

# Christmas & New Year's Eve

SHIMLA *PINKS*

"Atithi Devo Bhava"  
- The guest is truly our God -



Leicester Curry Awards  
Multi-Award Winners

Pay a Deposit by 30<sup>th</sup> November,

To Secure Your Reservation.

Set Menus from £24.95

T: 0116 247 1471

E: [shimla@4550.co.uk](mailto:shimla@4550.co.uk)

W: [shimlapinks.co.uk](http://shimlapinks.co.uk)

A: 65-69 London Road, Leicester, LE2 0PE.

Opening Times

Tue - Thu 4:00pm - 11:00pm

Fri - Sat 4:00pm - 11:30pm

Sun 4:00pm - 10:30pm

# Awards & Recognition

## Winners - Restaurant of the Year

Voted People's Choice Restaurant of the Year by Leicester Mercury readers.



## 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 - Sharing Portions



**Appetiser**  
**Poppadoms**

With an assortment of chutneys.

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

**Ajwaini King Prawns )))** Marinated overnight in yogurt flavoured with garlic, ginger, and spices and cooked in clay oven.

**Chicken Shashlik )))** Succulent morsels of chicken coated with a nicely spiced yoghurt 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 gram 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 tikka in masala sauce.

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

**Aloo Methi )))** Diced potatoes and fresh fenugreek leaves, cooked with chopped onions, tomatoes and Indian spices.

**Accompaniments** All items are included

**Pulao Rice** Saffron Rice.

**Indian Bread** Assortment of breads.

**£29.95**

Per Guest  
Minimum 4 Guests

Mild ))) Medium ))) Hot ))) Extra Hot ))))



# Festive Banquet

Minimum of 4 Guests - Sharing Portions

## 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 Sheekh Kebab ))

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

### Fish Amritsari ))

Garlic and ajwain laced tilapia fillets deep fried in gram 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 ))

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

### 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 fenugreek.

### Lamb Tawa ))

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

### Tarka Daal ))

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

Basmati rice cooked with saffron.

### Indian Bread

Assortment of breads.

Mild ) Medium )) Hot ))) Extra Hot ))))

**£24.95**

Per Guest  
Minimum 4 Guests

# Vegetarian Festive Banquet

Minimum of 4 Guests - Sharing Portions



## 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 yogurt marinade, and barbequed with onions and peppers.

### Garlic Mushrooms ))

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

### Onion Bhaji ))

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

### Aloo Tikki Chaat )))

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

## Main Course

All items are included

### Channa Masala ))

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

### Paneer Tawa ))

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

### Aloo Methi ))

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

### Tarka Daal ))

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

Assortment of breads.

Mild )) Medium ))) Hot )))) Extra Hot ))))

**£24.95**

Per Guest

Includes 1 Drink

# Individual Festive Banquet

## Individual Set Menu

Please select a starter, a main course & an accompaniment.

Appetiser  
Included

**Poppadoms**

With an assortment of chutneys.

Starters

Please select One

Chicken Shashlik ))) Gilafi Seekh Kebab ))) Fish Amritsari )))  
Garlic Mushrooms ))) Aloo Tikki Chaat ))) Paneer Shashlik )))  
Onion Bhaji ))) Ajwaini King Prawns ))) **£3.00 Surcharge**

Main Course

Please select One

Goan fish curry ))) Butter Chicken ) Lamb Tawa )))  
Tarka Daal ))) Chicken Tikka Masala ) Aloo Methi )))  
Channa Masala ))) Paneer Tawa )))  
Garlic Chilli King Prawns ))) **£3.00 Surcharge**

Accompaniments

Please select One

Pulao Rice Indian Bread

**£24.95**

Per Guest  
Minimum 4 Guests

Mild ) Medium ))) Hot ))) Extra Hot ))))



# Terms & Conditions

## Reservations

1. **A £5.00 Per Guest Non Refundable Deposit is required by 30<sup>th</sup> November** to confirm all reservations.
2. 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

1. 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 guarantee 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  Individual

Name: .....

Company: .....

Contact Number: .....

Reservation Date: .....

Reservation Time: .....

Number of Guests: .....

Non Refundable Deposit Amount **£5.00 Per Guest** £ .....

Total: £ .....

Reservation Number: .....

Guest Notice: **Please ask a member of staff for a receipt for the deposit you pay.**

Signed: .....

Print Name: .....

Date: .....

**In signing this form you confirm that you have read, understood and agree to the terms and conditions overleaf.**

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