

Chapel Allerton
33-39 Harrogate Road, Chapel Allerton, Leeds, LS7 3PD
Tel: 0113 262 4722
Opening Hours: Mon-Sat: 5:30pm - 11:30pm
Sun: 4:30pm - 10:30pm
Leeds City
St Peter's Square, Leeds, LS9 8AH. Tel: 0113 2455667
Opening Hours: Mon-Sat: 5:00pm - 11:30pm
Sun: 4:30pm - 10:30pm
Tadcaster
York Road, Tadcaster, North Yorkshire LS24 8EG. Tel: 01937 530888
Opening Hours: Mon - Thurs: 6:00pm - 11:30pm
Fri & Sat: 5:30pm - 11:30pm
Sun: 5:30pm - 10:30pm
Shipley A La Carte & Grill & Carvery
4 Salthair Road, Shipley, BD18 3HN. Tel: 01274 530880
Opening Hours: Mon-Sat: 5:00pm - Last orders at 11:30pm
Sun: 5:00pm - Last orders at 10:30pm
Midpoint
Thornbury, Bradford, BD3 7AY. Tel: 01274 668818
Opening Hours: Mon - Thurs 5pm - 11pm
Fri & Sat: 5pm - 11:30pm,
Sunday: 12.30 - 10.30pm
Lunch Hours: Wed - Fri & Sun : 12pm - 2:30pm
Garforth
Aberford Road, Garforth, Leeds, LS25 2HF. Tel: 0113 287 6606
Opening Hours: Mon-Sat: 5:30pm-11:30pm
Sun: 4:30pm - 10:30pm
Skipton
Waterside Court, Coach Street, Skipton, BD23 1LH. Tel: 01756 790807
Opening Hours: Mon- Sat 5.30pm - 11.30pm
Sun 4.30pm - 10.30pm
Wakefield
108 Barnsley Rd, Wakefield, WF1 5NX. Tel: 01924 242222
Opening Hours: Mon - Sat: 5.30pm - 11.30pm
Sunday: 4.30pm - 10.30pm
Doncaster
Great North Road, Woodlands, Doncaster, DN6 7RA. Tel: 01302 728888
Opening Hours: Mon-Sat: 5:30pm - 11:30pm
Sun: 4:30pm - 10:30pm
Sheffield
Leopold Square, Leopold St, Sheffield, S1 2JG. Tel: 0114 2795577
Opening Hours: Mon-Thu: 5:30pm - 11:30pm
Fri & Sat: 5:30pm - 12 midnight
Sun: 4:30pm - 10:30pm
Crystal Peaks
200 Waterthorpe Greenway, Crystal Peaks, Sheffield, S20 8LY.
Tel: 0114 248 2049
Opening Hours:
A La Carte & Takeaway: Mon-Sat: 5:30pm - 11:30pm, Sun: 4:30pm - 10:30pm
Buffet: Mon-Sat: 5:30pm - 10:00pm, Sun: 4:30pm - 9:30pm

www.aagrah.com

Christmas
at
AAGRAH®
catering | event management

This year all branches of Aagrah will be open on Christmas Day with a special festive buffet.
Offering a range of starters, mains, salads, desserts and not forgetting turkey & trimmings with an Aagrah twist!

GARFORTH
Garforth 12noon - 5pm
WAKEFIELD & TADCASTER
Wakefield & Tadcaster 12noon - 6 pm
£29.95 per person
(Children under 10 £24.95 per child)

MIDPOINT
12 noon - 8pm
LEEDS, SHIPLEY, LEOPOLD SQUARE,
CRYSTAL PEAKS SHEFFIELD,
CHAPEL ALLERTON,
SKIPTON & DONCASTER
12 noon - 6pm
£24.95 per person
(Children under 10 £19.95 per child)

The Christmas day buffet was hugely popular last year and we recommend that you book early to guarantee your table at your favourite Aagrah branch. A deposit of £10 per person will be required to guarantee your booking.
Please note: There will be no a la carte dining or take away service available on Christmas Day.

