



SEKKOYA

Severed daily from Monday 16th November till Thursday 24th December 2026.
All Christmas Booking must be made at least 48 hours in advance with a preorder.

A NEW EXPRESSION OF INDIAN CUISINE FIRE, SMOKE & FESTIVITY

£48 PER PERSON

£53 PER PERSON WITH A GLASS OF FIZZ

FOR THE TABLE

PAPAD & CHUTNEY SELECTION (V)

Crisp poppadoms served with a selection of Sekkoya house chutneys

STARTERS

TANDOORI TURKEY TIKKA (GF)

Charred turkey, smoked tamarind & cranberry chutney

ACHARI TANDOORI PANEER (V) (GF)

Charred achari paneer, coriander & pickling spices

MURG MALAI TIKKA (GF)

Tender chicken marinated in cream, cardamom & gentle spices, charred in the tandoor

TANDOORI BROCCOLI (VE) (GF)

Tandoori broccoli, cardamom marinade, coriander

MAINS

CHEF'S SPECIAL CHRISTMAS LAMB CURRY (GF) (DF)

Slow-cooked lamb, Kashmiri chilli, tomato & fennel

MALABAR CHICKEN CURRY (GF) (DF)

Fragrant coastal chicken curry with coconut, black pepper & curry leaves

CHARRED PANEER MAKHANI (V) (N)

Charred paneer, onion, tomato & fenugreek

ROYAL MUSHROOM & CASHEW CURRY (V) (N)

Mushrooms & green peas in a rich Mughlai-style cashew & onion gravy

SERVED WITH

Pilau Rice • House Black Daal • Cucumber Raita • Garlic naan

DESSERTS

GULAB JAMUN CHRISTMAS PUDDING (V)

Warm gulab jamun, vanilla-cardamom ice cream, cranberry compote

FESTIVE PROFITEROLES (V)

Light profiteroles, rich chocolate sauce

ALLERGEN INFORMATION:

Please inform your server of any allergies or dietary requirements before ordering.
Our kitchen handles all regulated allergens, and we cannot guarantee an allergen-free environment.



SEKKOYA