Bombay Story
INDIAN KITCHEN & BAR

Christmas Day Special Set Menu

Option One
£55pp

On Arrival

ASSORTED MINI PAPADS
Served with our selection of house chutneys.

Starter

Indian street food - please choose one

POTATO BASKET CHAAT (V) (GF)

A golden, crispy potato basket filled with spiced chickpeas and roasted sweet potato, layered with creamy yoghurt, fresh coriander, date and tamarind chutney, crispy moong dal and sev, then finished with fresh pomegranate. This dish traces its roots to the rich culinary traditions of North India.

ALLERGENS: DAIRY, SULPHITES

AVOCADO CHAAT (V)

Crispy avocado dumplings topped with tomato and lime chutney, beetroot yoghurt, date and tamarind chutney, fresh coriander chutney and fresh pomegranate.

ALLERGENS: DAIRY, GLUTEN, SULPHITES

CHICKEN PAPDI CHAAT

A traditional Indian street food, combining the flavours of classic Indian chaat with smoky, spiced tandoori chicken, crispy savoury wheat crisps, beetroot yoghurt, fresh coriander, onions, and sweet date & tamarind chutney.

ALLERGENS: DAIRY, GLUTEN, MUSTARD, SULPHITES

LAMB SAMOSAS

Crisp samosa pastry filled with spiced minced lamb and green peas, served with spiced chickpeas, fresh coriander, and date & tamarind chutney.

ALLERGENS: GLUTEN, SULPHITES

Main

Choose one main course from our main menu.
Served with your choice of Indian bread or rice.

Dessert

Choose one dessert from our dessert menu.

(V) VEGETARIAN DISH (VG) VEGAN DISH (GF) GLUTEN-FREE DISH SIGNATURE DISH

WE KEEP THE MENU AS UP-TO-DATE AS POSSIBLE WITH INFORMATION ON THE 14 MAJOR ALLERGENS, AND OUR EASY-TO-USE ALLERGEN GUIDE IS AVAILABLE FOR YOU TO USE. OUR FOOD AND DRINKS ARE PREPARED WHERE CROSS-CONTAMINATION MAY OCCUR, AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, AND ALL PRICES INCLUDE VAT AT THE CURRENT RATE.

Bombay Story
INDIAN KITCHEN & BAR

Christmas Day
Special Set Menu

Option Two
£63pp

On Arrival

ASSORTED MINI PAPADS
Served with our selection of house chutneys.

Starter

Grill & Tandoori - please choose one platter

Meat GF

RAJPUTANA LAMB CHOPS
Tender lamb chops marinated in ginger, cumin, and aromatic Rajasthani sula masala, chargrilled to perfection.

NILGIRI CHICKEN TIKKA
Chargrilled chicken breast marinated with fresh herbs and aromatic spices from the Nilgiri Hills, served with refreshing mint yoghurt and smoked pepper chutney.

ALLERGENS: CELERY, DAIRY, MUSTARD, SULPHITES

Seafood GF

TANDOORI BURNT GARLIC WILD PRAWNS
Wild tiger prawns (shell-on), marinated in spiced yoghurt with Kashmiri chilli, masala, curry leaves and burnt garlic, then chargrilled in the tandoor for a deep, smoky finish.

KAFFIR LIME TANDOORI SALMON
Succulent salmon fillet marinated in yoghurt, aromatic Indian spices, kaffir lime and lemongrass, then tandoor-charred for a smoky, tender finish with a vibrant citrus lift.

ALLERGENS: CRUSTACEANS, DAIRY, MUSTARD, SULPHITES

Vegetarian V GF

KASUNDI MALAI PANEER TIKKA
Chargrilled Indian cottage cheese marinated in a rich blend of Kasundi mustard and cream, creating a perfect balance of bold and creamy flavours.

CHARGRILLED BROCCOLI FLORETS
Tender broccoli florets marinated with red chilli, cumin, and yoghurt, then chargrilled to a smoky finish. Served with pineapple and coriander chutney.

ALLERGENS: CELERY, DAIRY, MUSTARD, SULPHITES

Main

Choose one main course from our main menu.
Served with your choice of Indian bread or rice.

Dessert

Choose one dessert from our dessert menu.

V VEGETARIAN DISH VG VEGAN DISH GF GLUTEN-FREE DISH SIGNATURE DISH

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