

Everest Inn

Nepalese & Indian Cuisine

2015





Polistmas Senu 2015

Starter with Champagne

Crispy Small Papadum Basket with Selection of Dips on the Table

STARTERS

Homemade Gorkhali Soup with Momo

Mixed Chicken, Lamb and Vegetable Flavoured Soup with Lamb Momo

Tandoori Turkey Tikka with Chef's Special Cranberry Chutney

Turkey Breast Marinated with Ginger, Garlic, Cumin and Spices served with Cranberry Chutney

Fish Cake with Tartare Chutney

Marinated Salmon with Baby Potatoes, Nepalese Spices and Coated with Breadcrumbs

Pan Fried Chicken Liver with Puri

Crusted Cumin Flavoured Chicken Liver cooked with Ginger, Onion, Coriander and Spices served with Deep Fried Nepalese Bread



Beetroot and Paneer Parcel with Tarmarind and Yoghurt Chutney

Beetroot and Paneer cooked with Toasted Coriander, Cumin and Green Herbs wrapped in Pastry and served with Chef's Special Sauce and Yoghurt Chutney

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MAIN COURSES

All tables served with Stir-Fried Brussels Sprouts and Tandoori Nan Bread

Khasi Ko Sikhar with Saffron Flavoured Rice

Tender pieces of Lamb cooked with Fresh Ginger, Coriander, Spring Onion and Green Chillies served with Saffron Flavoured Rice

Everest Chicken Special with Pilau Rice

Diced Chicken Breast cooked with Tomato, Ginger, Garlic, Green Chillies and Fresh Herbs served with Pilau Rice

Chef's Special Turkey Chilli Masala with Pilau Rice

Barbecued Turkey Tikka cooked with Chef's Special Masala Sauce, a touch of Cream, Green Chillies, Spring Onion, Coriander served with Pilau Rice

Scottish Salmon with Baby Potatoes and Asparagus on the top

Scottish Salmon Marinated with Ginger, Garlic, Fresh Herbs, Cumin and Coriander with Baby Potatoes and Asparagus

Vegetable Bahar with Saffron Flavoured Basmati Rice

Selection of Mixed Vegetables cooked with Nepalese Spices served with Saffron Flavoured Basmati Rice

DESSERTS

Christmas Pudding with Brandy Custard
House Special Rice Pudding
Mango or Pistachio Kulfi
Gulab Jamun





CHRISTMAS DAY LUNCH

1PM - 6PM

5 COURSES

£34.95

(includes a glass of Prosecco & coffee & mints)



FESTIVE DECEMBER LUNCH

01/12/15 - 24/12/15

2 COURSES 3 COURSES

£13.95

£16.95

(includes coffee & mints) (includes coffee & mints)



FESTIVE DECEMBER NIGHT

01/12/15 - 24/12/15

2 COURSES 3 COURSES

£17.95

£21.95

(includes coffee & mints) (includes coffee & mints)

Please call 01738 622563 for further details