THE 29029
BOURNEMOUTH

@ £49.95/- per pax.

MERRY CHRISTMAS & HAPPY NEW YEAR

Festive favourites.
Exotic flavours.
One unforgettable
Christmas celebration.

A FESTIVE WELCOME

CHRISTMAS WELCOME DRINK

Begin your celebration with a glass of Christmas bubbly or our festive Rum Punch, finished with a warming hint of seasonal spice.

29029 WELCOME CANAPÉ

A selection of crisp papadums served with our house accompaniments: fresh onion salad, tangy lime pickle, sweet mango chutney, cooling mint sauce and our signature 29029 red onion relish.

Celebrate Christmas with a festive feast where seasonal favourites meet the distinctive flavours of 29029.

STARTERS
CHOOSE FROM

MANGO & SHINGA BEANS
A vibrant combination of mango and tender shinga beans, finished with tangy tamarind and cooling mixed raitha.

CRISPY CHICKEN PAKORAS
Succulent chicken in a delicately spiced, golden-crisp coating, served with fresh salad and a lively chilli sauce.

CITRUSY DUCK TIKKA
Tender duck infused with aromatic spices and a refreshing citrus twist, cooked in the traditional tandoor and served with cooling onion raitha.

CRISPY MIXED VEGETABLE PAKORAS
A colourful selection of lightly spiced vegetables, fried until beautifully crisp and served with mixed raitha and tangy tomato chutney.

TANDOORI MONKFISH TIKKA
Fresh monkfish marinated in a delicate medley of aromatic spices and cooked in the tandoor for a succulent, lightly charred finish.

MAIN COURSES
CHOOSE FROM

OLD DELHI-STYLE CHICKEN CURRY
Tender chicken gently simmered in a rich tomato gravy, enriched with coconut and fragrant fenugreek, served with aromatic saffron rice.

GURKHALI LAMB
Succulent lamb infused with traditional Nepali herbs, yoghurt and fresh green chillies, creating a warming and beautifully balanced curry, served with steamed basmati rice.

TANDOORI-GRILLED HALIBUT
Delicately spiced halibut, grilled for a succulent finish and complemented by a silky white wine and sweetcorn sauce, served with fragrant lemon rice.

COTTAGE CHEESE KOFTA
Delicate paneer and asparagus koftas simmered in a rich tomato-based makhani sauce, accompanied by fragrant saffron rice.

BACON-WRAPPED STUFFED PORK FILLET
Succulent pork fillet stuffed with dates and savoury forcemeat, wrapped in sticky bacon and served with spinach, baby potatoes and a fragrant fenugreek sauce.

HERB-CRUSTED TURKEY SCALLOPS
A festive favourite with a 29029 twist: tender turkey scallops with sage and onion stuffing and delicately spiced herbs, served with a rich red wine sauce and egg-fried rice.

ACCOMPANIMENTS
CHOOSE FROM

MINI GARLIC NAAN
Soft and fragrant tandoor-baked naan, brushed with aromatic garlic butter.

MINI PLAIN NAAN
Classic soft and fluffy naan, freshly baked in the traditional tandoor.

BUTTER-SAUTÉED CHRISTMAS BRUSSELS SPROUTS
A Christmas classic: tender Brussels sprouts gently sautéed in butter for a rich, golden and festive finish.

DESSERTS
CHOOSE FROM

MANGO & PASSION FRUIT SORBET
A vibrant tropical combination of ripe mango and tangy passionfruit – light, refreshing and beautifully palate-cleansing.

STRAWBERRY & RASPBERRY SORBET
A refreshing blend of sweet strawberries and vibrant raspberries, balancing natural sweetness with a bright berry sharpness.

WARM GULAB JAMUN WITH VANILLA ICE CREAMSPROUTS
Golden, syrup-soaked milk dumplings served warm alongside creamy vanilla ice cream – a luxurious Indian classic and an indulgent finale to your festive feast.

Contact & Reservation: Tel.: 01202 004545 • Mob.: 07415 719965
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