

### Table Reservations

### Covid-19 Information

If you need to amend or cancel your booking, we would appreciate as much notice as possible.

#### Winners - Restaurant of the Year

At the Leicester Curry Awards, Celebrated in a Gala Dinner at Athena.





### Winners - Best Fine Dining Restaurant

At the Leicester Curry Awards, Celebrated in a Gala Dinner at Athena.















# Executive Festive Banquet

### Minimum of 4 Guests

Appetiser **Poppadoms** 

With an assortment of chutneus.



Starters - Mixed Platter All items are included on the platter, with one of each item per guest.

Ajwaini King Prawns 1)

Marinated overnight in uppurt flavoured with garlic, ginger, and spices and cooked in clay oven.

Chicken Shoshlik))

Succulent morsels of chicken coated with a nicelu spiced upahurt marinade and barbecued with freshly cut onions and peppers.

Gilafi Sheekh Kebab))

Lamb mince with finely chopped onions and peppers creating an extraordinary play on tastes.

Onion Bhaji ))

Onions coated with aram flour batter deep fried to a crispy texture.

Main Course All items are included

Garlic Chilli King Prawns >>> This is a superb dish from Cochin. King Prawns cooked in a hot curry sauce flavoured with chunks of garlic and green chillies.

Chicken Tikka Masala )

We present our very own exclusive recipe of succulent chicken tikko in mosolo souce.

Lamb Tawa !!

Lamb pieces cooked on a flat pan with coarsely chopped onions, tomato, fresh coriander and ainaer.

Aloo Methi 11

Diced potatoes and fresh fenugreek leaves, cooked with chopped onions, tomotoes and Indian spices.

Accompaniments All items are included

Pulgo Rice

Soffron Rice.

Indian Bread

Assortment of breads.

Mild Medium Hot Meta Hot Medium

Per Guest Minimum 4 Guests

### Festive Banquet

### Minimum of 4 Guests

Appetiser

Poppadoms With an assortment of chutneys.

Starters - Mixed Platter All items are included on the platter, with one of each item per guest.

Chicken Shashlik))
Succulent morsels of chicken coated with a nicely spiced yogurt marinade and barbecued with

freshly cut onions and peppers.

Gilafi Seekh Kebab)) Lamb mince with finely chopped onions and peopers creating an extraordinary play on tastes.

Fish Amritsari ))

Garlic and ajwain laced tilapia fillets deep fried in arom flour batter.

Aloo Tikki Chaat )))

Aloo Tikki topped with onions, sev and a mixture of chutneys and chaat masala.

Main Course All items are included

Goan fish curry 1)

This dish is from the western coast of India. A spicy delicacy of fish cooked in a coconut based smooth grayy.

Butter Chicken )

The perennial favorite of marinade and tandoor grilled tikka of chicken simmered in a satin smooth tomato gravy made with juices of the roasted

chicken and fenuareek.

Lamb Tawa ))
Lamb pieces cooked on a flat pan with coarsely chopped onions, tomato, fresh coriander and

ginger.

Tarka Daal I)

A lentil preparation made into an exotic dish with a tempering of garlic, ginger and whole red chillies.

Accompaniments All items are included

Mild Medium Hot Hot Stra Hot

Pulao Rice Basmati rice cooked with saffron.

Indian Bread Assortment of breads. £21.95

Per Guest

Minimum 4 Guests

### Vegetarian Festive Banquet

### Minimum of 4 Guests

Appetiser Poppadoms

With an assortment of chutneys.

Starters - Mixed Platter All items are included on the platter, with one of each item per guest.

Paneer Shashlik !!

Chunks of Indian cheese, with a spicy vogurt marinade, and barbequed with onions and peppers.

Garlic Mushrooms 1)

Mushrooms marinated in a garlic, ginger and tandoori sauce, grilled in the clay oven.

Onion Bhaji 11

Onions coated with gram flour batter deep fried to a crispy texture.

Aloo Tikki Chaat 111

Aloo Tikki topped with onions, sev and a mixture of chutneys and chaat masala.

Main Course All items are included

Channa Masala 11

Chick peas cooked in a tomato, onion and cumin gravy.

Paneer Tawa 11

Paneer pieces cooked on a flat pan with coarsely chopped onions, tomato, fresh coriander and ginger.

Aloo Methi 11

Diced potatoes and fresh fenugreek leaves, cooked with chopped onions, tomotoes and Indian spices.

Tarka Daal 11

A lentil preparation made into an exotic dish with a tempering of garlic, ginger and whole red chillies.

Accompaniments All items are included

Pulao Rice

Saffron Rice.

Indian Bread
Mild Medium Hot Stra Hot

Assortment of breads.

111

£21.95

Per Guest



## Terms & Conditions



- 1. A £5.00 Per Guest Non Refundable Deposit is required by 2<sup>nd</sup>

  December to confirm all reservations
- If a guest as part of a group does not show, the deposit for that guest will not be refunded and it can not be used towards the rest of the table's bill
- 3. All prices include VAT at the prevailing rate.
- 4. A Discretionary 10% service charge will be added to your bill.

#### Notice

- Please let us know if anyone in your party can not make it at least 24 hours in advance.
- 2. Please let us know if you want to add to your party, we will do our best to fit you all in, however we cannot quarantee it.
- 3. If you do not let us know that fewer people are coming, we will have to charge you for their food.

### Exclusions & Restrictions

All guests need to order food as we do not cater for drinks only in our restaurant. also, you can only eat and drink food and drink bought from Shimla Pinks while you are in our restaurant.

### Damages

As the signatory on the booking, you are responsible for making sure all members of your party behave responsibly. If anyone does break or damage anything, you will be asked to pay for it.

### **Payment Terms**

You can pay with all major credit cards, including AMEX and cash. We do not accept cheques and do not offer account facilities.



# Reservation Form

Menu:	Executive	Festive	Vegetarian [
Name:			
Company:			
Contact Nu	mber:		
Reservation	n Date:		
Reservation	n Time:		
Number of	Guests:		
Non Refund	able Deposit Ar	mount £5.00 Per (	Guest £
Total:			£
Reservation		ember of staff for a re	ceipt for the deposit you pa
Guest Noti			
Guest Noti Signed:			
Signed: Print Name Date:			ead, understood and
Signed: Print Name Date: In signing thi		m that you have a	ead, understood and

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