



5 COURSE MENU

BOOK TODAY! £36.00 Adult - £18.00 Child

(Choose one of the following)

SOUP COURSE

Tomato, Vegetable, Mushroom or Chicken

STARTERS

Roast Turkey Tikka

Duck Rolls

Prawn Cocktail

Garlic & Cheese Mushroom

Soft Shell Crab

(All served with special salad & homemade mint sauce)

MAINS

Tandoori Roast Turkey

This is a whole Tandoori Roast Turkey marinated in spice to make sure this is a Christmas Turkey with a real kick. It's a deliciously different way to spice up your Christmas dinner.

Royal Lamb Shank

Westbourne Tandoori is known for it's skilled use of herbs and spices. Chef Faruk Ahmed shows off these flavours and techniques with the best recipes by slow-cooking tender Lamb shank in a delicious sauce seasoned with cinnamon, cloves, ginger and garlic, creating a hearty main for your feast.

Balchao Chicken

A breast of chicken that will re-awaken your love for Indian food. One of the most famous Goan specialities, it has a hot and fully flavoured sauce brought about mainly by the use of Goan red chillies and palm vinegar. A sour and slightly sweet flavour.

Duck & Fresh Spinach

Whole duck cooked with fresh herbs and spices, spring onion, tomatoes, garlic and fresh fried baby spinach on top to give a superb fully flavoured dish you will love, can be made in MEDIUM or HOT.

SIDES

Roasted Baby Potatoes

House Special Mixed Vegetable Bhaji

Garlic Saag Mushroom Special

SUNDRIES

Home-style Special Pilau Rice

Any Nan

DESSERT

Christmas Pudding with Custard

Mango Kulfi

Indian Gulab Jamun