FESTIVE BUFFET LUNCH

SHIPLEY GRILL AND CARVERY & PUDSEY (MIDPOINT)

An extended three course Christmas buffet lunch will be available at:

Shipley Buffet (Mon-Fri)

Mon 3rd Dec - Mon 24th Dec 2018
12 noon till 2:30pm

Pudsey (Midpoint) (Wed-Fri & Sun)

Wed 5th Dec-Sun 23rd Dec 2018
12 noon till 2:30pm

Priced at £10.95 per person
Children under 10 at £7.95 per child

Shipley Carvery & Grill & Aagrah Midpoint /Pudsey. The lunch buffet will revert back to £8.95 from Wed 26th Dec 2018.

The a la carte menu and the Christmas Banqueting Menus will also be available at lunch times at Midpoint/Pudsey. However pre-orders must be placed at least 48 hours in advance of your booking by either calling the branch directly or emailing christmas@aagrah.com.



LEEDS & SHEFFIELD (LEOPOLD SQUARE)

Leeds and Sheffield will be open on selected dates during December offering a fantastic 3 course festive buffet lunch.

Available Wed 12th & 19th Dec 2018

Thurs 13th & 20th Dec 2018

Fri 14th & 21st Dec 2018

12 noon - 2:30pm

Priced at £13.95 per person
Children under 10 £8.95 per child

The a la carte menu and the Christmas Banqueting Menus will also be available at lunch times. However, pre orders must be placed at least 48 hours in advance of your booking by either calling the branch directly or emailing christmas@aagrah.com



FESTIVE EVENING BUFFET

SHIPLEY GRILL AND CARVERY

Available from Sun 2nd Dec - 24th Dec 2018
7 days a week

An extended evening buffet offering five starters & lamb carvery alongside a variety of chutneys, salad & pickles, seven varieties of main dishes including chicken lamb and vegetarian dishes, rice, naan and a selection of fresh fruit an Aagrah special desserts.

Only £15.95 per person

Children under 10 at £9.95 per child

N.B The evening buffet will revert back to £14.95 from Wed 26th Dec 2018

PUDSEY (MIDPOINT)

The Buffet will also be available from:

Sun 2nd Dec - Mon 24th Dec 2018 - 7 days a week

Priced at £15.95 per person

Children under 10 at £9.95 per child

N.B The evening buffet will revert back to £14.95 from Wed 26th Dec 2018

CRYSTAL PEAKS (SHEFFIELD)

The Buffet will also be available from:

Sun 2nd Dec - Mon 24th Dec 2018 - 7 days a week

Priced at £14.95 per person

Children under 10 at £9.95 per child

N.B The evening buffet will revert back to £13.95 from Wed 26th Dec 2018

GARFORTH, LEEDS CITY, TADCASTER, DONCASTER, SHEFFIELD (LEOPOLD) WAKEFIELD & CHAPEL ALLERTON

The Buffet will also be available from:

Every Sun & Mon evenings

from Sun 2nd Dec - Mon 24th Dec 2018

Priced at £14.95 per person

Children under 10 at £9.95 per child

N.B The buffet will revert back to £13.95 from Sun 30th Dec 2018.

The buffet will not be available at Garforth, Tadcaster or Wakefield on Mon 24th Dec 2018 a la carte dining only

DISCO PARTY NIGHTS

AT GARFORTH

Disco starts at 9.30pm on the Following dates:

GARFORTH

Wed: 12th & 19th Dec

Thursday: 13th & 20th Dec

AAGRAH®

HOW TO BOOK

To make your booking or for further assistance, please telephone Aagrah Head Office between 9.00am & 4.30pm, Monday - Friday on 01274 530880. Outside these hours please contact your local Aagrah Restaurant on the number at the back of the brochure.

