THE MINER'S SPICE
AT HERMITAGE PARK HOTEL

BOXING DAY
5 COURSE MENU

A FESTIVE KASHMIRI FEAST

COURSE 1 — CHRISTMAS CHAAT

Festive Paneer Samosa Chaat

Crispy paneer samosas, topped with chickpeas, yoghurt, tamarind, mint chutney, pomegranate and festive herbs.

COURSE 2 — FESTIVE STARTER

Choose One

Christmas Hariyali Chicken Tikka
Tender chicken marinated in mint, coriander, yoghurt and warming spices, giving it a beautiful festive green colour.

Tandoori King Prawn
King prawns marinated in yoghurt, lemon, garlic and traditional tandoori spices, then chargrilled in the tandoor.

Cranberry & Chilli Paneer Tikka
Chargrilled paneer with peppers and onions, finished with a lightly spiced cranberry glaze.

Festive Lamb Sheekh Kebab
Succulent minced lamb with ginger, garlic, coriander and warming spices, chargrilled and served with a festive mint chutney.

COURSE 3 — THE BOXING DAY FEAST

Choose One

Tandoori Turkey Tikka Masala
A Christmas twist on a British-Indian favourite — tender turkey tikka in a rich, creamy tomato and masala sauce.

Butter Lamb
Slow-cooked tender lamb in a luxurious buttery tomato, cream and fenugreek sauce.

Tandoori Chicken Tikka Rogan Josh
Chargrilled chicken tikka cooked in a rich Kashmiri-style sauce with tomatoes, garlic and aromatic spices.

Festive King Prawn Masala
King prawns cooked in a rich aromatic masala sauce with tomato, garlic and fresh coriander.

Paneer Makhani
Chargrilled paneer in a smooth, buttery tomato and fenugreek sauce.

All mains served with:

Pilau Rice • Garlic & Coriander Naan • Bombay Roast Potatoes • Seasonal Vegetables

COURSE 4 — CHRISTMAS DESSERT

Choose One

Traditional Christmas Pudding
Served warm with luxurious brandy-free vanilla custard.

Gulab Jamun Cheesecake
Creamy cheesecake with the flavours of cardamom and gulab jamun.

Warm Chocolate Brownie
Served with vanilla ice cream and chocolate sauce.

COURSE 5 — THE FESTIVE FINALE

Masala Chai or Freshly Brewed Coffee

Served with a selection of mini mince pies and mithai.

£45
PER PERSON