

Cardamom Cream Indian Restaurant

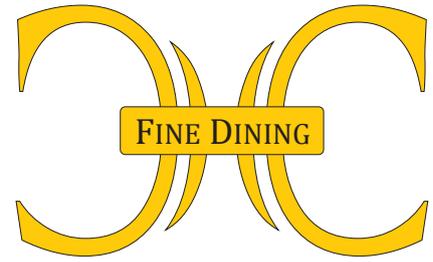


Exclusive Booth Seating
VIP Seating
Fully Air Conditioned

Christmas Day Opening Times
First seating 1:30pm- till 4.30pm
Second seating from 5:00pm - 8:00pm

Normal Takeaway Service Available.

Christmas Day Takeaway available at 10% extra charge from menu.



Cardamom Cream
INDIAN RESTAURANT

Festive Christmas Day Menu



21 Bolton Street, Ramsbottom Lancashire
BL0 9HU
01706 827888

www.cardamomcream.co.uk

• All prices inclusive of V.A.T. • Sorry we do not accept cheques



Some products may contain gluten and nuts please ask a member of staff for details.

A full-sensory food experience offering modern fusion and traditional dishes from all regions of India.

Appetisers

Guests will be served poppadums and an assortment of pickles.

Starters

(choice of one starter per person)

Melon

Fresh melon with summer fruits and raspberry dressing.

Prawn Cocktail

Juicy Prawns with Marie Rose sauce on a bed of iceberg lettuce.

Mixed Kebab

Lamb Tikka, Seek Kebab and Chicken Tikka on a skewer and tandoor baked.

Mixed Starter

Onion and Lentil Pakora, Chicken Pakora Strips and Lamb Chop.

Mixed Vegetable Starter

Onion Bhaji, Vegetable Samosa and Vegetable Kofta.

Cardamom Special Starter

Strips of chicken, garnished with onion, pepper, mushrooms, garlic coriander (various flavours).

Mains

(choice of one main course per person)

Roast Turkey (pre-order ONLY)

Roast Turkey with roasted potatoes and seasonal vegetables, served with rich gravy and cranberry sauce.

Cardamom Special

Breast of Butter Chicken, cooked with coconut, almonds, rich cream and garnished with butter, in house recipe, highly recommended.

Honey Chilli Chicken

A medium strength curry, cooked with tomatoes, onions and peppers and moderate spices, garnished with honey and crushed chillies.

Korai Mixed Grill

A characteristic dish with Tandoori Chicken, Chicken Tikka, Lamb Tikka and Sheek Kebab, medium spices, light garam masala, garnished with Onion Bhaji.

Sizzling Sensation

Strips of fresh chicken breast, mushrooms, peppers and onions, marinated in tandoori spices and herbs with added garam masala and coriander.

Bengal Machli

Pangash (white boneless fish), cooked with onions, peppers, tomatoes, green chillies and fresh duniya, a hot and spicy dish from the Bengal region. Can be cooked mild.

South Indian Garlic Chicken Korai

Cooked in a highly flavoured garlic sauce with rich spices and fresh sliced garlic with peppers and onions.

Rezalla Bhuna

Succulent Chicken Tikka with mincemeat in a spicy thick sauce.

Naga Desire

The essence of Naga Chilli used in moderation for added flavour, garnished with Naga Pepper, a distinctively hot and tasty dish.

Lemon & Chilli Chicken

A hot dish cooked with onions, peppers, tomatoes, coriander, garnished with fresh green chillies and lemon.

Korai Shashlik

A well flavoured dish cooked with onions, peppers, mushrooms, tomatoes in a medium tandoori sauce with a choice of meat.

**All curries are served with saffron rice, steamed rice, mushroom rice, egg rice also nan bread, plain, garlic or peshwari.
(Please select one to accompany your main meal)**

Dessert

Christmas Pudding with Brandy Sauce or Ice cream & Coffee.

Wine

A glass of house wine, white, red or rosé to be served with the main meal.

Any other items charged at normal menu price.

Please Note:

3 hours have been allocated per booking made.

First seating 1:30pm (customers, can come 15 mins early if they wish).

Second seating 5:00pm. Close 8pm.

A £10 deposit is required per guest to secure your table.

£65
Per Person
(Adults)

£45
Per Child
(Under 12)