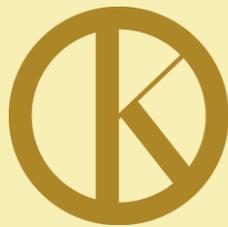




INDIAN & EUROPEAN CUISINE



KARNAVAR

FINE DINING RESTAURANT



WWW.KARNAVAR.COM



[/KarnavarLondon](#)

X-MAS PARTY MENU A

1st to 23th December 2015 Monday to Friday Lunch £15.50
1st to 23^d December 2015 Monday to Thursday Dinner £22.50

Starters (Sharing platters)

Aloo Chaat

New potato salad with onion dry mango powder, pomegranate and papdi chaat.

Home-made Vegetable / Chicken samosa

Served with mint and tamarind Chutney

Salmon and Cod Pakora

Crispy Fish in chickpeas batter, sweet curry sauce, caper, onion and cucumber

Tulsi Seekh Kebab

Skewered ground lamb kebab, Kashmiri chilly, ginger, saffron and basil.

Sharing Main course

(Served with selection of bread and rice)

Salmon Fish Curry

A Kerala fish curry with coconut milk, curry leaves, fenugreek seeds, chilly and cocum (Souring smoked & dried fruit)

Chicken Lababdar

Tandoor roasted corn fed chicken, spinach and, onion, tomato and fenugreek sauce

Kadai Paneer

Indian roasted cottage cheese, pepper, onion spiced with chilly, cumin and coriander

Panchmel Dhal

Five different types of lentils cooked in cumin, garlic, tomato & coriander.

Choose your Dessert

Rasmalai

Home churned milk cheese dumplings, peach compote and strawberry ice cream

Choice of Two Ice cream

Vanilla / pistachio / chocolate / Strawberry



10 % service charge added to your bill at your discretion. If you have any dietary requirements please ask for allergy menu or speak to any member of our staff for assistance

X-MAS PARTY MENU B

1st to 24th December 2015 Monday to Saturday

Lunch & Dinner £29.50

Pappadom Basket

Choose your Starter

Tandoori Paneer

Indian Cottage cheese, Beetroot salad, cashew nuts yoghurt chutney

Garden Pea soup and scallop

Lemon and mint flavoured soup, seared scallop and sesame emulsion

Kerala Poached Egg Masala

Organic Hens egg traditional egg masala sauce with fermented rice pancake seasonal salad.

Black Tiger Prawn Alappuzha

Seared Prawns with almond cauliflower puree, ripe mango chutney and spiced lentils

Choose your Main course

(Served with selection of bread and rice)

Channa Masala

Traditional Chickpea masala, Saffron potato, Pumpkin flower pakora

Lemon sole Mappas

Poached half lemon sole, garden peas, potato and fennel, Mappas sauce

Tandoor roasted Guinea fowl

Served with savoy cabbage, aloo gobi and apple chutney

Roast Turkey in Goan Way

Served with spiced sausage and bacon, cumin roast potatoes, Brussels sprout roast parsnip

Rara Mutton

Popular by Dhabas, Roast Rump of Lamb, Lamb keema, cumin potato, Vegetables

Dessert

Karnavar Dessert Platter

Rasmalai with rose petals, Kinnathappan with lemon sorbet and classic Adapratham with lemon pickle



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