Festive Opening Times

Christmas Eve 5.00pm - 11.00pm Christmas Day 3.00pm - 7.30pm Boxing Day 5.00pm - 11.00pm 27th December 5.00pm - 11.00pm 28th December 5.00pm - 11.00pm 29th December 5.00pm - 11.00pm 30th December 5.00pm - 11.00pm 5.00pm - Late New Year's Eve 1st January 2023 5.00pm - 11.00pm 2nd January 5.00pm - 11.00pm



Please note all diners have a 2 hour window dining time. You will need to vacate your tables for next sitting times for guests arriving at 5.30pm.

Christmas Day bookings will require a nonrefundable £10 per person deposit. All party bookings will require a non-refunadable £5 per person deposit.

Allergies: There is a small possibility that nut traces may be found in any menu item. We advise you to speak to a member of staff if you have any food allergies or intolerences.

We accept all major credit cards except American Express.

Sorry we do not accept cheques.



SPECIAL







Appeliser

Guests will be served poppadoms & an assortment of pickles on arrival.

Sayler (Sel

(Select one)

Soup of the Day

Fresh Soup served with bread and butter. Ask your server.

Melon Delight

Fresh melon with summer fruits and raspberry dressing.

Festive Meat Platter

Consists of seekh kebab, lamb chop, chicken tikka and Meat Samosa.

Festive Vegetarian Platter

Consists of vegetable pakora, vegetable samosa & Aloo Tikka.

Mains (Select one)

Chicken Ginger Grass

Breast of Chicken roasted in a unique combination of herb and spice and presented on iceberg lettuce with a sprinkle of coriander. Served with your choice of rice or naan.

Chicken Tikka Masala or Chicken Korma

Served with your choice of rice or naan.

Chicken Garlic Chilli Balti Korai

A unique fusion of balti and korai spices using fresh garlic, chilli's and coriander. A very popular dish at Forts of India.

Served with your choice of rice or naan.

Lamb Shank Nehari

Tender lamb shank served in a Bhuna sauce with seasoned vegetables and new potatoes. Served with your choice of rice or naan.

Chicken or Lamb Sizzling Sensation

Marinated Strips of Chicken or lamb fillets cooked with peppers, onions, coriander and a touch of herb and spice to create a mouthwatering sizzling sensation!

Served with your choice of rice or naan.

Traditional Christmas pudding with red berries and brandy sauce.

Bengal Fish Curry

Fresh white fish cooked using a blend of our finest spices to create a delicious seafood dish. Served with your choice of rice.

Chingri Badshah

Whole king prawns tail on, cooked with a blend of herbs and spices, tomatoes, onions and peppers to a medium flavour. Served with your choice of rice or naan.

Chicken Rogan Josh or Chicken Balti

Served with your choice of rice or naan.

Honey Chilli Chicken

A unique dish cooked with the finest ingredients, using crushed chilli, onions, tomatoes, peppers and honey. Served with your choice of rice or naan.

Mili Juli Subji (V)

Fresh vegetables including aubergines, courgettes, capsicums, and new potatoes, all fused together with herbs and spices. This dish is accompanied with a rice or naan of your choice.

Tandoori Mix Grill

A mix of tandoori chicken, sheek kebab, chicken tikka and lamb tikka. Served with your choice of rice or naan.

Christmas Pudding Sundae

Gulab Jamun

A favourite Indian dessert served warm with fresh cream or ice-cream.

Gateux & Fresh Cream

Chocolate, strawberry, or black forest.

Coffee (Select one)

A variety of Tea & Coffee is available - Please ask your server

