ROZ·ANA

Christmas Menus

Celebrate the festive season with us

ROZ·ANA

Christmas Canapé Dinner Menu

£42 PER PERSON

Add a glass of Bubbly to welcome for just £6

LIVE CHAAT CORNER

Paani Poori

Samosa Chaat

CANAPÉS

Amritsari Fish
Desi Tartare

Chicken Malai Tikka
Mint Chutney

Caramel Pepper Prawns
Szechuan Pepper

Chilli Chicken

Lamb Keema Pav
Mint Yoghurt

MAIN COURSE

Hyderabadi Goat Biryani
Cucumber and Mint Raita

DESSERT

Christmas Pudding Crisp Roll
Cinnamon Custard

All dishes may contain traces of nuts
Allergies: d (dairy), g (gluten), n (nuts)

ROZ·ANA

Christmas Party Menu A

2 COURSE £36, 3 COURSE £41 PER PERSON

Add a glass of Bubbly to welcome for just £6

Papad and Pickles

APPETISERS

TASTING PLATES

Amritsari Fish
Carom seed infused crispy fish fillets accompanied with 'Desi tartare'

Chicken Malai Tikka
Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal

Bombay Onion and Spinach Pakora
Crisp gram flour fritters with Indian onion, ginger and fennel seeds

MAINS

SHARING AT THE TABLE

Chicken Tikka Laphroaig Masala
Tandoor roasted tikka finished in a buttery creamy tomato sauce with whisky

Lamb Roghanjosh
Diced Welsh lamb leg cooked in an onion and tomato sauce with Kashmiri chillies

Dal Makhani
Black lentils simmered overnight and finished with tomatoes, ginger and cream

Zeera Aloo
Potatoes tossed with cumin and ginger

Naan, Steam Basmati Rice
Mint and Cucumber Raita, Salad

DESSERT

PLEASE CHOOSE ONE

Christmas Pudding Crisp Roll
with a dipping Cinnamon Custard

Gulab Jamun with Malai Kulfi

All dishes may contain traces of nuts
Allergies: d (dairy), g (gluten), n (nuts)

ROZ·ANA

Christmas Party Menu B

2 COURSE £40, 3 COURSE £46 PER PERSON

Add a glass of Bubbly to welcome for just £6

Papad and Pickles

APPETISERS

TASTING PLATES

Amritsari Fish
Carom seed infused crispy fried fish fillets accompanied with 'Desi tartare'

Chicken Malai Tikka
Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal

Lamb Seekh Kabab
Welsh lamb mince with ginger, garlic and spices cooked in charcoal tandoor

MAINS

SHARING AT THE TABLE

Chicken Tikka Laphroaig Masala
Tandoor roasted tikka finished in a buttery creamy tomato sauce with whisky

Prawn Methi Malai
Tiger prawns simmered in a creamy fresh fenugreek flavoured sauce

Lamb Roghanjosh
Diced Welsh lamb leg cooked in an onion and tomato sauce with Kashmiri chillies

Lasooni Palak
Garlic and dill flavoured smooth spinach

Dal Makhani
Black lentils simmered overnight and finished with tomatoes, ginger and cream

Zeera Aloo
Potatoes tossed with cumin and ginger

Naan, Laccha Paratha, Steam Basmati Rice
Mint and Cucumber Raita, Salad

DESSERT

PLEASE CHOOSE ONE

Christmas Pudding Crisp Roll
with a dipping Cinnamon Custard

Gulab Jamun with Malai Kulfi

All dishes may contain traces of nuts
Allergies: d (dairy), g (gluten), n (nuts)

ROZ·ANA

Christmas Party Menu C

2 COURSE £48, 3 COURSE £54 PER PERSON

Add a glass of Bubbly to welcome for just £6

Papad and Pickles

APPETISERS

TASTING PLATES

Adraki Lamb Chop
Welsh lamb cutlet, ginger, hung curd marinade roasted over charcoal

Caramel Pepper Prawn
Tiger prawn tossed in sticky garlic and Szechuan pepper sauce

Coconut Soft Shell Crab
Crisp crab with fried garlic and toasted coconut served with pickled tomato and shrimp chutney

MAINS

SHARING AT THE TABLE

Chicken Tikka Laphroaig Masala
Tandoor roasted tikka finished in a buttery creamy tomato sauce with whisky

Fish Tepla Ambat
Morsels of fish simmered in a 'Tripal' flavoured coconut sauce with curry leaves

Dhabe da Goat
Braised with caramelised onion, tomatoes, ginger and spices

Green Vegetable Poriyal
Crunchy asparagus, beans and sprouting broccoli tossed with coconut and mustard seeds

Dal Makhani
Black lentils simmered overnight and finished with tomatoes, ginger and cream

Zeera Aloo
Potatoes tossed with cumin and ginger

Naan, Laccha Paratha, Steam Basmati Rice
Mint and Cucumber Raita, Salad

DESSERT

PLEASE CHOOSE ONE

Christmas Pudding Crisp Roll
with a dipping Cinnamon Custard

Valrhona Chocolate and Almond Samosa
with Crème Malibu

All dishes may contain traces of nuts
Allergies: d (dairy), g (gluten), n (nuts)

ROZ·ANA

Christmas Party Menu D – Vegetarian

2 COURSE £36, 3 COURSE £41 PER PERSON

Add a glass of Bubbly to welcome for just £5

Papad and Pickles

APPETISERS

TASTING PLATES

Paneer Tikka Achaari
Tandoor roasted soft paneer chunks marinated with hung curd and pickling spices

Aloo Tikki Chaat
Lentil stuffed potato cutlet topped with sweet yoghurt, chutneys and pomegranate seeds

Bombay Onion and Spinach Pakora
Crisp gram flour fritters with Indian onion, ginger and fennel seeds

MAINS

SHARING AT THE TABLE

Paneer Butter Masala
Soft paneer cubes simmered in a buttery creamy tomato sauce with ginger and kasoori methi

Gobhi Mattar
Cauliflower florets and green peas tossed in an onion and tomato tangy masala

Dal Makhani
Black lentils simmered overnight and finished with tomatoes, ginger and cream

Zeera Aloo
Potatoes tossed with cumin and ginger

Naan, Steam Basmati Rice
Mint and Cucumber Raita, Pickle, Papad and Salad

DESSERT

PLEASE CHOOSE ONE

Christmas Pudding Crisp Roll
with a dipping Cinnamon Custard

Gulab Jamun with Malai Kulfi

All dishes may contain traces of nuts
Allergies: d (dairy), g (gluten), n (nuts)

BOOK YOUR

Christmas Party

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