Ruthvika Spices® Kitchen

INDIAN RESTAURANT

CHRISTMAS EVE VEGETARIAN

FIVE COURSE MENU

£75.95 PER PERSON

AMUSE BOUCHE

STARTERS

Pan grilled crispy potatoes & edamame patties, inspired by famous Agra street food, masala, chickpeas, mint, tamarind chutney, yogurt and sev.

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Samosa with three types of chutney.

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Charcoal grilled paneer tikka, cubes of onion, capsicum, mustard, nigella, and fig chutney.

MAINS

Charcoal grilled homemade paneer tikka, spinach, tomato, fenugreek & fresh chilli.

OR

Baby aubergine and Padron chillies cooked in peanut and sesame seed sauce from Hyderabad.

OR

Seasonal vegetables and leek dumpling, Lucknowi shahi korma sauce, pomegranate and coriander.

OR

Paneer tikka cooked in a classic old Delhi makhani sauce.

SIDES

Brussels sprouts porial
Corn Palak
Naan breads
Cranberry pulao

DESSERT

Cinnamon & star anise Poached seasonal fruits,
Gulab jamun and strawberry 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.