

MYHAN

CHRISTMAS FEAST

A little Christmas magic

THREE COURSES • 39.95 PER PERSON

AVAILABLE 1ST – 31ST DECEMBER

Choose one starter, one main and one dessert • Minimum 2 people

◆ TO START ◆

MERRY MANTU

Five handcrafted lamb & onion dumplings with creamy yoghurt, split chickpeas and fresh mint.

AUSHAKMAS (V)

Five handcrafted leek-filled dumplings with creamy yoghurt, split chickpeas and fresh mint.
(Choose no yoghurt to make vegan)

JINGLE WINGS

Four wings grilled over charcoal for a juicy flavourful bite.

HO HO HALLOUMI (V)

Golden slices of halloumi, charcoal grilled for a smoky finish, served with chilli jam.

◆ THE CHRISTMAS TABLE ◆

SIGNATURE KABULI PILAU WITH LAMB SHANK

Our festive centrepiece: slow cooked lamb shank with fluffy rice, carrots and raisins.

FESTIVE CHARCOAL SHISH

Two skewers of quality chicken or lamb cubes, grilled over charcoal and served with rice.

WINTER BUTTER CHICKEN

Charcoal grilled chicken in a silky butter and tomato sauce, finished with a swirl of double cream.

BORANI BELLS (V)

Aubergine slices fried until golden brown, topped with creamy yoghurt and a sprinkle of fresh mint.
(Choose no yoghurt to make vegan)

DAAL I WANT FOR CHRISTMAS (V) (VE)

Spinach and split chickpeas simmered together creating a green, rich and flavourful dish.

◆ FOR THE TABLE ◆

CHOOSE ONE TO SHARE BETWEEN TWO

Big Naan: Garlic, Chilli, Butter or Plain

OR

Rice: Kabuli or White

◆ A SWEET CHRISTMAS ◆

FESTIVE STICKY TOFFEE PUDDING

Toffee flavoured sponge topped with a rich toffee sauce, served with vanilla ice cream.

CHRISTMAS CHOCOLATE BROWNIE

One deep, rich and decadent triple chocolate brownie square, served with vanilla ice cream.

V – VEGETARIAN | VE – VEGAN

Please tell us about any allergies or dietary requirements before ordering.