

A festive border of stylized green and yellow leaves, berries, and flowers surrounds the central text area.

MADRAS CAFE
THE INCREDIBLE TASTES OF INDIA

X'mas Day
Menu



Christmas Day

FOUR COURSE MENU

59.95 per person

Under Age 12: £25 Under Age 5: Free

Course 1 AMUSE-BOUCHE

Poppadoms

Crisp poppadoms served with spiced onions and sweet mango chutney.

Course 2 STARTERS

Crispy Aloo Tikki

Golden potato patties with cumin, ginger, and fresh coriander.

Paneer Frankie Roll

A Bombay street favourite: spiced paneer wrapped in a soft chapati.

Spicy Lamb Chop with Cucumber Raita

Tender lamb chop in a chilli-spiced marinade, balanced with cucumber raita.

Chicken Porichathu

Lightly battered chicken, crisp-fried with curry leaves and spices.

BBQ Chicken

Smoky, chargrilled chicken marinated in aromatic spices.

Coconut-Crusted Tiger Prawns

Juicy prawns in a crunchy coconut crumb, inspired by coastal India.

Seabass Amritsari

Delicate seabass fillet coated in spiced gram flour, fried in true Punjabi-style.

Course 3 MAINS

Grilled Seabass Fillet with Roast Potatoes & Seasonal Vegetables

Fresh seabass fillet grilled to perfection, served with festive trimmings.

Mysore Lamb

A rich South Indian curry of lamb and potatoes, simmered in coconut milk with a touch of green chilli.

South Indian Garlic Chilli Chicken

A fiery, garlicky chicken dish with bold flavours that pack a punch.

Chicken Korma

A Mughal classic of tandoori chicken in a coconut and cream sauce, and delicately spiced.

Paneer Butter Masala

Soft chunks of cottage cheese gently cooked in a silky, buttery tomato-based sauce.

Lamb Rogan Josh

Tender lamb cooked with intense spices in a tomato and Kashmiri chilli sauce, full of bold flavour.

Bombay Butter Chicken

Tandoori chicken in a silky sauce of tomato, cream, sun-dried herbs, and fragrant spices.

Chicken Chettinad

A famed Tamil Nadu dish from the Chettiar clan, with roasted coconut, herbs, and freshly ground spices.

Vegetable Madras

Mixed vegetables in a hot, tangy curry with Guntur chillies, onion, and tomato. Bold and fiery.

SERVED WITH

Saffron Basmati Rice

Jeera Fried Rice

Coconut Rice

Plain Naan

Garlic Coriander Naan

Mango Peshwari Naan

Course 4 DESSERTS

Carrot Halwa

Homemade carrot cake served warm with vanilla ice cream, a comforting classic with rich texture and sweetness.

Chocolate Brownie

Decadent chocolate brownie, baked soft and fudgy, paired with a scoop of vanilla ice cream for pure indulgence.

VEGAN
CONTAINS DAIRY
CONTAINS GLUTEN

In case of allergies or dietary restrictions, please let your server know before ordering.