cooked in coconut gravy with curry leaves and musted seeds.

**Parsi Gosht Zardaloo**
Lamb and apricot cooked together with special chef's spices.

**Motimahal Butter Chicken**
Tandoor smoked Chicken breast, spiced fenugreek, Tomato, cashew nuts & cream butter sauce.

**DESSERTS**

**Gulab Jamun**
(With Vanilla Icecream)

**Christmas Pudding**
With Brandy Sauce With Coconut Icecream.
New Years Eve Menu

£ 44.95 per person

Glass of Prosecco
Amuse bouch - Paani Puri - Veg

**APPETIZER**

Mumbai Samosa Chaat - veg/lamb
Tangy, spicy Crisp Samosa Chaat! Spicy Chickpeas are served with samosa with yogurt and tamarind chutney

Coriander & Lime Tikka
Chicken cubes marinated in fresh coriander, lime leaves & spices, char grilled in tandoor

**MAIN COURSES**

All Main courses will be served with Creamy Black Lentils, Aloo Gobi, Pulao Rice & Bread Basket

Motimahal Butter Chicken
Tandoor smoked Chicken breast, spiced fenugreek, Tomato, cashew nuts & cream butter sauce

Rajasthan Laal Maas Gf
Hot & spicy lamp, roasted red chillies from the land of forts & places

Lasooni Paneer Tikka Lababdar V
Chargrilled Indian cottage cheese cooked with tomatoes, onions, capsicum, fresh cream & exotic spices

Kerala Fish Curry
Sea bass fillets cooked in coastal spices, roasted red chillies, curry leaves, musted seeds, tomatoes & tamarined

**DESSERTS**

Gulab Jamun
(With Vanilla Icecream)

Gajar Ka Halwa
Pie With Malai Rabdi Ice Cream

Salaam Namaaste
020 7405 3697

68 Millman St, London WC1N 3EF
12.5% Service Charge