

## INDIAN Christmas Menu

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

## INDIAN VEGETABLE Christmas Menu

|         | DISH                 | QUANTITY REQUIRED |       |
|---------|----------------------|-------------------|-------|
|         |                      | ADULT             | CHILD |
| Starter | 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.



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](http://WWW.ESSENCEOFBENGAL.CO.UK)

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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 £60.95

Sitting - 1:00pm

CHILD £38.95

UPTO 12 YEARS OF AGE

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.



## 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 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.



## Appetiser

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.

#### VEGETABLE PAKORA

Vegetable chopped in highly spiced dough mixture & deep fried.

## 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 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 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

MUSH PILAU RICE

LEMBO GARLIC FRIED RICE

COCONUT RICE

PLAIN NAN

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

PLEASE COMPLETE THE SECTION BELOW AND OVERLEAF.

**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:.....

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.**