

A KHUSHI'S CHRISTMAS DAY FEAST

By Chef Irshad

*All dishes are included
£59.95 per person minimum 2 people
To see our vegetable festive menu please turn over*

Celebrate Christmas Day at Khushi's with a festive menu full of rich spices, smoky tandoor flavours and generous Indian hospitality. From traditional pakora and chargrilled starters to slow-cooked bhuna, spiced turkey, lobster and a warming plum cake finale, each course brings a Khushi's twist to the Christmas table.

TO BEGIN

Khushis Traditional Pakora & Spicy Onions

A Khushi's classic to start the celebration, crisp, golden pakora served with original Khushi's signature meat sauce.

FESTIVE STARTER PLATTER

Tandoori Monkfish

Monkfish marinated with sun-dried tomato and aromatic spices, then cooked in the tandoor until tender, smoky and full of flavour.

Chargrilled Rosemary Lamb Chop

Home-smoked Scottish lamb chops, with rosemary for deep festive aroma, served with a cooling olive raita.

Basil Chicken Tikka

Chicken marinated with fresh basil and Indian spices, then cooked in the clay oven for a smoky, tender finish.

MAIN COURSES

Pick one from

Beef Bhuna

A rich, slow-cooked festive bhuna made with Scottish beef, bringing together deep spice, tender meat and winter warmth.

Or

Mrs. Khushi's Mutton Bhuna

A cherished Khushi's signature, mutton cooked slowly in a deeply flavoured bhuna sauce, rich with tradition and comfort.

Southern Spiced Turkey Jalfrezi

A festive turkey dish cooked in a lively jalfrezi-style sauce with Southern Indian spices, bringing warmth, colour and a seasonal twist to the Christmas table.

Shahi Half Lobster

A luxurious half lobster prepared with rich, aromatic spices for an indulgent festive main with depth, elegance and celebration.

ACCOMPANIMENTS

Brussels Sprouts

Stir Fried Potatoes with Water Chestnuts

Berry Pulao

Butter Flaky Parotta

DESSERT

Plum Cake With A Masala Chai Custard

A rich festive plum cake served with warming masala chai custard, an indulgent Christmas dessert with spice, sweetness and comfort.

Please inform your order taker if you have any allergies or dietary requirements. Full allergen information available on request. Whilst every effort is made to avoid cross-contamination. We can't guarantee drinks and dishes are allergen free. A discretionary 10% service charge will be included on your bill and shared in full with our team. Should anything not meet expectations, please let us know.

A KHUSHI'S VEGETARIAN CHRISTMAS DAY FEAST

By Chef Irshad

*All dishes are included
£59.95 per person minimum 2 people
To see our main festive menu please turn over*

Celebrate Christmas Day at Khushi's with a festive vegetarian menu full of warmth, colour and generous Indian flavour. From crisp pakora and spiced starter plates to comforting curries, fragrant accompaniments and a plum cake finale, each course brings a Khushi's twist to the Christmas table.

TO BEGIN

Khushis Traditional Pakora & Spicy onion

A Khushi's classic to start the celebration, crisp, golden pakora served with a fragrant tomato chutney and spicy onions for a bright, warming first bite.

FESTIVE STARTER PLATTER

Asparagus Coconut Tikki

A Southern-style asparagus and coconut patti, delicately spiced and pan-seared until golden, served with a plum chutney.

Black Pepper Gobi With Uthappam

Crispy cauliflower cooked with South Indian spices and cracked black pepper, served on a soft uthappam rice pancake for warmth, texture and gentle heat.

Basil Paneer Tikka

Cottage cheese marinated with fresh basil and aromatic spices, then cooked in the tandoor until smoky, tender and full of flavour.

MAIN COURSE

Baby Corn and Carrot Jalfrezi

Fresh baby corn and carrots cooked in a vibrant jalfrezi sauce, bringing colour, sweetness and lively spice to the Christmas table.

Wild Scottish Mushroom Kofta

Truffle-scented wild Scottish mushroom kofta in a luxurious korma sauce, finished with curry leaf for depth, aroma and elegance.

Nilgiri Veg Korma

Assorted vegetables cooked in a fragrant green masala with herbs and gentle spices, creating a rich, fresh and comforting festive main.

ACCOMPANIMENTS

Brussels Sprouts

Stir Fried Potatoes With Water Chestnuts

Berry Pulao

Butter Flaky Parotta

DESSERT

Plum Cake With A Masala Chai Custard

A rich festive plum cake served with warming masala chai custard, an indulgent Christmas dessert with spice, sweetness and comfort.

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