

This year, selected 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!

**SHIPLEY & MIDPOINT
BUFFET**

12 noon – 6 pm

£29.95 per person

(Children under 10 £14.95 per child)

**LEOPOLD SQUARE,
SKIPTON & DONCASTER
BUFFET**

12 noon – 6 pm

£29.95 per person

(Children under 10 £14.95 per child)

**GARFORTH
BUFFET**

12 noon – 6 pm

£39.90 per person

(Children under 10 £16.95 per child)

**WAKEFIELD
BUFFET**

12 noon – 6 pm

£34.95 per person

(Children under 10 £16.95 per child)

**LEEDS CITY & CHAPEL ALLERTON
BUFFET**

12 noon – 6 pm

£29.95 per person

(Children under 10 £14.95 per child)

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 – Sat 5.30pm-11pm
Sun 4.30pm – 10.30pm

ShIPLEY A La Carte & Grill & Carvery

4 Saltaire Road, ShIPLEY, BD18 3HN. Tel: 01274 530880

Opening Hours: Lunch hours Mon – Fri 12pm-2:30pm
Mon-Sat: 5:00pm – 11:30pm
Sun: 5pm – 11pm

Midpoint

Thornbury, Bradford, BD3 7AY. Tel: 01274 668818

Opening Hours: Lunch hours Wed – Fri 12pm-2:30pm, Mon Thurs 5pm-11pm, Fri & Sat: 5pm – 11:30pm, Sunday 12:30pm – 10:30pm

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 – Thurs: 5.00pm – 10.30pm
Fri – 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 – 11:00pm
Sun: 4:30pm – 10:00pm

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

Christmas
at
AAGRAH
catering | event management

Christmas

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.

