

CLAREMONT
HOTEL &
alba
RESTAURANT

Christmas MENU

Starters

Chilli Chicken Pakora

(The classic but with a twist- and a hint of chilli)

Lamb Chops

(Marinated overnight in Rich Punjabi spiced,
finished in the tandoor)

Tandoori King Prawns

(King prawns tail on marinated in delicious spices
with a touch of coconut milk)

Mix Pakora

(Vegetable, mushroom and cauliflower)

Sticky Honey Chicken

(Crispy fried chicken coated in a sticky honey
sauce)

Carrot & Lentil Soup

(A festive favourite served with bread and butter)

Mozzarella Sticks

(Homemade served with pomodoro sauce)

Prawn Cocktail

(Atlantic prawns in a rich smooth Marie Rose sauce)

Haggis Bon Bons

(Delicious haggis coated in flour and fried, served
on a bed of mash and whisky sauce)

Funghi Al Pomodoro

(Stuffed mushrooms with cheese and
a touch of garlic on a bed of rocket served with
pomodoro sauce)

Main Course

Turkey Dinner

(The traditional classic served with all the trimmings)

Lamb Shank

(A fantastic blend of spices and rich sauce,
slow cooked to perfection)

Mix Tikka Main

(Chicken and lamb tikka mixed on a sizzler)

Achari Paneer Tikka

(Yoghurt, spiced pickle and masala roasted paneer,
served with a butter sauce)

Chicken Chilli Masala

(A rich and flavour curry, a chef Arjun specialty)

Honey Salmon & Basil Tagliatelle

(Tagliatelle pasta cooked in a creamy basil sauce,
served with delicious salmon on top)

Pollo Pancetta

(Chicken cooked in a rich creamy sauce with crispy
pancetta. Served with chips and house salad)

Penne Primavera

(Broccoli, mushroom and peas tossed in garlic
and a hint of chilli and creamy)

Butter Chicken Lasagna

(Home of the amazing viral butter chicken lasagna.
A fantastic fusion of spices)

Desserts

Strawberry Gateaux

Lemon Sorbet

Festive Strawberry & Chocolate Cheesecake

Banoffee Pie