

Christmas Banquet Menu 2022

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 4 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.

Available from Sunday 27th November - Friday 24th December.

Bronze Menu

Starters

Served plated

ALOO TIKKI

Potatoes mixed with garlic, ginger, pomegranate, green chillies, fresh coriander, and selected spices, dipped in batter and shallow fried.

MACHLI KEBAB

Fish mixed with black pepper, cumin seeds, fennel seeds, red onions, garlic, ginger, fresh lime, and raisins, grilled. (Contains wheat/gluten)

MEAT SAMOSA

Meat filling folded into specially made crispy pastry triangle (wheat/gluten) and deep fried (contains mustard seeds).

Main Dishes

All served family service

CHICKEN TIKKA MASALA

Chicken marinated in yoghurt (milk), herbs and spices. Gently cooked in a clay oven (tandoor) then cooked in an onion based sauce with fresh coriander, green chillies and cream (milk).

MEAT BHUNA

Meat specially cooked in a tomato gravy with garlic, ginger and coriander.

CHICKEN KORMA

Diced chicken mildly cooked with garlic, ginger, yoghurt, cream with a selection of Kashmiri spices. (contains dairy)

VEGETABLE LAHSEN

Assorted fresh vegetables cooked with tomatoes, fresh sliced garlic and coriander, green chillies with typical herbs and spices

Sundries

PILAU RICE x 2

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

NAN x 2

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

£19.95
per person

Silver Menu

Starters

Served plated

SEEKH KEBAB

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

MACHLI MASALA

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

CHICKEN TIKKA

Cubes of chicken breast marinated in yoghurt (milk), ginger, garlic, coriander, cumin, turmeric, lime juice and cooked over charcoal. Served with salad, grilled onions, Grilled onions tomatoes and capsicum.

Main Dishes

All served family service

SAAG GOSHT

Diced lamb cooked with spring leaf spinach, onions, garlic, ginger coriander and cumin. Flavoured with nutmeg and fresh coriander. Contains soya.

CHICKEN DOPIAZA

Chicken cooked with tomato, onion, garlic, coriander and herbs and spices

CHICKEN BALTI

Chicken cooked with tomato, garlic ginger, green chilli and fresh coriander. (contains dairy)

ALOO PALAK

New baby potatoes and spring leaf spinach cooked with onions, mustard seeds, tomatoes and fresh coriander with selected herbs and spices. (contains mustard seeds and soya)

Sundries

NAN x 2

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

BIRYANI

Rice cooked with fresh mint, fresh coriander, onions & biryani masala. (contains dairy and mustard seeds)

VEG MENU ALSO AVAILABLE

check with your local branch for further information

£20.95
per person

Gold Menu

Starters

Served plated

FISH MASALA

Fish marinated in selected herbs and spices and then deep fried.

CHICKEN TIKKA

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

SEEKH KEBAB

Minced meat mixed with Aagrah's special kebab masala, eggs and cooked on the grill. (contains dairy)

ONION BHAJI

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

Main Dishes

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.

KUNA GOSHT

Meat cooked with cream, yoghurt (milk) tomatoes, onion and desi ghee and steam cooked on a low heat

MACHLI MASALA PIAZ

Cod marinated with ginger, garlic, egg, and selected spices. Deep fried then pan cooked with julienne cut ginger, spices, onions, peppers, mushrooms, and fresh coriander. Served on a sizzler plate on a bed of onions and with Hyderabad sauce (milk).

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.

Sundries

PILAU RICE x 2

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

NAN x 2

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

RAITA

(Contains yoghurt, dairy)

KACHOOMER SALAD

Cucumber, tomatoes, red onions, carrots, fresh green coriander, garden fresh mint, sprinkled with lime juice and a touch of finely sliced green chillies

Dessert

KULFI

Authentic Indian ice cream made from whole milk, nuts, and cream.