CHRISTMAS BANQUET MENU 2020

Available from Tuesday 1st December - Thursday 24th December

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 6 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	SILVER MENU	GOLD MENU
<p>STARTERS</p> <p>ALOO TIKKI Potatoes mixed with garlic, ginger, pomegranate, green chillies, fresh coriander and selected spices, dipped in batter and shallow fried.</p> <p>MACHLI KEBAB Fish mixed with black pepper, cumin seeds, fennel seeds, red onions, garlic, ginger, fresh lime and raisins, grilled. (Contains wheat/gluten)</p> <p>CHICKEN BIHARI Chicken wings marinated in garlic and ginger and selected tandoori masalas and grilled.</p> <p>MAIN DISHES</p> <p>CHICKEN MANGLORE (GOAN) Diced chicken cooked with tomatoes, onions, garlic, ginger, whole red chillies, fresh coriander, tamarind, coconut, curry leaves and roasted spices. A very unique dish.</p> <p>SHAHI CHOPS TANDOORI Chops marinated in selected spices yoghurt (milk). Then it is cooked to perfection in bay leaf juices with tomatoes, onions, green chillies, garlic, julienne cut ginger, fresh coriander and peppers. Served on a sizzler plate with Hyderabadi sauce (milk).</p> <p>LAHORI CHARGA Half chicken on the bone marinated in yoghurt (milk) then grilled, sautéed with julienne cut ginger, onions, bay leaves, tomatoes, olives, green cardamoms, fresh coriander and Punjabi spices. A dish with a Mediterranean twist.</p> <p>ALOO BHAJI New baby potatoes cooked with onions, tomatoes, fresh coriander, green chillies & selected herbs & spices.</p> <p>SUNDRIES</p> <p>PILAU RICE Rice cooked with onions and tomatoes, in juices of black pepper, bay leaves, cinnamon, cloves, and coriander & cumin seeds.</p> <p>NAN Traditional nan made from yeast, flour and milk, with a touch of onion seeds. (Contains gluten)</p> <p>CUCUMBER RAITHA (Contains yoghurt, dairy)</p> <p>GREEN SALAD</p> <p>COFFEE</p> <p>£20.95 per person Veg Menu also available - check with your local branch for further information</p>	<p>STAR TERS</p> <p>SEEKH KEBAB Minced meat mixed with Aagrah's special kebab masala, eggs and cooked on grill.</p> <p>MACHLI MASALA Cod marinated in selected herbs, spices and egg. Deep fried and served with green salad and pomegranate seeds. Drizzled with Hyderabadi sauce (dairy).</p> <p>CHICKEN TIKKA Chicken marinated in ginger, garlic, green chillies, onions, pickled spices (mustard seeds) and cooked over charcoal.</p> <p>SHAMI KEBABS Minced meat with onions, green chillies, herbs and spices. Cooked with lentils and fried with egg paste.</p> <p>LAHSEN MUSHROOMS GRILLED Mushrooms marinated with garlic, ginger, lime, green chillies, herbs and spices then grilled. Served with green salad, grilled onions and drizzled with tamarind sauce.</p> <p>MAIN DISHES</p> <p>GOBI GOSHT Tender meat and fresh gobi (cauliflower) cooked with fresh onions, garlic, ginger, fresh coriander, green chillies, tomatoes, bay leaf and cinnamon juice.</p> <p>CHICKEN JALFREZI Chicken breast cooked with fresh garlic, julienne cut ginger, fresh coriander, tamarind, tomatoes and eggs with selected herbs and spices.</p> <p>GOAN MACHLI Monkfish marinated in lime juice, tamarind and garlic. Cooked with onions, tomatoes, green chili paste, roast spices and coconut milk.</p> <p>MUSHROOM BHAJI Fresh mushrooms cooked with onions, tomatoes, fresh coriander and peppers with selected herbs and spices.</p> <p>SUNDRIES</p> <p>LEMON RICE Basmati rice cooked with fresh lemon, mustard seeds and cumin seeds</p> <p>NAN Traditional nan made from yeast, flour and milk, with a touch of onion seeds. (Contains gluten)</p> <p>CUCUMBER RAITHA (Contains yoghurt, dairy)</p> <p>GREEN SALAD</p> <p>COFFEE</p> <p>£22.95 per person Veg Menu also available - check with your local branch for further information</p>	<p>STAR TERS</p> <p>FISH MASALA Cod marinated in selected herbs, spices and egg. Deep fried and served with green salad and pomegranate seeds. Drizzled with Hyderabadi sauce (dairy).</p> <p>CHICKEN TIKKA Chicken marinated in ginger, garlic, green chillies, onions, pickled spices (mustard seeds) and cooked over charcoal.</p> <p>SHAMI KEBABS Minced meat with onions, green chillies, herbs and spices. Cooked with lentils and fried with egg paste.</p> <p>LAHSEN MUSHROOMS GRILLED Mushrooms marinated with garlic, ginger, lime, green chillies, herbs and spices then grilled. Served with green salad, grilled onions and drizzled with tamarind sauce.</p> <p>MAIN DISHES</p> <p>CHICKEN HYDRABADI Chicken cooked with tangy spices, green coriander, fresh cream, yoghurt, milk, tomatoes, garlic & ginger in bay leaf juices, cardamom & cloves. It is full of distinctive flavours.</p> <p>GOSHT ACHAR Diced lamb cooked with pickled spices, fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aiseed, mustard seeds, julienne cut ginger and yoghurt (milk) and gently simmered in bay leaf juices.</p> <p>MUMBAI MACHLI Monkfish cooked with onions, garlic, ginger, yoghurt, milk, tomatoes, crushed red chillies and Mumbai masala. A very unique dish.</p> <p>LAHORI CHOLAY Whole chickpeas cooked with onions, garlic, ginger, tomatoes and fresh coriander. Simmered in bay leaf juices with black pepper, black cardamoms and Lahori spices.</p> <p>SUNDRIES</p> <p>PILAU RICE Basmati rice cooked with onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves, coriander and cumin seeds.</p> <p>NAN Traditional nan made from yeast, flour and milk, with a touch of onion seeds. (Contains gluten)</p> <p>CUCUMBER RAITHA (Contains yoghurt, dairy)</p> <p>MEDITERRANEAN SALAD Cucumber, tomatoes, red onions, carrots, feta cheese (milk), fresh green coriander, garden fresh mint, sprinkled with lime juice and a touch of finely sliced green chillies.</p> <p>DESSERT</p> <p>RED VELVET CHEESECAKE A moist and chocolatey red velvet sponge, layered with a creamy white chocolate cheesecake and set on a crisp bourbon biscuit base. Decorated with white chocolate shavings. (Contains gluten, dairy).</p> <p>COFFEE</p> <p>£24.95 per person Veg Menu also available - check with your local branch for further information</p>

NEW YEARS EVE AT OTHER AAGRAH BRANCHES

Shipley Grill & Carvery, Pudsey (Midpoint)
A special New Year's Eve Buffet will be available at the Aagrah Pudsey (Midpoint) & Shipley Grill & Carvery priced at £17.95 per person.

