	DISH	QUANTITY REQUIRED	
Starter		ADULT	CHILD
	Nargish Kebab	NAME	NAME
	Baingan Burta		
	Mass Tikka		
	Reshmi Kebab		
	Twister		
	Deshi Roast		
Main Main	Xmas Special		
	Grilled Salmon Achari		
	Chana Ghest Bahari		
	Rajastani		
	Gulab Mitta		
	Sylheti		
	Kazana		
10	Rongila		

INDIAN VEGETABLE

Starter	DISH	QUANTITY REQUIRED		
		ADULT	CHILD	
	Veggie Baingan Burta	NAME	NAME	
	Aloo Chat & G Mush			
	Spicy Onion Bhajee			
	Veg Stuffed Pepper			
	Vegetable Pakora			
Main	Shobzi Special			
	Shobzi Jalsha			
	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



Appetiser

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.

TWISTER
Spicy minced lamb and chicken stir fried with light spices, onions and coriander, wrapped with chapati.

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 spice 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 corriander, 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.



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

WE ONLY BELIEVE IN PROVIDING THE BEST



01527 404 043 01527 404 048

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Appetiser

POPADOMS WITH MINT SAUCE AND SALAD

Starter

VEGGIE BAINGAN BURTA Fresh aubergine, deep fried and filled with vegetables

ALOO CHAT & GARLIC MUSHROOM Soft fluffy spiced potato, served with salted mushr

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.

VEGETABLE PAKORA
Vegetable chopped in highly spiced dough mixture & deep fried.

Main Course

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

SHOBZI JALSHA

Fresh vegetable garnished with garlic, mustard, roast potatoes, coriander fresh green chillies, fresh herbs and medium spices. (Sweet, sour & hot)

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

Wishing all our customers avery MERRY CHRISTMAS AND HAPPY AND PROSPEROUS NEW YEAR! FROM ALL THE MANAGEMENT AND STAFF AT ESSENCE.



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

BOOK NOW FOR CHRISTMAS DAY LUNCH

Christmas Day

Delivery Available PRE ORDER FOR **CHRISTMAS DAY**

PER HEAD

ADULTS £60.95 Sitting - 1:00pm **CHILD £38.95** UPTO 12 YEARS OF AGE

PLEASE BOOK EARLY TO AVOID DISAPPOINTMENT!



XMAS EVE I XMAS DAY I BOXING DAY NEW YEARS EVE & NEW YEARS DAY

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

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

Side

BOMBAY ALOO GARLIC ALOO MUSHROOM SAAG PANEER

MUSH PILAU RICE COCONUT RICE

PLAIN NAN

Rice or Nan PILAU RICE

LEMBO GARLIC FRIED RICE

BENGAL SPICY NAN VEGETABLE NAN PESHWARI NAN

DUNYA & CHILLI NAN GARLIC NAN

Dessert

STICKY TOFFEE PUDDING (Served warm)
Toffee flavoured sponge pudding with sticky toffee flavoured sauce FANTASTICA
Vanilla & caramel ice cream with chocolate balls, toffee pieces & caramel sauce.

BOUNTY SUNDAE

Luxurious coconut flavoured ice cream, cool down in heavenly bounty

LIMONCELLO

Traditional Indian lemon gelato with swirls of limoncello sauce.

TEA OR COFFEE

BOOKING FORM

SERVING ON THE 25TH DECEMBER. FIRST SITTING 1:00PM - 1:30PM

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:	
TEL NO:	
TIME OF BOOKING:	
	CHILD.
DEPOSIT PAID £	DATE
SIGNATURE	

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