

Eating out – Mumbai Diners Club for a festive meal with an Indian twist

For a festive feast with an Indian twist, Mumbai Diners Club in Atholl Place is the fine dining restaurant to head to this Christmas!

The newly launched eatery has a stand out Christmas menu at just £28.95 per person, guaranteed to provide a new and exciting taste experience.

With touches of a traditional British Christmas dinner, with turkey salad, and Christmas Pudding with butterscotch sauce, the menu also offers a selection of stunning dishes from various parts of the Indian sub-continent.

Kick off with five tempting starter choices, including chicken tikka, rice kabab – basmati rice and mild Scottish cheddar spiced with Szechuan pepper and cooked on the tawa – delicious tiger prawn skewers with a crushed coconut crust, breast of turkey salad marinated in honey and black pepper, and a truly spectacular duck dish of minced duck with cheddar cheese and saffron, stuffed with a sun dried tomato chutney.

The feast continues with a sorbet course, followed by the curry course, which gives a choice of two curries, a venison one, and Chicken Lucknowi, a malai chicken tikka cooked with nuts and caramelised onion sauce.



Accompaniments include assorted vegetables, green lentils, pulao rice and naan bread.

Then, if you've room, choose from refreshing lemon cheesecake, or Mumbai Diners Club's very own Christmas Pudding, an Indian spiced version served with vanilla ice cream and butterscotch sauce.

"We've assembled some of our favourite dishes for our first Christmas here at Atholl Place – we feel this is a very strong and inventive Christmas menu representing great value for money, with something for all tastes," said Prayas Choudhary, one of the owners of the restaurant. Our festive dishes are beautifully plated and presented to give diners a real Christmas treat."

"We're very excited to be offering this menu, and are confident of having a very successful first Christmas of trading here in the Capital's West End."

To book call 0131 229 8291 or [through the website here](#)