

A KHUSHI'S CHRISTMAS FEAST

By Chef Irshad



*All dishes are included
£39.95 per person minimum 2 people
To see our vegetable festive menu please turn over*

This festive menu brings together the warmth of a traditional Christmas table with the bold, generous flavours of Khushi's. Seasonal favourites are reimagined through Indian spices, smoke, chutneys and slow-cooked sauces. A Christmas feast with heritage, theatre and plenty of comfort.

TO BEGIN

Khushis Traditional Pakora

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

FESTIVE STARTER PLATTER

Turkey Koobideh

A festive take on a classic seekh kebab, made with beautifully marinated Scottish sourced turkey and grilled until tender, served with a bright plum chutney for a sweet seasonal finish.

Chargrilled Rosemary Lamb Chop

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

Pondicherry Scallops

Delicate Scottish scallops inspired by the coastal flavours of Pondicherry, served with fragrant tomato chutney

MAIN COURSES

Served to share

Venison Bhuna

A rich, slow-cooked festive bhuna made with Scottish venison, 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 Chicken

South Indian style tender morsels of tandoor chicken cooked in a coconut curry masala, warming, aromatic and full of depth.

Scottish Salmon Sambar

Marinated fresh Scottish salmon served with a warming sambar stew, balancing fresh seafood with gentle spice and festive richness.

ACCOMPANIMENTS

Brussels Sprouts

Stir Fried Potatoes with Water Chestnuts

Saffron Pulao

Butter Flaky Parotta

DESSERT

Mawa Cake With Scottish Tablet Ice Cream

A warm, indulgent mawa cake served with Scottish tablet ice cream

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 FEAST

By Chef Irshad



*All dishes are included
£39.95 per person minimum 2 people
To see our main festive menu please turn over*

This vegetarian festive menu celebrates the warmth and colour of Christmas through Khushi's signature Indian flavours. Seasonal vegetables, paneer, wild mushrooms, saffron, coconut, chilli, chutneys and aromatic sauces come together in a generous festive feast full of texture, comfort and celebration. Rich enough for Christmas, but still fresh, vibrant and unmistakably Khushi's.

TO BEGIN

Khushis Traditional Pakora

A Khushi's classic to start the celebration, crisp, golden pakora served with a fragrant tomato chutney.

FESTIVE STARTER PLATTER

Asparagus Coconut Tikki

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

Chilli Garlic Lotus Stem

Crisp lotus stems stir-fried with chilli and garlic for a bold, punchy starter with heat, crunch and festive warmth.

Recheado Napa Cabbage

Chargrilled Napa cabbage marinated in a vibrant recheado-style vinaigrette with chilli and garlic, bringing smoky depth, tang and gentle spice.

MAIN COURSE

Served to share

Butter Paneer

Fresh homemade paneer tikka served in an aromatic creamy sauce, finished with herb butter for a rich, comforting festive main.

Wild Scottish Mushroom Kofta

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

Delhi Style Veg Jalfrezi

Assorted vegetables tossed in a tangy onion and tomato masala, bringing colour, freshness and classic Delhi-style spice to the Christmas table.

ACCOMPANIMENTS

Brussels Sprouts

Stir Fried Potatoes With Water Chestnuts

Saffron Pulao

Butter Flaky Parotta

DESSERT

Mawa Cake With Scottish Tablet Ice Cream

A warm, indulgent mawa cake served with Scottish tablet ice cream, a sweet meeting of Indian comfort and Scottish festive nostalgia.

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