Christmas Day Banquet

£40 per person

Celebrate Christmas Day at Tantara with a five-course Bengali feast, finishing with Apple & Guava Crumble.

TANTARA

BENGAL BISTRO

CHRISTMAS DAY BANQUET

Friday 25 December • 12pm noon - 7pm • £40 per person

COURSE ONE

PAPADAM BASKET & HOUSE CHUTNEYS

COURSE TWO

Tomato Shorba

A classic Indian tomato soup with garlic and spices. (Ve)

COURSE THREE

Choose one platter per person

Kolkata Street Platter

Kolkata Chicken Chop, Chittagong Chilli Fish, Calcutta Onion Bhaji (Ve)

Vegan Street Platter

Beetroot Chop, Chinatown Devil, Calcutta Onion Bhaji

COURSE FOUR

Choose one curry per person. Served with rice, paratha and spiced Brussel sprouts for the table

Kosha Lamb Bhuna

Slow-braised lamb in a dark Bengali masala, reduced with caramelised onions to a rich deep finish. (S)

Bungalow Lamb Madras

Slow cooked lamb in a spicy Madras curry, inspired by the old Dak bungalows of Bengal. (S)

Dhaka Jalfrezi

A Bangladeshi-style stir-fried chicken tossed with onions, peppers, smoked chillies and mustard. (S)

Chicken Tikka Masala

Tandoori marinated chicken in a rich creamy gravy, gently spiced throughout. (N)

King Prawn Malai

The classic Chingri Malai. King prawns in a gently spiced coconut gravy, finished with mustard. (S)

Niramish Vegetable Bhuna

Seasonal vegetables gently simmered in a rich caramelised onion masala with Bengali spices. (Ve)

COURSE FIVE

Apple and Guava Crumble

Served with warm custard (V)

(N) Contains Nuts (V) Vegetarian (Ve) Vegan

Please inform your server of any allergies or dietary requirements