EVEREST-29032
Nepalese & Indian Cuisine

£44.95
Per Person

Christmas Day Menu

STARTERS – CHOOSE FROM

Popodums and chutneys are available on request

Pakoras (Onion Bhaji)
Crispy nuggets of spinach, potato, onion & crushed coriander seeds; shallow fried & served with a cool cucumber chutney.

Hariyali Lasuni Chicken Tikka
Cubes of chicken breast marinated with garlic, fresh green herbs & barbecued in clay oven served with mint chutney.

Pokhreli Duck Tikka
Chargrilled Duck breast pieces marinated with lime, garlic, ginger, yogurt & Nepalese spices.

Salmon Tikka
Freshly grilled salmon in a medley of light spices flavoured with honey, mustard, green chilly & dill, accompanied with spiced yogurt.

Grilled Prawns (Mild)
Marinated tiger Prawns with ginger, carom seeds & Nepalese spices & grilled in tandoori oven.

MAIN COURSES – CHOOSE FROM

Chicken Dil Khush (Mild)
Honey & orange glazed butter curry in a rich tomato gravy with cream of coconut & fenugreek leaves. served with safron basmati rice.

Gurkhali Chicken/Lamb/Kingprawn (medium)
Boneless Lamb Cooked With Nepalese Herbs, Yoghurt And Green chilli Served with Steamed Basmati Rice served with steamed basmati rice.

Everest Style chicken/Lamb /king prawn Curry (hot)
Spice braised spring lamb & chick peas cooked in tomato based sauce with chef's special spices and served with safron basmati rice.

Pan Fried Cod Fillet
Marinated with salt, pepper, ginger & served on the base of baby potato & spinach & curried South Indian style muli sauce.

Everest Style Shahi Paneer
Home-style dish with asparagus, homemade cheese cubes & roasted strawberries in a rich creamy tomato gravyserved with saffron basmati rice.

Aloo Tama Bodi
Traditional Nepalese vegetable dish cooked with bamboo shoots, potatoes, black eyed beans, in medium spicesserved with jeera (cumin seed) rice.

DESSERTS
Mango Papaya Sorbet or Rhubarb and ginger ice-cream or tea/coffee

ACCOMPANIMENTS:
Mini Garlic and Coriander Nan Bread OR
Mini Plain Nan Bread

MERRY CHRISTMAS AND HAPPY NEW YEAR

*If you place an order in advance, we can prepare your favourite dish even if it isn't on the set menu.

Ph.: 01202004040, Mob:07832973604
info@29032restaurant.co.uk

EVEREST-29032
Nepalese & Indian Cuisine

£29.95
Per Person

Set Menu Friday and Saturday

STARTERS – CHOOSE FROM

Popodums and chutneys are available on request

Pakoras (Onion Bhaji)
Crispy nuggets of spinach, potato, onion & crushed coriander seeds; shallow fried & served with a cool cucumber chutney.

Hariyali Lasuni Chicken Tikka
Cubes of chicken breast marinated with garlic, fresh green herbs & barbecued in clay oven served with mint chutney.

Pokhreli Duck Tikka
Chargrilled Duck breast pieces marinated with lime, garlic, ginger, yogurt & Nepalese spices.

Salmon Tikka
Freshly grilled salmon in a medley of light spices flavoured with honey, mustard, green chilly & dill, accompanied with spiced yogurt.

Grilled Prawns (Mild)
Marinated tiger Prawns with ginger, carom seeds & Nepalese spices & grilled in tandoori oven.

MAIN COURSES – CHOOSE FROM

Chicken Dil Khush (Mild)
Honey & orange glazed butter curry in a rich tomato gravy with cream of coconut & fenugreek leaves. served with safron basmati rice.

Gurkhali Chicken/Lamb/Kingprawn (medium)
Boneless Lamb Cooked With Nepalese Herbs, Yoghurt And Green chilli Served with Steamed Basmati Rice served with steamed basmati rice.

Everest Style chicken/Lamb /king prawn Curry (hot)
Spice braised spring lamb & chick peas cooked in tomato based sauce with chef's special spices and served with safron basmati rice.

Pan Fried Cod Fillet
Marinated with salt, pepper, ginger & served on the base of baby potato & spinach & curried South Indian style muli sauce.

Everest Style Shahi Paneer
Home-style dish with asparagus, homemade cheese cubes & roasted strawberries in a rich creamy tomato gravyserved with saffron basmati rice.

Aloo Tama Bodi
Traditional Nepalese vegetable dish cooked with bamboo shoots, potatoes, black eyed beans, in medium spicesserved with jeera (cumin seed) rice.

DESSERTS
Mango Papaya Sorbet or Rhubarb and ginger ice-cream or tea/coffee

ACCOMPANIMENTS:
Mini Garlic and Coriander Nan Bread OR
Mini Plain Nan Bread

MERRY CHRISTMAS AND HAPPY NEW YEAR

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EVEREST-29032
Nepalese & Indian Cuisine

£24.95 Per Person

Set Menu Sunday-Thursday

STARTERS – CHOOSE FROM

Popodums and chutneys are available on request

Pakoras (Onion Bhaji)
Crispy nuggets of spinach, potato, onion & crushed coriander seeds; shallow fried & served with a cool cucumber chutney.

Hariyali Lasuni Chicken Tikka
Cubes of chicken breast marinated with garlic, fresh green herbs & barbecued in clay oven served with mint chutney.

Pokhreli Duck Tikka
Chargrilled Duck breast pieces marinated with lime, garlic, ginger, yogurt & Nepalese spices.

Salmon Tikka
Freshly grilled salmon in a medley of light spices flavoured with honey, mustard, green chilly & dill, accompanied with spiced yogurt.

Grilled Prawns (Mild)
Marinated tiger Prawns with ginger, carom seeds & Nepalese spices & grilled in tandoori oven.

MAIN COURSES – CHOOSE FROM

Chicken Dil Khush (Mild)
Honey & orange glazed butter curry in a rich tomato gravy with cream of coconut & fenugreek leaves. served with safron basmati rice.

Gurkhali Chicken/Lamb/Kingprawn (medium)
Boneless Lamb Cooked With Nepalese Herbs, Yoghurt And Green chilli Served with Steamed Basmati Rice served with steamed basmati rice.

Everest Style chicken/Lamb /king prawn Curry (hot)
Spice braised spring lamb & chick peas cooked in tomato based sauce with chef's special spices and served with safron basmati rice.

Pan Fried Cod Fillet
Marinated with salt, pepper, ginger & served on the base of baby potato & spinach & curried South Indian style muli sauce.

Everest Style Shahi Paneer
Home-style dish with asparagus, homemade cheese cubes & roasted strawberries in a rich creamy tomato gravyserved with saffron basmati rice.

Aloo Tama Bodi
Traditional Nepalese vegetable dish cooked with bamboo shoots, potatoes, black eyed beans, in medium spicesserved with jeera (cumin seed) rice.

DESSERTS
Mango Papaya Sorbet or Rhubarb and ginger ice-cream or tea/coffee

ACCOMPANIMENTS:
Mini Garlic and Coriander Nan Bread OR
Mini Plain Nan Bread

MERRY CHRISTMAS AND HAPPY NEW YEAR

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