COFFEE

VEG MENU ALSO AVAILABLE
check with your local branch for further information

£27.95
per person

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 £19.95 per person

CHAPEL ALLERTON (DJ AND DANCE FLOOR)

Aagrah branches will have the A La Carte menu and the Christmas Banqueting Menu available.

Festive Buffet Lunch

SHIPLEY GRILL AND CARVERY & PUDSEY

AN EXTENDED THREE COURSE CHRISTMAS BUFFET LUNCH
WILL BE AVAILABLE AT:

ShIPLEY Buffet (Mon-Fri)

Sun 27th Nov – Fri 30th Dec 2022

12 noon till 2:30pm

Pudsey (Wed-Fri)

Wed 7th Dec – Fri 30th Dec 2022

12 noon till 2:30pm

(Not available Christmas Day)

Priced at £14.95 per person

Children under 10 at £9.95 per child

ShIPLEY Carvery & Grill & Aagrah Midpoint /Pudsey:

The lunch buffet will revert back to £9.95 from 26th Dec 2022.

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

Available every Wed – Fri

Weds 7th, 14th, 21st & 28th Dec

Thurs 8th, 15th, 22nd & 29th Dec

Fri 9th, 16th, 23rd & 30th Dec

12 noon – 2:30pm

(Not available Christmas Day)

Priced at £17.95 per person

Children under 10 £13.95 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 MON 5th DEC - 30th DEC 2022
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 and Aagrah special desserts.

Only £19.95 per person

Children under 10 at £13.95 per child

N.B The evening buffet will revert back to £18.95 from 26th Dec 2022

PUDSEY (Midpoint)

The Buffet will also be available from:
Mon 5th Dec - Fri 30th Dec 2022 7 days a week

Priced at £19.95 per person

Children under 10 £13.95 per child

N.B The evening buffet will revert back to £18.95 from 26th Dec 2022

GARFORTH

The Buffet will also be available from:
Mon 5th Dec - Fri 30th Dec 2022 7 days a week

Priced at £19.95 per person

Children under 10 at £13.95 per child

N.B The evening buffet will revert back to £18.95 from 26th Dec 2022

LEEDS CITY, TADCASTER, DONCASTER & WAKEFIELD

The Sunday & Monday buffet will also be available from:
Mon 5th Dec - Fri 30th Dec 2022

Priced at £19.95 per person

Children under 10 at £11.95 per child

N.B The buffet will revert back to £17.95 from 26th Dec 2022
(Not available on Christmas Day)

CHAPEL ALLERTON

The buffet will also be available from:
Mon 5th Dec - Fri 30th Dec 2022 7 days a week

Priced at £18.95 per person

Children under 10 at £11.95 per child

N.B The buffet will revert back to £17.95 from 26th Dec 2022.
(Not available on Christmas Day)

How To Book

To make your booking or for further assistance, please telephone Aagrah Head Office between 9.00am & 4.00pm, 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 reserve 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 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 or Ghanzfar (Gazza)
- Wakefield: Jamil
- Leeds: Naeem or Zahid
- Chapel Allerton: Kamran or Habib

Special Diets

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

Christmas Day Lunch Buffet

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 & trimming with an Aagrah twist

**SHIPLEY, MIDPOINT, SKIPTON,
DONCASTER LEEDS CITY,
CHAPEL ALLERTON**

BUFFET

**12 NOON - 6.00PM
(MIDPOINT 2.00PM - 10.00PM)**

£32.50 per person
(Children under 10 £14.95 per person)

GARFORTH & WAKEFIELD

BUFFET

12 NOON - 6.00PM

£39.95 per person
(Children under 10 £14.95 per person)

Midpoint Party Nights

£26.95 per person

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!

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 8th, 15th & 22nd Dec
FRI 9th, 16th & 23rd Dec
SAT 10th, 17th & 24th Dec

*dates subject to availability

MENU

STARTERS

Served Plated

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. Served with salad and pomegranate seeds. Drizzled with mint sauce. (contains dairy)

Chicken Bihari Tikka

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

Balochi Machli

Fish marinated in garlic, lime. Black pepper green chilli, flavoured with green cardamom, coriander, hing and oven baked.