Wakefield, Doncaster, Tadcaster, Skipton, Chapel Allerton (DJ and dance floor)
Aagrah branches will have the A La Carte menu and the Christmas Banqueting Menu available.

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

MIDPOINT PARTY NIGHTS

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

Agreat night out with friends or colleagues at fantastic value!

PRICE £25.95 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 10th & 17th Dec 2020

FRI 11th & 18th Dec 2020

SAT 12th & 19th Dec 2020

NEW YEARS EVE GALA 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. A fantastic firework display will follow at midnight to bring in the New Year!

So come along with your family and friends and welcome in 2021 with Aagrah.

Thursday 31st December 2020 6.30pm FOR 7.00pm

Carriages at 1.00 am - Dress Smart/Casual

Price £51.95 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.

MENU

STARTERS

Seekh Kebab
Minced meat mixed with Aagrah's special kebab masala, eggs and cooked on grill.

Chicken Bihari Tikka
Chicken marinated in ginger, garlic, green chillies, onions, pickled spices (mustard seeds) and cooked over charcoal.

Machli Masala
Fish marinated with selected spices and deep fried.

Hara Bhara Kebab
Squash, fresh garden mint, peas, potatoes spiced green chillies, garlic and finely chopped ginger, dipped in thin spicy batter and shallow fried.

MAIN DISHES

Karahi
Diced chicken cooked with julienne cut ginger, tomatoes, garlic, crushed red chillies, tamarind, onions, fresh coriander, lime with selected herbs and spices.

Murgh Methi
Diced chicken cooked with garlic, curry leaves, onion seeds, yoghurt and fresh methi flavoured with bay leaves, cardamom and black pepper. (Contains soy)

Kuna Gosht (Punjabi)
Meat cooked with onions, ginger, garlic, cream (milk), yoghurt (milk), green chili, fresh coriander, juices of cardamom seeds and steam cooked.

Saag Paneer
Spring leaf spinach and paneer (cheese) cooked with onions, fenugreek, tomatoes, fresh coriander and green chillies with selected herbs and spices.

Pilau Rice
Basmati rice cooked with onions and tomatoes, in juices of black pepper, bay leaves, cinnamon, cloves, a hot coriander & cumin seeds.

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

DESSERT
Sticky Toffee Pudding
(Contains cream, dairy, milk, gluten, nuts)

Tea or Coffee

MENU

Poppadoms With Kachmar Salad & Pickle Tray

STAR TERS

Chops
Chops marinated in yoghurt (milk) and vinegar with delicate herbs & spices cooked over charcoal.

Machli Masala (Medium)
Cod marinated in selected herbs, spices and egg. Deep fried and served with green salad and pomegranate seeds. Drizzled with Hyderabadi sauce (dairy).

Chicken Tikka
Juicy boneless cubes of chicken marinated in spiced yoghurt, milk and barbecued on charcoal.

Lamb Tikka Grilled
Lamb marinated in garlic and ginger and selected tandoori masalas, mustard seeds and grilled. Served with salad, grilled onions, tomatoes and peppers. Drizzled with tamarind sauce (dairy).

MAIN DISHES

Chicken Sindhi
Diced chicken breast cooked with onions, garlic, tomatoes, green chillies, fennel seeds, yoghurt (milk), fresh lime and coriander, cream (milk), bay leaves and garam masala. This dish originates from Sindh.

Karahi Chicken Chilli
Balti dishes are specially cooked with fresh garlic, julienne cut ginger, tomatoes, green chillies and coriander. Brought to you by the Aagrah from the riches of Peshawar.

Chicken Hydrabadi
Chicken cooked with tangy spices, green coriander, fresh cream, yoghurt, milk, tomatoes, garlic & ginger in bay leaf juices, cardamom & cloves.

Goan King Prawn (Medium)
King prawns (shrimp) marinated in lime juice, tamarind and garlic. Cooked with onions, tomatoes, green chili paste, fresh coriander and coconut milk.

SUNDRIES

Aagrah's Special Salad

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

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

Raita Special (Contains yoghurt, milk)

DESSERT

Kulfi Cheesecake with Barfi (contains cream, dairy, milk, nuts and gluten).

Tea or Coffee

VEGETARIAN MENU

STAR TERS

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

Hara Bhara Kebab
Squash, fresh garden mint, peas, potatoes spiced green chillies, garlic and finely chopped ginger, dipped in thin spicy batter and shallow fried.

Vegetable Samosa

Spicy vegetable filling folded into triangles, and then deep-fried.

