RASOI
AT THE GORGE

Christmas Day Menu 2026

A FESTIVE FEAST WITH AN INDIAN TWIST

Celebrate Christmas with a wonderful blend of festive favourites and the rich, vibrant flavours of Indian cuisine.

5 COURSES

A COMPLETE FESTIVE DINING EXPERIENCE

£49.95 PER ADULT

£29.95 PER CHILD UNDER 10 YEARS

Children are welcome to enjoy our Christmas menu. Alternative dishes can be requested instead of the listed main courses. Please let our team know when booking.

1 FIRST COURSE

POPPADOMS & ACCOMPANIMENTS

Crispy Poppadoms
Light, crunchy poppadoms served with a selection of traditional Indian accompaniments to start your festive feast.

2 SECOND COURSE

FESTIVE STARTERS

Malai Kofta
Delicate, flavourful kofta inspired by classic Indian cuisine, served with a creamy, aromatic finish.

Spicy Fried Paneer
Golden Indian cottage cheese seasoned with warming spices and fried until beautifully crisp.

Corn Ribs
Sweetcorn ribs seasoned with a tempting blend of spices and cooked until golden, delivering sweetness, spice and crunch.

Tava Kebab
A deliciously spiced kebab, cooked on the tava for a beautifully seared finish and authentic Indian flavour.

A NOTE ABOUT DIETARY NEEDS
Vegan options are available on request. Please speak to our team about suitable dishes and preparation.

A LITTLE SOMETHING FOR OUR YOUNGER GUESTS

Children's Alternative Dishes Available on Request
Children are welcome to enjoy our Christmas menu for £29.95. If they would prefer something different from the listed main courses, alternative dishes can be requested when booking.

A NOTE ABOUT DRINKS
Guests are welcome to bring their own alcoholic drinks to enjoy with their Christmas meal.
All soft drinks must be purchased from the restaurant.
Thank you for your understanding.

3 THIRD COURSE

YOUR CHOICE OF MAIN COURSE

Lamb Shank Bhuna
Slow-cooked lamb shank in a rich, deeply flavoured bhuna sauce, infused with traditional spices until tender and full of flavour.

Kurzi Chicken
A celebratory chicken speciality infused with aromatic Indian spices, offering a memorable centrepiece for your festive feast.

Gajar Salmon
Succulent salmon complemented by aromatic Indian seasonings for a delicate balance of flavour and festive elegance.

Vegan Stuffed Aubergine
Tender aubergine filled with a deliciously spiced plant-based mixture, bringing bold Indian flavours to your Christmas table.

SERVED WITH YOUR MAIN COURSE

- **Roast & Mashed Potatoes** – golden roast potatoes alongside smooth, comforting mash.
- **Honey & Cinnamon Carrots** – tender carrots with a sweet, aromatic festive glaze.
- **Sprout Bhaji** – Brussels sprouts prepared with an Indian-inspired blend of spices.
- **Fragrant Rice & Bread** – fluffy, fragrant rice and bread to accompany your main course and complement the rich sauces.

4 FOURTH COURSE

A SWEET FESTIVE FINISH

Mango Kulfi
A rich, creamy Indian frozen dessert bursting with the sweet, tropical flavour of ripe mango.

Pistachio Kulfi
Traditional-style kulfi with a wonderfully creamy texture and the delicate, nutty flavour of pistachio.

Gajar Halwa with Ice Cream
A much-loved Indian carrot dessert, gently spiced and richly flavoured, served with ice cream for an indulgent finish.

5 FIFTH COURSE

A TRADITIONAL CHRISTMAS FINISH

Coffee & Christmas Mince Pies
Finish your festive feast with freshly brewed coffee and traditional Christmas mince pies, filled with sweet festive fruit and warming seasonal spices.

Vegan alternatives available on request, including plant-based mince pies and suitable coffee accompaniments.

BOOKING SLOTS AVAILABLE
12:30 PM – 4:30 PM

LIMITED SPACES AVAILABLE
Book Now!

CELEBRATE CHRISTMAS THE RASOI WAY
Great food. Warm hospitality. A festive feast to remember.

Join us at Rasoi at the Gorge for a Christmas celebration with a difference.