# Christmas Day

SHIPLEY GRILL & CARVERY Buffet 12 noon - 6:00pm

£34.95 per person (Children under 10 £19.95 per person)

MIDPOINT Buffet 12 noon - 10:00 pm

£26.95 per person (Children under 10 £11.95 per person)

> CHAPEL ALLERTON Buffet 12 noon - 6:00pm

£39.95 per person (Children under 10 £24.95 per person)

> LEEDS CITY Buffet 12 noon - 6:00 pm

£37.50 per person (Children under 10 £25.50 per person)

GARFORTH Buffet 12 noon - 6:00 pm

£49.95 per person (Children under 10 £20.95 per person)

WAKEFIELD Buffet 12 noon - 6:00 pm

£39.95 per person (Children under 10 £24.95 per person)

# AAGRAK Our Locations

Shipley T: 01274 530 880 4 Saltaire Road, Shipley, BD18 3HN Brunch: Wed - Sun:10:00am - 2:30pm Sun 4:30pm - 10:30pm Evening: Mon - Thurs: 5.00pm -11.00pm Fri & Sat: 5.00pm -11.30pm Sunday: 4:30pm - 10.30pm \*No alcohol sold. BYOB (bring vour own bottle)

Pudsey T: 01274 668 818 Aagrah Building, Thornbury, Bradford, BD3 7AY Brunch Sat & Sun 10:00am - 2:30pm Fri & Sat: 5.00pm - 11.30pm Sunday: 10.0am - 10.30pm \*No alcohol sold

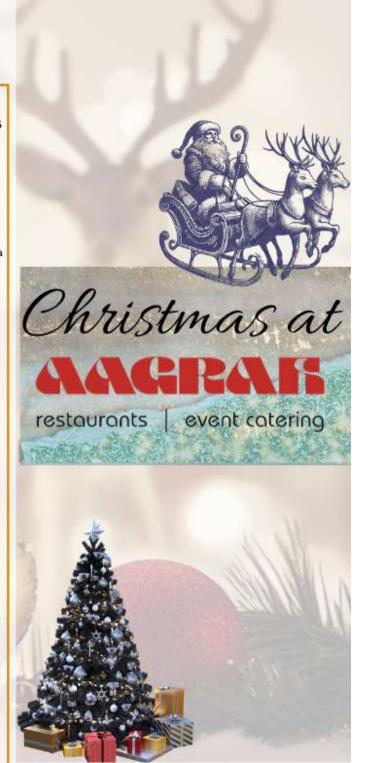
Leeds City T:0113 245 5667 St Peter's Square, Quarry Hill, Leeds LS9 8AH Sat &Sun 12 noon - 4:00pm Mon - Sat: 5.00pm - 11.30pm Sunday: 4.30pm - 10.30pm \*Fully licensed

Chapel Allerton T: 0113 262 4722 33-39 Harrogate Road, Chapel Allerton, Leeds LS7 3PD Mon-Thurs: 05.00pm -11.00pm Fri-Sat: 05.00pm - 11.30pm Sunday: 4.00pm - 10.30pm \*Fully licensed

Garforth T: 0113 287 6606 Aberford Road, Garforth, LS25 Mon-Sat 5:00pm-11:00pm \*Fully Licensed

Tadcaster T: 01937 530 888 York Road Tadcaster, North Yorkshire, LS24 8EG, UK Mon to Sat: 5:30pm - 11:00 pm Sunday 4:30PM - 10:00 pm \*Fully Licensed

Wakefield 108 Barnsley Rd Wakefield. West Yorkshire WF15NX Mon-Sat: 5.00 pm - 11.00 pm Sunday: 4.30 pm - 10.00 pm \*Fully Licensed



# Festive Buffet Lunch

## SHIPLEY GRILL AND CARVERY & MIDPOINT

AN EXTENDED THREE COURSE CHRISTMAS BUFFET BRUNCH

WILL BEAVAILABLE AT
Shipley Buffet (Wed-Sun)
Wed 4th -Sun 29th Dec 2024 10:00am till 2:00um\*

#### Priced at £13.95 per person

Children under 10 £8.95 per child Midpoint (Wed -Sun)Wed 4th Dec - Sun 29th Dec 2024 10-00am till 2:30pm\*

#### Priced at £14.95 per person

Children under III at 19:35 per child

Shipley Carvery & Grill brunch buffet will revert back to £12.95 from 27th Dec 2024. \*Not available Christmas Day

The a la carte menu and the Christmas Banqueting Menus will also be available at lunch time at Midpoint/Pudey. 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

#### Available every

Wed – Fri Weds 4th, 11th, & 18th Thurs 5th, 12th, 19th & 26th Dec Fri 6th, 13th, 20th & 27th

Dec 12 noon – 2:30pm (Not available Christmas Day)

#### Priced at £17.95 per person

Children under 10 £13.95per 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

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## SHIPLEY GRILL AND CARVERY

AVAILABLE FROM MON 2nd DEC - 29th DEC 2024 7

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 £23.95 per person

Children under 10 at £14.95 per child

## PUDSEY (Midpoint)

The Buffet will also be available from: Mon 2nd Dec – 29th Dec 2024 7 days a week

#### Only £23.95 per person

Children under 10 £12.95 per child

## **GARFORTH**

The Buffet will also be available from: Mon 2nd Dec – 29th Dec 2024 7 days a week Children under 10 £13.95 N.B. the evening buffet will revert back to £21.95 from 30th Dec 2024

