

Four-Course Celebration Menu

CHRISTMAS

at

SONA



COURSE ONE

Crisp Poppadoms

With a selection of house chutneys and accompaniments.

COURSE TWO

Please select one

Chilli Paneer

Paneer tossed with peppers, chilli and aromatic spices.

Samosa

Crisp pastry with a choice of vegetable or lamb filling.

Onion Bhaji

Lightly spiced onion fritter.

Tandoori Salmon

Salmon marinated with yoghurt and tandoori spices.

Shimla Mirch

Peppers with a choice of vegetable or chicken filling.

Chicken Tikka

Tandoor-roasted marinated chicken.

All served with salad and mint sauce

COURSE THREE

Please select one

Lamb Shank

Spiced lamb, delicately seasoned and pan-finished.

Salmon Rogan

Salmon with a rich, aromatic spiced sauce.

Nawabi

Chicken with a rich, aromatic minced lamb sauce, inspired by the kitchens of the Nawabs.

Vegetable Bhuna

Seasonal vegetables in a rich, reduced bhuna masala.

Goan King Prawn

King prawns in a fragrant Goan-style sauce.

Vegetable Jalfrezi

Seasonal vegetables, peppers and onions in a vibrant spiced sauce.

Paneer Masala

Paneer in a rich, gently spiced masala sauce.

All served with a choice of rice or naan

ACCOMPANIMENTS

*Served to complement your main course.
Please select one*

Tarka Dal

Slow-cooked lentils finished with a fragrant tempered spice.

Saag Aloo

Potato and spinach with warming spices.

Aloo Gobi

Potato and cauliflower with aromatic Indian spices.



COURSE FOUR - DESSERT

Please select one

Apple & Cinnamon Spring Roll

Warm apple and cinnamon in crisp pastry,
served with ice cream.

Christmas Mince Samosa

Festive spiced mincemeat encased
in crisp pastry.

All dishes are freshly prepared.

Please speak to our team regarding allergies or dietary requirements