OPENING HOURS

DINNER Monday - Thursday Friday - Saturday Sunday

5:00 pm -10:30 pm 5:00 pm - 11:00 pm 5:00 pm - 10:30 pm

LUNCH Saturday - Sunday

_1:00 pm - 3:00 pm

Christmas Day

1:00 pm - 7:00pm

(Y ROYO,

ROAD

PALATINE

Indian Restaurant and Takeaway sitauated in the heart of West Didsbury -



Ph: 0161 438 0241 www.indiquerestaurant.co.uk contact@indiquerestaurant.co.uk



HRISTMAS MENU

Call us on 0161 438 0241

email: contact@indiquerestaurant.co.uk



110-112 Burton Road, West Didsbury, M20 1LP 110-112 Burton Road, West Didsbury, M20 1LP 110-112 Burton Road, West Didsbury, M20 1LP

Festive Season Offers 1st November - 25th December

> 2 Course Meal £24.95

3 Course Meal £29.95

Christmas Day 5 Course Meal £39.95

25th December 1pm -7pm includes coffee / homemade mince pie to finish)

All options include a glass of Prosecco on arrival and poppadums as pre-starter

STARTERS

 $\label{eq:trio} Trio \ of \ Turkey \ Tikka \ (N) \ (D)$ Served with fresh mango, avocado and cherry tomato salad

Mass ke Sholey (D) Lamb Fillet with spices, served with vinaigrette red onion salad and mint sauce

Grilled Scottish Salmon (D) (Mu) Marinated with English mustard, dill leaves, saffron and caraway seeds, served with Asafoetida flavoured green pea mash

Palak Tikki (V) (D) (Mu) Homemade Indian cottage cheese, spinach and potato petties, served with onion tomato salsa

MAIN COURSE

Turkey Lababdar (D) Oven roasted and spiced turkey breast, served on bed of onion, fresh mix peppers and fresh single cream - chef's own sauce (mild to medium) served with saffron rice

Rogan Ponje A Kashmiri delicacy rack of lamb cooked in a thick gravy of onion and tomato sauce served with spiced rustic masala mashed potato

Sea Bass Moilee (F) (Mu) A South Indian style preparation of seabass cooked in coconut milk tempered with mustard seeds and curry leaf served with roast garlic saute spinach

 $Paneer\ Majedar\ (V)\ (D)\ (N)$ Grilled homemade Indian cottage cheese and mix bell peppers served with fenugreek flavoured sundried tomato creamy sauce and pilau rice

(Nan bread or rice included with all main courses)

DESSERT

Classic Christmas Pudding (D) (G) (E) (N) Served with cinnamon custard

Choco Jamun (D) (G) (N) Traditional Indian dessert served with vanilla ice cream

Mango Sorbet (G) Mango sorbet served on the bed of almond crumble

Allergen Contents: D-Dairy, E – Eggs, F – Fish, G –Gluten, Mu – Mustard, N – Nuts, V - Vegetarian

BOOKING FORM

Please fill in the booking form and return it, along with your deposit to us. Menu selection along with the final payment must be recieved not later than 14 days prior to booking

Event Date		<u> </u>	
Name	X.k	<u></u>	
Organisation			, k
Address.			" * "
The Street		ч , *	K X
Tel no.			× 7
Email:			
No of Guests			A.L.
Deposit Paid	71	<u>Tr</u>	" * "
Signature.			
MENU SELF	ECTION (opt	ional)	

Starters	Quantity
Trio of Turkey Tikka	A KA
Mass Ke Sholey	41 × 14
Grilled Scottish Salmon	K . V.
Palak Tikki	
Mains	Quantity
Turkey Lababdar	
Rogan Ponje	el the
Sea Bass Moilee	A. T. L.
Paneer Majedar	· .
Dessert	Quantity
Classic Christmas Pudding	14 4
Choco Jamun	
Mango Sorbet	al ¥ 14

T&C: Regretfully we cannot accept provisional bookings for the festive period. We are happy to inform you of availability, but only bookings confirmed with a £10 per person deposit will be accepted. Please note all deposits and final payments are non refundable and non transferable.