All reservations must be made by telephone or email in writing followed by a deposit of £10 per person within 7 days (for parties of 6 and above) to confirm your booking; otherwise your reservation will be released. All deposits are non-refundable and non-transferable. The number of places reserved must match the number of deposits received. Minimum of 24 hours' notice is required if party numbers decrease. The restaurant reserves the right to refuse bookings. The restaurants also reserves the right to cancel any booking and offer an alternative date to suit your diary. Your deposit will be deducted from your total bill when you dine at the restaurant.

Individual Restaurant Co-ordinators

All of the Aagrah Restaurants have a dedicated restaurant Co-ordinator who will be responsible for taking all the Christmas bookings.

The names are as follows:

- Shipley: Tahir • Pudsey/Midpoint: Arshad or Parvez
• Skipton: Rahman • Garforth: Wasim • Doncaster: Llaqat • Tadcaster: Jamil
• Wakefield: Jamil • Leeds: Naeem or Zahid • Sheffield: Munir
• Chapel Allerton: Kamran • Crystal Peaks: Munir

Special Diets

Special dietary requirements must be notified at the time of booking your table/party.

CHRISTMAS BANQUET MENU 2018

Available from Sun 2nd Dec - Mon 24th Dec

We have created for you three menus containing some of our popular dishes alongside a few others to offer you a true dining experience at this festive time of year.

We require a minimum of 8 persons per party and adequate amounts of each dish will be provided for your entire group.

The menu is served in a banqueting style and all dishes will be served as a set menu.

Coffee is provided and is included in the price of the menu.

PLEASE NOTE: These are set menus and dishes cannot be 'picked and mixed'

BRONZE MENU

STARTERS
Onion Bhaji
Onion, dipped in a spicy batter of mixed herbs and green chilies, and then deep fried.

Machli Masala
Cod marinated in selected herbs, spices and egg and deep fried.

Seekh kabab
Minced lamb mixed with Aagrah's special lebab masala, eggs and cooked on grill.

MAIN DISHES

Chicken Balti
Balti chli dishes are specially cooked with fresh garlic, ginger, tomatoes, green chilies & coriander.

Meat Madras
Lamb cooked with onions, garlic, ginger, cream (milk) and madras spices.

Chicken Sindhi
Diced chicken breast cooked with onions, garlic, tomatoes, green chilies, fenel seeds, yoghurt (milk), fresh lime, cream (milk), fresh bay leaves and garm masala.

Bangan Aloo
Aubergine and new potatoes cooked with onions, tomatoes, fresh coriander, green chilies, lime and selected herbs & spices

SUNDRIES

Pilau Rice
Grand rice cooked with onions and tomatoes, in juices of black pepper, bay leaves, cinnamon, cloves, and cardamom & cumin seeds.

Nan
Traditional nan made from yeast, flour and milk, with a touch of onion seeds. (Contains gluten)

Tomato Raitha
(Contains yoghurt, dairy)

Green Salad
Coffee

Sun - Thurs: £18.95
Fri & Sat: £19.95
Veg Menu also available - check with your local branch for further information

SILVER MENU

STARTERS
Seekh Kebab
Minced lamb mixed with Aagrah's special lebab masala, eggs and cooked on grill.

Lahori Machli
Fillet of cod marinated in pomegranate seeds, cardo seeds and selected Lahori herbs and spices, egg and garlic, deep fried then topped with chopped green chilies, julienned cut ginger and mustard seeds.

Chicken Pakora
Chicken dipped in a spicy batter of mixed herbs and green chilies, and then deep fried.

MAIN DISHES

Palak Ghosht
Lamb and spring leaf spinach cooked gently with onions, fresh garlic, ginger, coriander, bay leaf, green chilies & cardamom juice, with a selection of spices. (Contains saoya)

Karahi Chicken
Chicken cooked with onions, fresh garlic, ginger, tomatoes, green chilies & coriander.

Mumbai Machli
Fillet of sweet water Tilapia fish cooked with onions, garlic, ginger, yoghurt, milk, tomatoes, crushed red chilies and garm masala. A very unique dish.

