

INDIAN CUISINE

SEA SPICE

ALDEBURGH

£95
per person

Join us for champagne upon arrival, a delicious 4 course meal and traditional Bollywood entertainment to see in the New Year.

New Years Eve Menu

Deep Fried Plain Papadum and Tan Spicy Papadum

Tandoori King Prawns

Marinated in yoghurt, pickles, ginger and garlic paste and chef's own spices.

Lamb Chops

Lamb chops marinated overnight in yoghurt, ginger, onion and garlic. Cooked in the clay oven.

Chicken Tikka

Chicken marinated in a ginger and garlic paste, soft cheese, yoghurt and spices. Cooked in the clay oven.

Salmon Tikka

Salmon fillet marinated in a ginger and garlic paste, soft cheese, yoghurt and spices. Cooked in the clay oven.

Achari Paneer **V.**

Cottage cheese marinated in yoghurt, pickles, ginger and garlic paste and chef's own spices. Cooked in the charcoal oven.

Tan Gobi **V.**

Fresh cauliflower marinated and cooked in Indian spices.

Lamb Bhuna

Slow cooked boneless leg of lamb. Cooked with onion, tomato and chef's secret spices.

Prawn Moilee

Fresh peeled prawns cooked with onion, tomato masala, coconut milk, coconut butter and south Indian spices.

Malabar Fish Curry

Fresh water fish fillet cooked with onion and tomato masala, south Indian herbs, coconut milk and butter.

Chicken Tikka Masala

Chicken Tikka cooked in a Makhini sauce with chef's own spices

Paneer Butter Masala **V.**

Cottage cheese pre-cooked in the tandoor oven and pan fried in a Makhini sauce.

Kadai Vegetables **V.**

Turka Daal **V.**

Naan and Roti Naan **V.**

Pilau Rice **V.**

Carrot Halwa with Ice Cream

Gulab Jaman

For parties of 8 or more, no need to choose, all dishes are to share
Parties under 8 are able to choose from the menu