

Accompaniments

Pilau Rice or **Boiled Rice** or **Mushroom Rice**
Plain Naan or **Garlic Naan** or **Peshawari Naan (N)**

Desserts

Chocolate Fudge Cake (D)

Chocolate fudge cake served with vanilla ice cream.

Tembleque

A delicious combination of coconut milk and mango
mousse served with a berry compote.

If you have any special dietary requirements, please let us know at the time
of booking. If a particular fresh produce is unavailable on the day, a
suitable alternative will be offered.

(V) Suitable for vegetarians (G) Contains gluten (D) Contains dairy
(N) Contains nuts, allergenic ingredients are present in our kitchen.

We cannot guarantee dishes are 100% free of these ingredients.
Please ask staff for full allergens list.



56 High Street, Southampton, SO14 2NS
Email: dine@bayleafkitchen.co.uk

Tel: 023 8022 4600
www.bayleafkitchen.co.uk

BayLeaf Kitchen

The Art of Indian Cuisine

Christmas Menu

£24.95 (p/p)

Upon arrival you will be greeted with a
complimentary glass of wine or prosecco.

Christmas menu served from 1st December
until Christmas Eve 2018.

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Christmas Menu

Choose one dish from each course.

Starters

Trio Vegetable Combo (G) (V)

Mix combo of onion bhajji, vegetable samosa and paneer tikka served with salad, mint and coriander chutney.

Bhatti Wali Turkey (D)

Oven roasted turkey breast served with caramelised onions, pine nuts, salad and coriander chutney.

Trio Tandoori Combo (D) (M)

A perfect melody of chicken tikka, seekh kebab and king prawns cooked over the charcoal served with salad and mint sauce.

Salmon Tikka (D)

Scottish salmon marinated in a special blend of spices and ground mustard, char grilled in a tandoor.

Grilled Scallops

Pan-seared scallops, tomato and sesame chutney, slow roasted tomatoes, pine nut podi.

Ronaki Seekh

Lamb kebab with cheese, coriander, cumin and glazed.

Kalonji Jhinga (D)

Jumbo tiger prawns with ginger, yoghurt, spices and toasted nigella.

Side Dishes

Masala Bhindi (V)

Okra sautéed with chopped masala and light spices.

Dal Makhani (D) (V)

Dal makhani is a staple food originating from the Punjab region of the Indian subcontinent. Black lentils, kidney beans and split chick peas cooked over night on a slow flame finished with cream and butter.

Mushroom Bhaji (V)

Cupped mushrooms sautéed in onion and tomato masala.

To Follow

Butter Chicken (D) (N)

Tandoor roasted chicken tikka simmered in a sweet and tangy tomato and cashew nut gravy.

Methi Chicken

A Hyderabadi delicacy of chicken. Chicken breast simmered in fresh fenugreek leaves, finished with a touch of cream.

Lasooni Jhinga Taka Tak (D)

King prawns in spiced garlic, cooked with capsicum, onions, tomatoes with a hint of fenugreek.

Kashmiri Rogan Josh

Aromatic lamb curry with a hint of saffron, a classic from the northern frontier.

Meen Moilee

A South Indian style preparation of monk fish cooked in coconut milk, tempered with mustard seeds, curry leaves, soured with raw mango and tamarind.

Duck Varuval

Roasted Barbary duck breast, tamarind and sesame rice, spiced jus and pickled vegetable slaw.

Paya Raas (D)

Slow braised mutton in bone marrow stock, caramelised shallots, spiced with whole garam masala.

Paneer Tawa Wala (D) (V)

Paneer tikka simmered in bell pepper sauce with tawa masala.

Shabnam Curry (D) (V)

Green peas and mushroom curry finished with a touch of cream.
