



Ruthvika Spices  Kitchen
INDIAN RESTAURANT

**CHRISTMAS DAY
FIVE COURSE MENU**

£75.95 PER PERSON / £115.95 WITH WINE PAIRING

AMUSE BOUCHE

Wild mushroom soup infused with curry leaf, asafoetida & mustard seeds, pumpkin seeds, cheese & chilli toast.

STARTERS

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

Minced lamb coated Scottish eggs, fermented mustard & apple chutney, carrot pickle and plant base edible soil.

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

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.

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

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.