Contains wheat/gluten

Aloo Pakora

Sliced potatoes flavoured with garlic and onions. Dipped in a spicy batter then deep fried.

MAIN DISHES

Mushroom Doplaza
Fresh mushrooms, brinjal (eggplant) with onion rings, green chillies, fresh coriander, black pepper, bay leaves, cinnamon, mustard seeds and cardamom juices.

Palak Paneer
Spring leaf spinach and paneer (cheese) cooked with onions, fenugreek, tomatoes, fresh coriander, green chillies and selected herbs & spices. (Contains soy)

Lahori Cholay
Whole chickpeas cooked with onions, garlic, ginger, tomatoes and fresh coriander. Simmered in bay leaf juices with black pepper, black cardamom and Lahori spices.

Kashmiri Bengan
Aubergine cooked with garlic, onions, julienne cut ginger and yoghurt (milk), fresh mint and coriander with fennel seeds and other Kashmiri spices.

SUNDRIES

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

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

Green Salad

DESSERT

Sticky Toffee Pudding
(Contains cream, dairy, milk, gluten, nuts)

Tea or Coffee

VEGETARIAN MENU

STAR TERS

Aloo Tikki
Mashed potato with pomegranate, crushed in rich gram flour and shallow fried.

Paneer Tikka

Indian cottage cheese (milk) marinated in garlic, yoghurt, (milk), ginger, lime and selected hot spices then grilled.

Vegetable Samosa

Spicy vegetable filling folded into specially made crispy party triangle (wheat/gluten) and deep fried.

Onion Bhaji

Onion rounds dipped in spicy batter and then deep fried.

MAINS

Gobi Ginger
Cauliflower cooked with lots of ginger, selected spices, garlic, fresh tomatoes, coriander, aiseed, green chillies and black cardamom juices. Garnished with fresh coriander.

Vegetable Hydrabadi

Assorted fresh vegetables cooked with tangy spices, green coriander, fresh cream, yoghurt, milk, tomatoes, garlic & ginger in bay leaf juices, cardamom & cloves. It is full of distinctive flavours.

Bengan Aloo

Aubergine & potatoes cooked with fresh garlic, julienne cut ginger, tomatoes, green chillies and fresh coriander. Contains yoghurt (milk).

Balti Mushroom

Fresh mushrooms cooked with green chili, tomatoes, onions, garlic, ginger and the finest 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

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

Raita Special

Kulfi Cheesecake with Barfi (contains cream, dairy, milk, nuts and gluten).

FESTIVE BUFFET LUNCH

SHIPLEY GRILL AND CARVERY & PUDSEY (MIDPOINT) FESTIVE BUFFET

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

Shipley Buffet (Mon-Fri)

Tues 1st Dec – Thurs 24th Dec 2020
12 noon till 2:30pm

Pudsey (Midpoint) (Wed-Fri & Sun)

Tues 1st Dec – Thurs 24th Dec 2020
12 noon till 2:30pm

Priced at £12.95 per person
Children under 10 at £9.95 per child

ShipleyCarvery&Grill&AagrahMidpoint /Pudsey:The lunch buffet will revert back to £9.95 from Sat 26th Dec 2020.

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 info@aagrah.com.



LEEDS & SHEFFIELD (LEOPOLD SQUARE) FESTIVE SET MENU

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

Available Wed 9th, 16th Dec 2020
Thurs 10th & 17th Dec 2020
Fri 11th & 18th Dec
2020 12 noon – 2:30pm

Priced at £15.95 per person
Children under 10 £10.95 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 info@aagrah.com



FESTIVE EVENING BUFFET

SHIPLEY GRILL AND CARVERY

Available from Tues 1st Dec – Thurs 24th Dec 2020
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, nan and a selection of fresh fruit an Aagrah special desserts.

Only £17.95 per person
Children under 10 at £11.95 per child

N.B The evening buffet will revert back to £16.95
from Sat 26th Dec 2020

PUDSEY (MIDPOINT)

The Buffet will also be available from:
Tues 1st Dec – Thurs 24th Dec 2020 – 7 days a week

Priced at £17.95 per person
Children under 10 at £11.95 per child

N.B The evening buffet will revert back to £16.95
from Sat 26th Dec 2020

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: Liaqat
- Tadcaster: Jamil
- Wakefield: Jamil • Leeds: Naeem or Zahid
- Sheffield: Arshad

Chapel Allerton: Kamran

Special Diets

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

All bookings and times subject to Government Covid guidelines.