



# the Chilli Pickle

## NON-VEG CHRISTMAS MENU

Enjoy our full selection of street food and mains to share this festive season, just choose Veg or Non Veg and we will do the rest. Non Veg £39 per head / Veg £36 per head - minimum 2 persons sharing each menu.

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### NIBBLES

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Poppadoms, Far Far Crackers & Dips

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### FESTIVE STREET PLATTER

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**Bombay Parsnip Chaat** (NUTS)

Our spin on a hawker favourite, nuts, chickpeas, potato, parsnips, bombay mix, fresh onion, ginger, chutneys, a crazy mishmash of textures and flavours

**Red Prawn Rasam, Issi Vada**

A warming shot of shellfish pepper broth, crunchy lentil prawn fritter

**Luknowi Venison Shami Kebab**

Minced venison and chickpea patty deeply spiced with zingy herb chutney

**CP Onion Bhaji**

Our Bhaji needs no intro!

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### MAIN SHARING FEAST

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**Colombo Cod & Crab Curry**

Fresh cod & local brown crab in a fragrant coconut gravy

**Charcoal Lamb Sizzler**

Best end lamb cutlets with a tangy black pepper sauce

**Old Delhi Tandoori Butter Chicken**

Tandoori chicken tikka finished in a classic Makhani butter gravy

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### SIDES

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Pilau Rice • Jaffna Masala Potatoes • Bukhara Black Dal  
Sliced Kachumber & Pickle • Riatta • Bread Basket

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### SWEET TREATS

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Choose 1 of the below £6 Suppl.

**Sri Lankan Apple Pancake Roll**

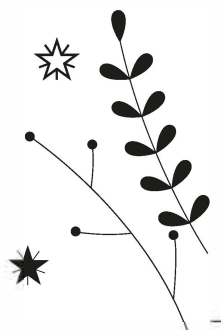
'Better than the golden arches!' topped with salt jaggery butterscotch & Vanilla ice

**Chai & Biscuits**

Masala Chai with Chewy Sesame Choc-chip cookie

**Coconut Kulfi**

Indian set ice cream on a stick with rose macerated berries & toasted coconut





# the Chilli Pickle

## VEG CHRISTMAS MENU

Enjoy our full selection of street food and mains to share this festive season, just choose Veg or Non Veg and we will do the rest. Non Veg £39 per head / Veg £36 per head - minimum 2 persons sharing each menu.

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### NIBBLES

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Poppadoms, Far Far Crackers & Dips (V/VG)

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### FESTIVE STREET PLATTER

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**Bombay Parsnip Chaat** (NUTS) (V)

Our spin on a hawker favourite, nuts, chickpeas, potato, parsnips, bombay mix, fresh onion, ginger, chutneys, a crazy mishmash of textures and flavours

**CP Onion Bhaji**

Our Bhaji needs no intro!

**Luknowi Rajma Shami Kebab** (VG)

Minced kidney bean patty deeply spiced with a zingy herb chutney

**Morrel Mulligatawny** (V)

Anglo Indian curry soup shot with earthy morrel mushrooms and black pepper warmth

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### MAIN SHARING FEAST

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**Bengali Kadhi** (V)

Classic yoghurt curry with Bengal 5 spice & crispy corn and fenugreek dumplings

**Chilli Paneer Sizzler** (V)

Buffalo milk paneer stir fried with pepper, kashmiri chilli and a tangy sweet & sour sauce

**Colombo Pumpkin Curry** (VG)

Pumpkin pieces in a rich tempered fresh coconut gravy

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### SIDES

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**Pilau Rice** (VG) • **Jaffna Masala Potatoes** (VG) • **Tarka Dal** (VG)  
**Sliced Kachumber & Pickle** (VG) • **Riatta** (V) • **Bread Basket** (V)

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### SWEET TREATS

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Choose 1 of the below £6 Suppl.

**Sri Lankan Apple Pancake Roll** (V)

'Better than the golden arches!' topped with salt jaggery butterscotch & Vanilla ice

**Chai & Biscuits** (V)

Masala Chai with Chewy Sesame Choc-chip cookie

**Coconut Kulfi** (VG)

Indian set ice cream on a stick with rose macerated berries & toasted coconut

