



Ruthvika Spices  Kitchen  
INDIAN RESTAURANT

**BOXING DAY**  
£39.95 / PERSON

## AMUSE BOUCHE

### STARTERS

Chargrilled Norfolk black turkey breast tikka coated with celery & leeks, green chilli flavoured beet & cranberry gel.

OR

Yorkshire lamb mince, coated with diced peppers, rolled on iron skewers, fresh mint chutney

OR

Pan seared, Atlantic sea scallops, texture of cauliflower, melon muraba, salmon caviar and nasturtium leaf.

OR

Spiced cured avocado, crunchy kale leaf & potatoes, drizzling with tamarind ketchup, plant based sweet yogurt, chia, and melon seeds.(v)

OR

Charcoal grilled paneer tikka, cubes of onion, capsicum, mustard, nigella, and fig chutney (v)

### MAINS

Scottish wild Venison dice braised in Rajasthani spices and caramelised onion.

OR

Yorkshire lamb legs dice cooked in a caramelised onion and garam masala.

OR

Prawn cooked in a curry leaf & coconut flavoured Goan coastal sauce.

OR

Chicken tikka cooked in a classic old Delhi makhani sauce.

OR

Vegetable dumpling, lucknow shahi korma sauce, pomegranate, and coriander cress(v)

OR

Tandoori paneer tikka with coriander, black pepper flavour tomatoes sauce.(v)

### SIDES

Brussel sprouts porial

Achari pumpkin

Naan breads

Cranberry pulao

### DESSERT

Steamed yogurt, black berry compote, chocolate curls, and salted caramel ice cream.

2 High Street, North Ferriby, HU14 3JP • 01482 213 888 • [www.ruthvikadine.co.uk](http://www.ruthvikadine.co.uk)

Vegan and vegetarian options are available. For allergen information please ask any member of staff. Although we take every precaution to ensure that our food has not been in contact with nuts, we cannot guarantee this. Some of these products may be fried in genetically modified ingredients. All prices include VAT.