Christmas at Salaam Namaste
Celebrate Christmas in style at Salaam Namaste where we combine stunning regional Indian cuisine with festive flair! We are serving all through December and are open on Christmas Day and Boxing Day!

Choose from our delicious set menus which offer exceptional flavour and value, plus the option to pre-order drinks from our extensive selection.

Whether you want to enjoy an intimate festive moment with a few friends or a grand Christmas feast for up to 65 people, we can accommodate you in style!
CHRISTMAS

Christmas Menu A ..................£25.95pp
Christmas Menu B ..................£30.95pp
Christmas Menu C ..................£37.95pp
Christmas Day Set Menu ..........£39.95pp

We’re open Christmas day! & Boxing Day

BOOK EARLY AND QUALIFY FOR 10% OFF FROM MENU B & C
PRE-ORDER DRINKS FOR A PARTY OF 10 OR MORE PEOPLE & GET 10% OFF ALL DRINKS

68 Millman Street, London WC1N3EF  020 7405 3697
@namaastereasterns  salaam-namaste.co.uk
CHRISTMAS MENU A
£25.95

APPETIZERS

Keema Mattar Samosa
Spiced mince lamb & peas wrapped up in filo pastry

Coriander Lime Turkey Tikka
Served coconut roasted tomatoes and sesames

Onion Bhaji

MAIN COURSES

All main courses will be served with Tadka Dal, Basmati Rice and Bread Basket

Chicken Kolhapuri
Chicken cooked with roasted ground spices, onions, tomato, ginger, garlic & coriander

Rajasthaan Laal Maas
Very spicy lamb with roasted red chillies from the land of forts and palaces

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

DESSERTS

Gulab Jamun
With vanilla ice cream

Mince Pie

12.5% Service Charge
CHRISTMAS MENU B
£30.95

APPETIZERS

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

Ajwain Mahi Tikka (Fish)
Sustainable tilapia fillet in ajwain (carom seed) and a subtle spiced yoghurt marinade

Coriander Lime Turkey Tikka
Served coconut roasted tomatoes and sesame seed relish

Anglo Indian Lamb Cutlets
Spiced mince lamb cutlets laced with eggs

MAIN COURSES

All Main courses will be served with Aloo Gobi Mattar, Pomegranates Raita, Pilau Rice & Bread Basket

Mangalorean Kori Gassi Turkey / Chicken
In roasted coconut, mace, garam masala, spicy sauce with curry leaf and pomegranates

Hydrabadi Dal Gosht
Traditional lamb curry cooked with lentils, fresh curry leaves, ginger, garlic and mint

Panjim Fish Curry
Goan style fish curry with roasted red chillies & ground spices

Lasooni Paneer Tikka Lababdar V
Cottage cheese cooked with tomatoes, onions, capsicum, spices and fresh cream

DESSERTS

Duo of Mango & Pistachio Kulfi
Christmas Pudding with Brandy sauce

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12.5% Service Charge
CHRISTMAS MENU C
£37.95

APPETIZERS

Lamb Gilafi Sheek Kebab
Spiced lamb mince over thick skewers, rolled in peppers and onion glazed golden on live charcoal

Ajwain Mahi Tikka (Fish)
Sustainable tilapia fillet in ajwain (carom seed) and a subtle spiced yoghurt marinade

Chatpati Tokri Chaat (V)
Crispy potato basket, lentil dumplings, chickpeas, cucumber, pomegranate, tamarind & yoghurt

Coriander Lime Turkey Tikka
Served coconut roasted tomatoes and sesame seed relish

MAIN COURSES

All main courses are accompanied with Kachumber Salad, Mattar Paneer, Bukhara DhalMakhani , Zafrrani pulao rice and bread basket

Wild Rabbit Biryani with roasted Aubergine and Berries
Served with boondi and pomegranates raita

Railway Mutton Curry
A medium spiced colonial Anglo-Indian mutton curry cooked with fresh curry leaves and chef's special spices

Sea Food Moilee
King Prawn, scallops, sea bass fillets in coastal style in coconut mustard sauce

Anglo- Indian Country Captain Chicken
Recipe from British Raj, this chicken curry is cooked with grilled chicken simmered in tomato and onion gravy, fresh cream and fenugreek

Mangalorean Kori Gassi Turkey / Chicken
In roasted coconut, mace, garam masala, spicy sauce with curry leaf and pomegranates

Zardaloo Kofte (V)
Potato & apricot dumplings simmered in creamy gravy with chef's special spices

DESSERTS

Warm Sahi Tukda with Vanilla Ice cream
Christmas Pudding with Brandy sauce

12.5% Service Charge
CHRISTMAS DAY SET MENU
£39.95

APPETIZERS

Gobhi Matar Samosas V
Spiced cauliflower & green peas wrapped in filo pastry

Anglo Indian Lamb Cutlets
Spiced mince lamb cutlets laced with eggs

Coriander Lime Turkey Tikka
served coconut roasted tomatoes and sesame seed relish

Sholay Salmon Tikka
From the tandoor smoked salmon marinated with mustard and Dill

MAIN COURSES

All Main courses will be served with Aloo Gobi Mattar, Pomegranates Raita, Zaffrani Pulao Rice & Bread Basket

Hydrabadi Dal Gosht
Traditional lamb cooked with lentils, fresh curry leaves, ginger, garlic, tamarind & mint

Sea Food Moilee
King Prawn, scallops, sea bass fillets in coconut mustard sauce

Anglo- Indian Country Captain Chicken
Recipe from British Raj, this chicken curry is cooked with grilled chicken simmered in tomato and onion gravy, fresh cream and fenugreek

Mangalorean Kori Gassi Turkey / Chicken
In roasted coconut, mace, garam masala, spicy sauce with curry leaf and pomegranates

Lasooni Paneer Tikka Lababdar (V)
Cottage cheese cooked with tomatoes, onions, capsicum, spices and fresh cream

DESSERTS

Warm Sahi Tukda with Vanilla Ice cream
Christmas Pudding with Brandy sauce

12.5% Service Charge

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