

INDIAN Christmas Menu

	DISH	QUANTITY REQUIRED	
		ADULT	CHILD
<i>Starter</i>	Nargish Kebab	NAME	NAME
	Baingan Burta		
	Mass Tikka		
	Reshmi Kebab		
	Tomato Barkee		
	Deshi Roast		
<i>Main</i>	Xmas Special		
	Grilled Salmon Achari		
	Chana Ghost Bahari		
	Rajastani		
	Gulab Mitta		
	Sylheti		
	Kazana		
	Rongila		

INDIAN VEGETABLE Christmas Menu

	DISH	QUANTITY REQUIRED	
		ADULT	CHILD
<i>Starter</i>	Veggie Baingan Burta	NAME	NAME
	Aloo Chat & G Mush		
	Spicy Onion Bhajee		
	Veg Stuffed Pepper		
<i>Main</i>	Shobzi Special		
	Shobzi Tal		
	Veg Gulab Mita		

SUNDRIES AND DESSERTS

SIDE/QUANTITY	RICE OR NAN/QUANTITY	DESSERTS/QUANTITY

If there is any dish to your liking not on this menu. Please ask and we will do our very best to fulfill your requirements.

PLEASE NOTE:
£20 DEPOSIT REQUIRED PER HEAD IN CASH AT TIME OF BOOKING.



It is known to provide the highest standard in service and the very best quality food

WE ONLY BELIEVE IN PROVIDING THE BEST



Telephone
01527 404 043
01527 404 048

1B BIRCHFIELD ROAD, (CORNER OF MASON ROAD)
HEADLESS CROSS, REDDITCH. B97 4LB
WWW.ESSENCEOFBENGAL.CO.UK

essence[®] OF BENGAL RESTAURANT LTD

Celebrate the Festive season in style.
Christmas Bookings now being taken

**BOOK NOW FOR
CHRISTMAS DAY LUNCH**

Christmas Day LUNCH MENU

Delivery Available
**PRE ORDER FOR
CHRISTMAS DAY**

PER HEAD

ADULTS £57.95

CHILD £36.95

UPTO 12 YEARS OF AGE

1st Sitting - 1:00pm

2nd Sitting - 4:00pm (Possibility)

PLEASE BOOK EARLY TO AVOID DISAPPOINTMENT!



OPEN

**XMAS EVE | XMAS DAY | BOXING DAY
NEW YEARS EVE & NEW YEARS DAY**

PLEASE NOTE:

£20 DEPOSIT REQUIRED PER HEAD IN CASH AT TIME OF BOOKING.



INDIAN
Christmas Lunch
Appeliser

POPADOMS WITH MINT SAUCE AND SALAD

Starter

NARGIS KEBAB

Spiced minced lamb stuffed with boiled egg. Dressed with plain omelette.

BAINGAN BURTA

Fresh aubergine, deep fried and filled with spiced minced meat, vegetable, aloo and peas.

MASS TIKKA

Salmon marinated then pan fried, coated in sprinkled tumeric, herbs, garlic, lime, slight spiced and a touch of dry herbs.

RESHMI KEBAB

Minced lamb cooked flat on a pan with onions, coriander and egg.

TOMATO BARKEE

Lightly spiced whole tomato with stuffed chicken and lamb, onions & herbs. Slight touch of lemon & soya sauce cooked in a tandoor.

DESHI ROAST

Tandoori Chicken legs marinated and cooked with deshi spices, herbs onions, green chillies and coriander.

Main Course

ESSENCE XMAS SPECIAL FEAST

Tandoori chicken off the bone, cooked with stir fried onions and peppers & minced meat, boiled egg and a hint of massala.

GRILLED SALMON ACHARI

Salmon fish in yoghurt and pickled spices tempered with mustard seeds.

CHANA GHOST BAHARI

Diced pieces of lamb cooked with spicy chick peas fresh green chillies, spices, fresh herbs, coriander & tomato.

