



Kathmandu - Festive Menu

3 Courses: £21.99 | 4 Courses: £23.99

Parties of 10 or more get: Complimentary Soup of the Day + a FREE bottle of Prosecco

Starters

1. **Pyajee** - The Julienne of onion mixed with grain flour, herbs and spices.
2. **Katmandu Prawn** - Stir Fried Prawn with garlic and coconut flakes, topped with crispy rice noodle.
3. **Bulgogi Lamb** - Slightly spicy oven baked tender lamb with onion in a very special homemade Asian BBQ sauce.
4. **Gyoza (grilled Nepali Momo) Chicken or Lamb** - Homemade grilled dumplings filled with herbs and meat. A signature dish from Nepal. Vegetarian can be made if pre ordered.



Mains

1. **Nepalese Special Curry** (Chicken, Lamb, Turkey, Veg,) - Chefs own style homemade curry, cooked in thick Nepalese sauce with coriander, onion and peppers.
2. **Masala Lamb Shank** - Slow cooked lamb shank with honey root vegetables and Nepalese Masala with a Red Wine jus.
3. **Katsu Curry** - A signature mild dish from Japan. Breadcrumbed chicken breast topped with a rich and delicious authentic japanese curry sauce.
4. **Jwalamukhi Goru** - Sizzling tender piece of black pepper ribeye with sauteed onion and pepper. Recommended medium rare.
5. **Dhunga Maacha** (pre order only or ask one of the staff members - subject to availability) - A popular authentic dish from the southern part of Nepal. A whole crispy butterflied Sea Bass topped with authentic sweet, sour and tangy sauce.





Sides

1. **Aloo Jeera** - a typical vegetarian Indian dish that consists of potatoes (aloo), cumin seeds (jeera) and Indian spices.
2. **Garlic Soy Broccoli**
3. **Saag Paneer** - mildly spiced spinach and cheese

OR

Choose any dish from our main menu.



Desserts

1. **Christmas Pudding with brandy sauce**
2. **Creme Brulee**
3. **Baileys Cheesecake**

Thank you.