MAIN DISHES

Karahi Chicken

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

Murgh Saag

Chicken and spring leaf spinach tenderly cooked with spring onions, garlic and ginger, coriander, bay leaf and cinnamon juice. (contains soya)

Kuna Gosht (Punjabi)

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

Vegetable Achar

Assorted fresh vegetables cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed, mustard seeds, ginger & yoghurt, milk. Gently simmered in bay leaf juices. (contains mustard seeds & dairy)

SUNDRIES

Biryani Rice

Rice cooked with fresh mint, fresh coriander, onions & biryani masala. (contains mustard seeds & dairy)

Nan

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

Green Salad

DESSERT

Kulfi

(contains cream, milk, nuts)

Tea or Coffee

VEGETARIAN MENU

STARTERS

Onion Bhaji

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

Aloo Tikka

Potatoes mixed with garlic, ginger, pomegranate, green chillies, fresh coriander and selected spices, shallow fried. Served with Lahori chana, salad and drizzled with tamarind sauce and pomegranate seeds.

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 Dopiaza

Fresh mushrooms, brisky friend with fresh onion rings, green chillies, fresh coriander, black pepper, bay leaves, cinnamon, mustard seeds and cardamom juices.

Palak Paneer

Spring leaf spinach and cured cheese (Milk) cooked with onions, fenugreek, tomatoes, fresh coriander, green chillies and selected herbs & spices. (contains soya)

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

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

Kulfi

(contains cream, milk, nuts)

Tea or Coffee

New Years Eve Gala

at Garforth & Leeds
£52.95 per person

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 2023 with Aagrah.

Saturday 31st December 2022
7.00pm FOR 7.30pm
Carriages at 1.00 am
Dress Smart/Casual

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.

Please see New Year's Eve Ball menu opposite and inform the branch if you require the veg option.

*subject to availability

MENU

POPADOMS

With Kachumar Salad & Pickle Tray

STARTERS

Lamb Chops

Lamb 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 Hyderabad sauce (dairy)

Chicken Pakora

Diced chicken and sliced onions in spicy batter then deep fried.

Onion Bhaji

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

Mango Sorbet

MAIN DISHES

Chicken Chana

Chicken cooked with chickpeas and methi. Fried with onions, garlic, tomatoes, ginger, green chillies, coriander, and bay leaf juices.

Karahi Lamb 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 (crustacean) marinated in lime juice, tamarind and garlic. Cooked with onions, tomatoes, green chilli 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

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 with Tropical Fruits

(contains cream, dairy, milk, nuts)

Tea or Coffee

VEGETARIAN MENU

POPADOMS

With Kachumar Salad & Pickle Tray

STARTERS

Aloo Tikki

Mashed potato with pomegranate, encased in rich gram flour and shallow fried.

Paneer Pakora

Cured cheese (milk) dipped in spiced batter and then deep fried.

Vegetable Samosa

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

Onion Bhaji

Onion roundlets dipped in spicy batter and then deep fried.

Mango Sorbet

MAIN DISHES

Vegetable Achar

Assorted fresh vegetables cooked with fresh tomatoes, onions, green chillies, fresh garlic, and coriander, methi seeds, aniseed, mustard seeds, pickled spices, julienne cut ginger and yoghurt (milk). Gently simmered in bay leaf juices.

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.

Paneer Masala

Cured cheese (milk) with a delectable Masala gravy made of onion, tomatoes, ginger, garlic and selected herbs & spices.

Balti Mushroom

Fresh mushrooms cooked with green chilli, 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

(contains yoghurt, milk)

DESSERT

Kulfi with Tropical Fruits

(contains cream, dairy, milk, nuts)

Tea or Coffee