

Festive Buffet Lunch

SHIPLEY GRILL AND CARVERY

(Wed-Sun) 2nd – 31 December

12 noon till 2:30pm

Priced at £14.95 per person

Children under 10 £8.95 per child

LEEDS CITY CENTRE

(Wed - Fri) 2nd - 19th December

12 noon till 2:30pm

Priced at £17.95 per person

Children under 10 £12.95 per child

The ala 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 MON 7th DEC – 31st DEC 2026

Only £24.95 per person

Children under 10 at £14.95 per child

GARFORTH

AVAILABLE FROM MON 7th DEC - 31st DEC 2026

Only £25.95 per person

Children under 10 at £15.95 per child

LEEDS CITY CENTRE

Available Sunday & Monday

Only £23.50 per person

Children under 10 at £15.95 per child

Christmas Day

SHIPLEY GRILL AND CARVERY

1pm - 5:30pm £45 per person

(children under 10 £25 per person)

6pm-9pm £35 per person

(children under 10 £15 per person)

LEEDS CITY CENTRE

12pm - 5pm £42.50 per person

(children under 10 £27.50 per person)

GARFORTH

12pm - 5:00pm £54.95 per person

(children under 10 £25.95 per person)

To make your booking of for further assistance, please telephone Aagrah Head Office between 10:00am and 4:00pm

Monday - Friday on 01274 530880

Outside these hours please contact your local Aagrah Restaurant
Leeds City 0113 245 5667
Garforth 0113 287 6606
Shipley 01274 530880

All reservations for Christmas Day must be made by telephone or email followed by a deposit of £10 per person within 7 days to confirm your booking

Christmas at
AAGRAH®

Christmas Banquet Menu 2026

Available from Monday 1st December - Friday 26th December.

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

Mehfil Banquet

Starters

Sharing platter

SAMOSA CHAT

Crisp, spiced samosas into a layered street-food dish with chickpea and potato curry, **yoghurt**, tamarind chutney, and fresh salad toppings. (Contains dairy)

BHAJI BOWL

Crispy bhajis spiced and fried until golden served in a loaded bowl with fresh tangy, and spicy toppings

Main Dishes

All served family service

CHICKEN KORMA

Diced chicken cooked with yoghurt, cream (**dairy**), saffron, juices of bay leaves and green chillies, fried onion, garlic, fennel seeds, almond (**nuts**) and raisins. (Contains **dairy**, **nuts** and **sulphites**)

MEAT BHUNA

Meat specially cooked with herbs, fresh tomatoes, green chillies, fresh coriander, fresh ginger and garlic.

KASHMIRI BUTTER CHICKEN

Tender chicken folded through a silky tomato, butter and cream sauce, finished with gentle Kashmiri spices. (Contains dairy)

VEGETABLE LAHSEN

Mixed vegetables cooked with garlic pickle, herbs and spices.

Sundries

PILAU RICE

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

NAN

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

£23.95 per person

Jashan Banquet

Starters

Served plated

SEEKH KEBAB

Juicy minced meat skewers with herbs and spices, grilled over charcoal for a rich, smoky taste.

MACHLI MASALA

Lightly spiced fish, marinated with traditional herbs and fried until golden. Finished with a fresh mint drizzle.

CHICKEN TIKKA

Tender chicken marinated in yoghurt, garlic and spices, cooked in the tandoor for that signature smoky taste.

Main Dishes

All served family service

LAMB ROGAN JOSH

Kashmiri red chilli, fennel, ginger, garlic, black cardamom, green cardamom, cloves, bay and cinnamon.

CHICKEN MADRAS

Chicken cooked together green chillies, **cream (dairy)**, curry leaves and madras spices. (Contains dairy)

CHICKEN PALAK

Chicken cooked with onions, garlic, tomatoes, green chillies, fennel seeds, **yoghurt (dairy)** fresh lime, **cream (dairy)**, fresh bay leaves and garam masala. (Contains dairy)

ALOO GOBI

New baby potatoes and fresh cauliflower cooked with spring onions, tomatoes, fresh coriander and green chillies with selected herbs and spices.

Sundries

NAN

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

PILAU RICE

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

£26.95 per person

Shahi Dawat

Starters

Served plated

FISH MASALA

Lightly spiced fish, marinated with traditional herbs and fried until golden. Finished with a fresh mint drizzle.

CHICKEN PAKORA

Lightly battered chicken strips fried until crisp - perfectly spiced and easy to enjoy.

CHOPS GRILLED

Chops marinated in selected spices. Cooked over charcoal.

ONION BHAJI

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

Main Dishes

All served family service

CHICKEN HYDERABADI

Chicken cooked with tangy spices, green coriander, fresh **cream**, **yogurt**, **milk**, tomatoes, garlic & ginger in bay leaf juices, cardamom & cloves. It is full of distinctive flavors. (Contains dairy)

KUNA GOSHT

Meat cooked with cream, yogurt (**milk**) tomatoes, onion, and desi ghee and steam cooked on a low heat (Contains dairy)

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**). (Contains **egg & dairy**)

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

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

NAN

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

RAITA (Contains yogurt, dairy)

Dessert

KULFI

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

£29.95 per person