



Ruthvika Spices  Kitchen
INDIAN RESTAURANT

**CHRISTMAS EVE
FIVE COURSE MENU**

£75.95 PER PERSON / £115.95 WITH WINE PAIRING

AMUSE BOUCHE

STARTERS

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

Mouth melting patties, bone marrow jus, mint yogurt, pickle red onion & chur chur paratha.

Tandoori grilled jumbo freshwater prawns, coram seeds, garlic chutney and bell pepper.

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 costal sauce.

OR

Chicken tikka cooked in a classic old Delhi makhani sauce.

SIDES

Brussel sprouts porial

Achari pumpkin

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.