



New Years Eve 2024

Slot 1: 16:30 - 19:00 NYE À La Carte Menu
(Tables must be released 15 minutes before the next slot)

Slot 2 - New Year's Party Night: 19:30 - Late

£55.00 PER PERSON

3 Course Meal | Midnight Snacks | Champagne Toast to Welcome the New Year
Enjoy a night filled with dancing, music, and much more!

Starter

Mixed Platter -Vegetarian (Vegan upon Request)
Or Mixed Platter - Non Veg

Main Course

Any Main Course from our NYE Menu
Pilau Rice or Naan Bread

Desserts

Chocolate Fudge Cake with Ice Cream and a Warm Winter Berry Coulis
Vanilla Cheese Cake (GF/DF/Vegan)



To reserve a table, please call **01270 761662** or visit our website for online bookings **www.k2hindian.co.uk**. Please note, a non-refundable deposit of £15 per person is required to secure your reservation



CREATIVE INDIAN
KITCHEN



New Years Eve Party

£55.00 PER PERSON

3 Course Meal | Midnight Snacks | Champagne Toast to Welcome the New Year
Enjoy a night filled with dancing, music, and much more!

Starters

MIXED VEG PLATTER (V)

Onion Bhaji, Samosa, Paneer tikka, aloo tikki served with mint yoghurt and tamarind sauce.

MIXED MEAT PLATTER

Chicken Malai Tikka, Chicken Hariyali Tikka, Lamb Seekh Kebab, lamb chop served with mint sauce and mango chutney.

Mains

CHICKEN BIRYANI

Flavoured rice delicacy – boneless chicken thigh, slow 'dum-cooked' with aromatic spices, curry leaf, saffron and finest basmati rice, best served with raita.

LAMB DUM BIRYANI

Flavoured rice delicacy – diced boneless leg of lamb slow 'dum-cooked' with aromatic spices, saffron and finest basmati rice, best served with raita.

VEGETABLE BIRYANI (V)

The finest basmati rice slow 'dum-cooked' aromatic spices, saffron, garden green vegetables, best served with raita.

JHINGA HARA PYAZ (GF/ DF)

Sauteed King prawns tossed with spring onions, spicy tomato sauce, home grounded spices.

MALABAR PRAWN CURRY

King prawn cooked in onion and tomato-based sauce finished with coconut milk and fresh curry leaves.

KING PRAWN CHETTINAD (GF/ DF)

King Prawns cooked in onion and tomato, flavoured with curry leaves, ginger, garlic, black peppers, and special Chettinad spice.

Chicken

PUNJABI BUTTER CHICKEN (GF)

Chargrilled chicken breast in creamy tomato gravy with ginger, 'garam masala' and a touch of honey, finished with brown garlic.



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KITCHEN



PAHADI MURGH METHI (GF)

Chargrilled chicken breast, with fresh fenugreek, ginger, tomato, cinnamon

MURGH TIKKA LABABDAR (GF)

Chargrilled chicken breast, cooked with ginger, garlic, onions and spicy tomato masala, finished with fresh coriander leaves.

CHICKEN CHETTINAD (GF/ DF)

Chicken thighs cooked in onion and tomato, flavoured with curry leaves, ginger, garlic, black peppers, and special chettinad spice.

Lamb

LAMB ROGAN JOSH (GF/ DF)

An all time favourite – aromatic curry of diced leg of lamb, with home ground spices, ginger powder and fennel, cooked in kashmiri style.

LAMB KORMA RAMPURI

Slow cooked lamb shoulder, fragrant with small cardamom and finished with cream.

KADHAI GOSHT (GF/ DF)

Tender lamb cubes stir fried in kadhai gravy with garlic, peppers, freshly ground coriander seeds and red chillies.

Veg

PANEER KHURCHAN (V) (GF)

Julienne of indian cheese, bell peppers, mustard seeds topped with rich tomato gravy, finished with a touch of cream.

MAKAI PALAK (V)

(Optional in Vegan, GF and DF)

Spinach and sweetcorn cooked to perfection with hint of garam masala, ginger, garlic, tomato and a hint of cream.

KALONJI BAIGAN (V / GF/ DF)

Baby aubergine tempered with black caraway seed, cooked with chopped onions and tomatoes, bird eye green chilli, ginger and garlic.

METHI PANEER (V)

Fresh fenugreek leaves tempered with garlic and cooked along with cottage cheese.

BHINDI DO PYAZA (V / GF/ DF)

Diced okra cooked in chopped onion, tomato, ginger, green chilli finished with diced spring onions.

RICE & BREAD (Choice of One)

Steamed rice or pulao rice

Plain naan/ roti or garlic naan

Desserts

Chocolate Fudge Cake with Ice Cream and a Warm Winter Berry Coulis

Vanilla Cheesecake (GF/DF/VEGAN)