## Only £22.95 per person

The Buffet will also be available from: Mon 2nd Dec - 30th Dec 2024 7 days a week

LEEDS CITY, TADCASTER, WAKEFIELD & CHAPEL ALLERTON

The Sunday & Monday buffet will also be available from: Sun 2nd Dec – Mon 30th Dec 2024

## Only £21.95 per person

Children under 10 at £11.95 per child N.B The buffet will revert back to £19.95 from 5th Jan 2025 (Not available on Christmas Day)

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# 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. A 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
- · Garforth: Wasim
- Tadcaster: Jamil or Ghanzfar (Gazza)
- Wakefield: Jamil
- · Leeds: Nacem
- Chapel Allerton: Kamran or Habib

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

# Christmas Banquet Menu 2024

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 1st December - Friday 27th 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)

#### CHICKEN WINGS

Fried chicken wings marinated in vogurt(milk), ginger, garlic, and selected tandoori spices.

#### 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 DOPIAZA

Meat specially cooked with onions, garlic, ginger and selected herbs and spices.

#### KASHMIRI CHICKEN

These dishes are cooked with fresh bananas & lychees in Kashmiri spices, creating a highly valued and unique taste characteristic of its

#### VEGETABLE LAHSEN

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

#### PILAU RICE x 2

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

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

# 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 Hyderabadi 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

#### GOBHI GOSHT

Tender mutton and fresh gobhi (cauliflower), cooked with fresh onions, garlic, ginger, coriander, green chillies, tomatoes, bay leaf, and cinnamon juices.

#### CHICKEN MADRAS

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

#### CHICKEN PALAK

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

#### 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)

#### NAN x 2

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

Basmati rice infused with fresh lemon, onion seeds, mustard seeds & cumin seeds.

VEG MENU IS ALSO AVAILABLE

Check with your local branch for further information

# Gold Menu

Served plated

#### BALOCHI MACHLI

Fish marinated in garlic, lime, black pepper & green chili flavored with green cardamom, coriander, hing, and oven baked.

CHICKEN TIKKA

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

#### SEEKH KEBAB

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

ONION BHAJI
Onion dipped in a spicy batter of mixed herbs and green chilies, and then deep

#### Main Dishes

#### 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

#### KUNA GOSHT

Meat cooked with cream, vogurt (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. Beep-fried then pan cooked with Julienne cut ginger, spices, onions, peppers, mushrooms, and fresh cortander. Served on a sizzler plate on a bed of onions and with Hyderabadi

#### LAHORI CHOLAY

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

#### 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.

Traditional man is made from yeast, flour, and milk, with a touch of onion seeds.

(Contains gluten) RAITA (Contains yogurt, dairy)

#### 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

Authentic Indian ice cream made from whole milk, nuts, and cream. COFFEE VEG MENU ALSO AVAILABLE

Check with your local branch for further information

£22.95 per person £23.95 per person £29.95 per person

# New Years Eve Gala At Leeds £55.95 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 fireworks display at midnight! So come along with your family and friends and welcome in 2025 with Aagrah.

> Tuesday 31st December 2024 7.00 pm TO 7.30 pm Carriages at 1.00 am Dress Smart/Casual

Please note: Aagrah Leeds 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 the 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 Machli Masala (Medium) Gawala Mandi Onion Bhaji Lemon Sorbet

MAIN DISHES Chicken Chana Karahi Lamb Chilli Chicken Hyderabadi

Dall Achari

SUNDRIES

Aagrah's Special Salad Nan Pilau Rice Middle Eastern Raita Special (Contains dairy).

DESSERT Kulfi (Contains cream, dairy, milk, nuts)

Tea or Coffee

# GARFORTH (DJ AND DANCE FLOOR)

Garforth's New Year's Eve party will consist of a 3-course festive buffet priced at £29.95 per person.

Aagrah Garforth will not offer any other in-house dining on New Year's Eve. Takeaways are available to order throughout the evening.

SHIPLEY GRILL & CARVERY, MIDPOINT (Buffet) A special New Year's Eve Buffet will be available

Midpoint £25.95 per person Shipley Grill & Carvery £19.95 per person

CHAPEL ALLERTON (DJ AND DANCE FLOOR)

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

A great night out with friends or colleagues at a fantastic value!

Time: 7 pm arrival for 7:30 pm carriages at 1:00 am Dress: Smart or Lounge Suits Party poppers and Christmas novelties will be provided for each guest.

MIDPOINT WILL PLAY HOST TO CHRISTMAS PARTY NIGHTS ON

THURS 5th, 12th & 19st Dec FRI 6th, 13th & 20th Dec SAT 7th, 14th & 21st Dec

\*dates subject to availability

#### MENU

STARTERS
All served banquet style to the table

Lahori Fish Chicken Tikka Meat Chops Batata (spicy potato)

> MAIN DISHES Chicken Masala Kunna Gosht Murgh Masalam Vegetable Lahsen

SUNDRIES Pilau Rice Mini Roghni Nan Boondi Raita Salad Platter Pasta & Mediterranean

DESSERT
Chocolate Mousse
Aagrah Special Trifle
Gajer Halwa
(Contains cream, milk, nuts)
Tea or Coffee