Chicken Tikka Balti
Chicken marinated in yoghurt (milk) and spices. Cooked over charcoal, the cooked in a balti with fresh garlic, julienned cut ginger, tomatoes, green chilies and coriander.

SUNDRIES

Pilau Rice
Grand rice cooked with onions and tomatoes, in juices of black pepper, bay leaves, cinnamon, cloves, and cardamom & cumin seeds.

Lemon Rice
Rice cooked with saffron, fresh lemon, mustard seeds and cumin seeds.

Nan
Traditional nan made from yeast, flour and milk, with a touch of onion seeds. (Contains gluten)

Tomato Raitha
(Contains yoghurt, dairy)

Green Salad
Coffee

Sun - Thurs : £19.95
Fri & Sat: £20.95
Veg Menu also available - check with your local branch for further information

GOLD MENU

STARTERS
Machli Masala
Fish marinated with selected spices and deep fried.

Chicken Tikka
Cubes of chicken breast marinated in yoghurt (milk), ginger, garlic, coriander, cumin, turmeric, lime juice and roasted over charcoal.

Kashmiri Kebab
Minced meat specially cooked with fresh herbs and spices, mixed with milk, egg and onions, in a light potato covering then shallow fried. Diced with Kashmiri sauce.

Paneer Tikka
Paneer (cured cheese, milk) marinated in ginger, garlic, selection of spices and cooked on charcoal.

MAIN DISHES

Chicken Hydrabadi
Chicken cooked with tangy spices, green coriander, fresh cream, yoghurt, milk, tomatoes, crushed red chilies and garm masala & cloves. It is full of distinctive flavours.

Gosht Achar
Diced lamb cooked with pickled spices, fresh tomatoes, onion, green chilies, fresh garlic, coriander, methi seeds, aniseed, mustard seeds, ginger & yoghurt, milk, julienne cut ginger and yoghurt (milk) and gently simmered in bay leaf juices.

Mumbai Machli
Fillet of sweet water Tilapia fish cooked with onions, garlic, ginger, yoghurt, milk, tomatoes, crushed red chilies and Mumbai masala. A very unique dish.

Karahi Chicken
Chicken cooked with onions, fresh garlic, ginger, tomatoes, green chilies & coriander.

SUNDRIES

Pilau Rice
Grand rice cooked with onions and tomatoes, in juices of black pepper, bay leaves, cinnamon, cloves, and cardamom & cumin seeds.

Veg Biryani
Selection of vegetables marinated in specially bhajani masala then slightly grilled steamed with rice and saffron.

Nan
Traditional nan made from yeast, flour and milk, with a touch of onion seeds. (Contains gluten)

Tomato Raitha
(Contains yoghurt, dairy)

Mediterranean Salad
Cucumber, tomatoes, red onions, carrots, lea cheese (milk), fresh green coriander, garden fresh mint, spiced with lime juice and a touch of freshly sliced green chilies

DESSERT

Kulfi with tropical fruit
(Contains cream, dairy, milk, nuts)

Coffee

Sun - Thurs: £21.95
Fri & Sat: £22.95
Veg Menu also available - check with your local branch for further information

MIDPOINT PARTY NIGHTS

Come along and enjoy a reception drink upon arrival, a three course banquet followed by a coffee and a DJ & Disco.

A great night out with friends or colleagues at fantastic value!

(Contains gluten)

PRICE £23.95 PER PERSON

Time: 7pm arrival for 7:30pm carriages at 1:00am

Dress: Smart or Lounge Suits

Party poppers & Christmas novelties will be provided for each guest.

MIDPOINT WILL PLAY HOST TO CHRISTMAS PARTY NIGHTS ON

THURS 13th & 20th Dec

FRI 14th & 21st Dec

SAT 15th & 22nd Dec

NEW YEARS EVE GALA AT GARFORTH & LEEDS

Add a hint of sparkle to your New Year's Eve celebrations...
Guests will be welcomed with a champagne reception, followed by a sumptuous 5 course meal provided by the Aagrah Group.

