

Mount Everest

NEPALESE & INDIAN CUISINE

Festive Tasting Menu

Welcome Drink

A glass of Prosecco

Canapé

Aloo Tikki

Served with mango and carrot relish

Prestart

Cheesy Chicken Malai

Starter

Chicken Momo

Chicken dumpling served with spicy tomato and sesame chutney,

most popular Nepalese appetizer

Vegetable Pakora

Battered fresh onion and vegetable fritters, blend of mixed herbs and spices

Chilli Chicken

Spice marinated chicken, fresh peppers and onions, sautéed in homemade chilli-garlic sauce

Lamb Chops

Prime Lamb Chops marinated in a yoghurt, ginger garlic, chilli paste and tandoor cooked

Mains

Butter Chicken (Mild)

Tandoor grilled, marinated chicken finished with creamy & aromatic masala sauce, touch of butter ghee and ground almonds

Tirsuli Macha (Mild - Medium)

Tail of monk fish cooked with curry leaves, finished with rich and creamy curried coconut sauce

Gorkhali Lamb (Medium - Spiced)

Slow cooked tender lamb finished with a yoghurt and homemade chilli-garlic sauce

Mix Karahi (Medium)

A mixture of fresh vegetables sautéed in traditional roasted five spices.

Sides

Tadka Daal

Spiced lentils cooked with onion tomatoes and mustard seeds

Mix Basket

Assortment of plain, garlic and peshwari naan breads

Steamed Rice and Pilau Rice

Dessert

Rose Water Rice pudding or Tea /Coffee

Note: Some dishes may contain traces of nuts, wheat or dairy products. Please speak to a member of staff for suitable options and alternatives available.

Minimum of 4 guests required