HAVELI

GREAT INDIAN FOOD



HAVELI

GREAT INDIAN FOOD

MICHELIN 2018 · MICHELIN 2019 · WINNER 2019 · MICHELIN 2020 · MICHELIN 2021 · MICHELIN 2022 · MICHELIN 2023 · MICHELIN 2024 · MICHELIN 2025

CHRISTMAS MENU

CHRISTMAS MENU
1st to 27th December 2026

£39.95 PER PERSON

Optional upgrade to a festive drink for £4.95
Mulled Wine | House Wine | Prosecco

SOMETHING TO GET YOU STARTED

ASSORTED PAPPAD BASKET (d)

A selection of traditional Indian crispy wafers served with a trio of homespun zesty chutneys

NAWABI PLATTER

Tandoori Turkey Tikka [d][m]
Succulent Turkey tikka infused with aromatic Indian spices with a smoky finish

Prawn Sukha [sf][m][ss]
Pan-seared prawns coated in a salad onion masala, accompanied by roasted coconut and sesame chutney

OR

SUBZI PLATTER

Tandoori Bharva Aloo (v)(ve)
Barrel-roasted crisp potatoes, hand-stuffed with delicately spiced artisan stuffing with aromatic Indian spices and smoked tandoori flavours

Tandoori Malai Broccoli [d][n](v)(ve option)
Tender Broccoli florets steeped in a delicate blend of velvety cashew and clotted creamy cheese marinade, charred to perfection

MAIN COURSE

All mains served with Dal Bukhara, saffron cashew raisin pulao and garlic naan to be shared on the table

NAWABI MAINS PLATTER

Kerala Jhinga [sf][m][d]
Succulent prawns simmered in a fragrant Kerala-style coconut curry, infused with curry leaves, mustard seeds and aromatic South Indian spices

Chicken Blanket [d][n]
Tender chicken breast wrapped in delicate spinach and chestnut stuffing, served with a rich and aromatic tikka masala curry

Rara Lamb
Spice-marinated lamb, slow-cooked and paired with an indulgent, aromatic lamb mince curry, finished with traditional Rara spice

OR

SUBZI MAINS PLATTER (vegan option available)

Paneer Korma [d][n]
Oven-roasted cottage cheese, delicately seasoned and paired with a silky, aromatic korma sauce enriched with royal Indian spices

Khumbi Palak (ve)(v)
Mushrooms stuffed with porcini and button mushroom duxelles, blended with a mixture of creamy coconut and vegan cheese, set over a delicately spiced spinach sauce

Courgette Haveli (v)(ve)
Tender courgettes simmered in a delicately spiced Indian curry sauce, infused with aromatic herbs and spices

DESSERT

Chocolate Samosa [d][n][g]
Filo pastry wrapped with chocolates, drizzled with chocolate sauce and pistachio dust

Allergy Guide: (ve) Vegan, (v) Vegetarian, [d] Dairy, [g] Gluten, [e] Egg, [n] Nuts, [sf] Shellfish, [f] Fish, [s] Soya, [m] Mustard, [ss] Sesame Seeds.
Vegan and other special dietary menusare available upon request