

Ruthvika Spices® Kitchen
INDIAN RESTAURANT

CHRISTMAS DAY
TASTING MENU

£89.95

Amuse Bouche

Starters

Mushroom – Truffle Shorba

Wild Mushroom soup infused with curry leaf, asafoetida & mustard seed, pumpkin seed, cheese & chillies toast.

Peroo Malai Tikka

Tandoori glazed turkey tikka, green chilies flavour beet & cranberry sauce, carrot pickle.

Chicken Tikka Doughnut - Vermicelli

South Indian spiced infused chicken tikka Doughnut, Vermicelli, black onion, coriander oil with a curry leaf infused tomato gel

Scallop - cauliflower

Pan seared, scallop, texture of cauliflower, melon muraba , salmon caviar and Nasturtium leaf.

Mains course

Country Lamb Meat Ka Salan

A classic grand mom cooking way of countryside, north part of India, very slow pot cooking lamb meat in a secret grand maa spiced with potatoes chunk.

or

Goan Prawn Curry

Prawn cooked in a curry leaf & coconuts flavoured Goan costal sauce.

or

Old Delhi Butter chicken

Chicken tikka cooked in a classic old Delhi makhani sauce.

Side

Brussel sprout porial

Achari pumpkin

Dil Naan

Cranberry Rice pulao

Dessert

Steam Dark Chocolate Yogurts, Black berry compote and salted caramel ice cream.

2 High Street, North Ferriby, HU14 3JP • 01482 213 888 • 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.