The evening entertainment will consist of a DJ and disco playing a fabulous mixture of hits for all ages to enjoy! Followed by a fantastic firework display at midnight!
So come along with your family and friends and welcome in 2019 with Aagrah.

Monday 31 December 2018 7.00pm For 7.30pm

Carriages at 1.00 am - Dress Smart/Casual

Price £49.95 per person

Please note: Aagrah Leeds & Garforth will not be offering any other in house dining on New Year's Eve however, takeaways can be ordered and must be collected by 7.00 pm.

Table with MENU, STARTERS (Seekh Kebab, Chicken Bihari Tikka, Machli Masala, Fish marinated with selected spices and deep fried, Gobhi Kebab, Cauliflower with green chilies, garlic and fresh chopped ginger, dipped in this spicy butter and shallow fry), MAIN DISHES (Handi Murgh, Mainstay chicken with ginger, garlic, tomatoes, yoghurt, milk and brunoise leaues, Murgh Methi, Diced chicken cooked with garlic, corry leaves, onion seeds, yoghurt and fresh methi flavoured with bay leaves cardamom and black pepper, (Contains saoya), Lal Mas, Diced lamb cooked with whole red chilies, garlic, onion, black cardamom, cinnamon, yoghurt, milk, coriander, turmeric and fresh coriander), SUNDRIES (Vegetable Achar, Assorted fresh vegetables cooked with fresh tomatoes, onion, green chilies, fresh garlic, coriander, methi seeds, aniseed, mustard seeds, ginger & yoghurt, milk. Gently simmered in bay leaf juices), PILAU RICE (Grand rice cooked with onions and tomatoes, in juices of black pepper, bay leaves, cinnamon, cloves, and cardamom & cumin seeds), NAN (Traditional nan made from yeast, flour and milk, with a touch of onion seeds. (Contains gluten)), GREEN SALAD (Green Salad), DESSERT (Gulab Jaman with ice cream (Contains cream, dairy, milk, gluten, nuts)), Tea or Coffee

Table with VEGETARIAN MENU, STARTERS (Onion Bhaji, Hara Bhara Kebab, Squash, fresh garden mint, peas, potatoes spinach green chilies, garlic and fresh chopped ginger, dipped in this spicy butter and shallow fry), Vegetable Samosa, Spicy vegetable filling baked into triangles, and then deep fried. Contains wheat/gluten), Vegetable Pakora, Assorted sliced fresh vegetables and mushrooms, dipped in a spicy batter of mixed herbs and green chilies, then deep fried), MAIN DISHES (Mushroom Handi, Mushrooms with ginger, garlic, tomatoes, yoghurt, milk and fenugreek leaues, Palak Paneer, Spring leaf spinach and cured cheese (Milk) cooked with onions, fenugreek, tomatoes, fresh coriander, green chilies and selected herbs & spices. (Contains saoya)), VEGETABLE ACHAR (Assorted fresh vegetables cooked with fresh tomatoes, onion, green chilies, fresh garlic, coriander, methi seeds, aniseed, mustard seeds, ginger & yoghurt, milk. Gently simmered in bay leaf juices), BALTI PANEER (Paneer (cheese) milk cooked with fresh garlic, ginger, tomatoes, green chilies & coriander. (Contains saoya)), SUNDRIES (Pilau Rice, Grand rice cooked with onions and tomatoes, in juices of black pepper, bay leaves, cinnamon, cloves, and cardamom & cumin seeds), NAN (Traditional nan made from yeast, flour and milk, with a touch of onion seeds. (Contains gluten)), GREEN SALAD (Green Salad), DESSERT (Gulab Jaman with ice cream (Contains cream, dairy, milk, gluten, nuts)), Tea or Coffee

