

# INDIAN ZING CHRISTMAS MENU 2011

(Available for dinner 6pm to 11pm From 13<sup>th</sup> December 11 to 24<sup>th</sup> December 11 and 1pm to 4pm on Christmas Day)  
Three Course Meal £29

## Starters

### **Banana Flower Patties £6.50**

Banana flower sautéed with root vegetables and blended with spices and potato mash to form a patty served with homemade roasted tomato and coconut chutney.

### **🕌 Goan Crab Cake £7.50**

Crab meat and sun-dried fish with potatoes and fresh herbs, served with spicy tomato and onion relish.

### **Anglo Indian Chicken Chops £6.50**

Free range chicken mince with spices and herbs stuffed in spicy roasted potato mash served with assorted herbs cress and homemade roasted tomato and coconut chutney.

### **🕌 Mangalorean Beef Stir Fry £7.50**

Matured British beef marinated with palm vinegar and spices, stir fried with roasted spices and curry leaves and served with Sanna (rice cake).

## Main Course

All main courses are accompanied with an appropriate combination of aromatic rice, vegetable or potatoes.

### **🕌 Wild Mushroom Kuchampuli £16.00**

Seared Wild mushrooms with green herb sauce and Kuchampuli vinegar. (A dark blackish Indian plum vinegar generally found in the Nilgiri hills) served with saffron flavoured basmati rice.

### **🕌 Tropical Vegetable Kofta Curry £16.00**

Tropical vegetable and Indian cottage cheese kofta simmered in roasted vegetable gravy. Served with Aromatic Basmati Rice.

### **🕌 Gomes Fish Jhol £16.00**

Jhol (a broth), with tomatoes, onion, aubergine, potatoes and spices served with lemon ginger rice. A fish stew speciality of Bengali Christians. (Add £4.00 for Jumbo Prawn)

### **🕌 Masala Roast Turkey £18.00**

Turkey marinated with spices and herbs served with spicy Indian trimmings, new potatoes, winter root vegetable and spicy cranberry sauce.

### **Country Captain £16.00**

An Anglo Indian speciality, free range chicken breast seared and then simmered in rich gravy of brown onions, cashew nuts and raisins with saffron flavoured basmati rice.

### **🕌 Wild Boar Vindaloo £17.00**

Wild Boar Vindaloo from the Goan community made with spices and palm vinegar with a dominant flavour of garlic served with lemon ginger rice. An all time Goan favourite.

### **🕌 Zing's Venison Kofta Curry £18.00**

Lean venison mince ball in robust smooth gravy of spices, cashew nut, poppy seeds and roasted vegetables served with saffron flavoured basmati rice.

## Desserts

### **Christmas Pudding £7.00**

A traditional Christmas pudding with brandy custard or cinnamon and lemon brandy custard.

### **Bebinca £6.50**

Multi-layered traditional Goan gateaux made up of virgin extract of coconut milk and flour with a dash of Cointreau and orange zest served with vanilla Ice cream.