RAJASTANI CHICKEN OR LAMB

Chicken or Lamb marinated then slow cooked in a thick pickled spicy gravy with pineapple chunks, fresh coriander, onion and peppers and fresh herbs.

GULAB MITTA CHICKEN OR LAMB

Succulent chicken or lamb tikka cooked with fresh massala, fresh cream, capsicum and onions. A sweet taste.

SYLHETI KUFTA MIRCHI MASSALA

Spiced minced lamb, shaped as balls, fried in vegetable oil, then cooked in Sylheti style bhuna with fresh chillies.

CHICKEN KAZANA

Tandoori spicy chicken wings cooked home style with tomatoes, chillies, onions, coriander and pepper.

CHICKEN AND LAMB RONGILA

Succulent chicken and lamb tikka dish cooked with medium herbs, spices, onions & sliced egg.



INDIAN VEGETARIAN
Christmas Lunch
Appeliser

POPADOMS WITH MINT SAUCE AND SALAD

Starter

VEGGIE BAINGAN BURTA

Fresh aubergine, deep fried and filled with vegetables, aloo and peas.

ALOO CHAT & GARLIC MUSHROOM

Soft fluffy spiced potato, served with salted mushrooms in garlic butter.

SPICY ONION BHAJEE

Chopped onions and green chilli filled flour balls mixed with lentils & potato. Mildly spiced with ground herbs.

STUFFED PEPPER

Lightly spiced grilled green pepper stuffed with spicy vegetables, lemon, mushrooms and herbs.

Main Course

SHOBZI SPECIAL

A great combination of fresh okra, cauliflower, sag, mushroom, paneer and bombay aloo cooked with fresh herbs garnished with pickling spices.

SHOBZI TAL

Fresh vegetables cooked with special homemade cheese, roasted potatoes, herbs and medium spices.

VEGETABLE GULAB MITA

Vegetables cooked with fresh massala, fresh cream, capsicum, onions, some spices and herbs. A massala treat!



WISHING ALL OUR CUSTOMERS A VERY MERRY CHRISTMAS AND A HAPPY AND PROSPEROUS NEW YEAR! FROM ALL THE MANAGEMENT AND STAFF AT ESSENCE.

INDIAN CHRISTMAS AND VEGETARIAN LUNCH MENUS COME WITH A CHOICE OF SIDE, RICE, NAN & DESSERT

Side

BOMBAY ALOO
GARLIC ALOO MUSHROOM
SAAG PANEER

Rice or Nan

PILAU RICE	BENGAL SPICY NAN
MUSH PILAU RICE	VEGETABLE NAN
LEMBO GARLIC FRIED RICE	PESHWARI NAN
COCONUT RICE	DUNYA & CHILLI NAN
PLAIN NAN	GARLIC NAN

Dessert

RASPBERRY RIPPLE ICE CREAM
FANTASTICA
BATI KULFI
RASMALAI (INDIAN SWEET)
GULAB JAMON (INDIAN SWEET)
TEA OR COFFEE

BOOKING FORM

PLEASE COMPLETE THE SECTION BELOW AND OVERLEAF.

SERVING ON THE 25TH DECEMBER.

FIRST SITTING 1:00PM - 1:30PM

POSSIBLE 4:00PM SITTING

PLEASE NOTE BY THE 12TH DECEMBER YOU MUST CONFIRM THE NUMBERS AND THE COURSES REQUIRED BY EACH PERSON. MINIMUM DEPOSIT REQUIRED OF £20 PER HEAD WITH COMPLETION OF THIS FORM.

NAME:.....

ADDRESS:.....

TEL NO:..... MOB:.....

TIME OF BOOKING:.....

NUMBER OF PARTY: ADULT.....CHILD.....

DEPOSIT PAID £.....DATE.....

SIGNATURE.....

IF THERE ARE ANY DISHES YOU WOULD LIKE WHICH ARE NOT ON THE MENU, PLEASE ASK.