Table with MENU, Popadoms With Kachumari Salad & Pickle Tzay, STARTERS (Lamb Chops, Lamb chops marinated in yoghurt (milk) and vinegar with delicate herbs & spices cooked over charcoal, Machli Masala, Fish marinated with selected spices and deep fried, Chicken Tikka), Peshwari Kebab, Lamb mixed with onions, garlic, ginger, coriander, gram flour and shallow fry, Mango Sorbet, MAIN DISHES (Kandhari Dum Pukht, Chicken marinated in fresh curry leaves, fresh coriander, green chilies, lime, coconut & steam cooked in banana leaves, Shambhari Dum Pukht, Diced lamb marinated in fresh curry leaves, fresh coriander, green chilies, lime, coconut & steam cooked in banana leaves, Chicken Hydrabadi, Chicken cooked with tangy spices, green coriander, fresh cream, yoghurt, milk, tomatoes, garlic & ginger in bay leaf juices, cardamom & cloves), BALUCHI MACHLI (Fish marinated in garlic, lime, black pepper flavoured with green cardamom, coated with fresh garlic, ginger, tomatoes, green chilies & coriander), SUNDRIES (Aagrah's Special Salad, Nan, Traditional nan made from yeast, flour and milk, with a touch of onion seeds. (Contains gluten)), PILAU RICE (Grand rice cooked with onions and tomatoes, in juices of black pepper, bay leaves, cinnamon, cloves, and cardamom & cumin seeds), Raitha Special (Contains yoghurt, milk)), DESSERT (Kulfi with Tropical Fruits (Contains cream, dairy, milk, nuts)), Tea or Coffee

Table with VEGETARIAN MENU, Popadoms With Kachumari Salad & Pickle Tzay, STARTERS (Mashed potato with pomegranate, crushed in hot gram flour and shallow fry, Paneer Tikka, Indian cottage cheese (Milk) marinated in garlic, yoghurt (milk), ginger, lime, and selected tenderon spices and gilled, Veg Samosa, Spicy vegetable filling baked into triangles, and then deep fried. Contains wheat/gluten), Veg Pakora, Assorted sliced fresh vegetables and mushrooms, dipped in a spicy batter of mixed herbs and green chilies and then deep fried), Mango Sorbet, MAIN MEALS (Gobhi Ginger, Cauliflower cooked with lots of ginger, selected spices, garlic, fresh tomatoes, coriander, aniseed, green chilies and black cardamom juices. Gamoshel with fresh coriander), Vegetable Hydrabadi, Assorted fresh vegetables cooked with tangy spices, garlic, fresh tomatoes, coriander, fresh cream, yoghurt, tomatoes, garlic, ginger and cooked with juices of bay leaves, cardamom and cloves), SAL BHAJI (Fresh spinach, brunoise leaues, fresh soya, mustard seed, olive, asubergines, dill chana cooked with onions, tomatoes, asubergines & selected spices), BALTI MUSHROOM CHILLI (Fresh mushrooms cooked with onion, tomatoes, onions, garlic, ginger and the fresh spices), SUNDRIES (Aagrah's Special Salad, Nan, Traditional nan made from yeast, flour and milk, with a touch of onion seeds. (Contains gluten)), PILAU RICE (Grand rice cooked with onions and tomatoes, in juices of black pepper, bay leaves, cinnamon, cloves, and cardamom & cumin seeds), Raitha Special (Contains yoghurt, dairy)), DESSERT (Kulfi with Tropical Fruits (Contains cream, dairy, milk, nuts)), Tea or Coffee

NEW YEARS EVE AT OTHER AAGRAH BRANCHES

Shipley Grill & Carvery, Pudsey (Midpoint) & Crystal Peaks (Sheffield)
A special New Year's Eve Buffet will be available alongside a disco at the Aagrah Crystal Peaks (Sheffield), Pudsey (Midpoint) & Shipley Grill & Carvery priced at £15.95 per person

Wakefield, Doncaster, Tadcaster, Skipton, Chapel Allerton & Sheffield
Aagrah branches will have the A La Carte menu and the Christmas Banqueting Menu available.

Sheffield (Leopold)
Aagrah Sheffield will be offering the A La Carte Menu and the Christmas Banqueting menu followed by a disco.