

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

£25.95 per person

(Children under 10 £13.95 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)

AAGRAB

Our Locations

Shipley

T: 01274 530 880

4 Saltaire Road, Shipley, BD18 3HN

Brunch:

Wed - Sun: 10:00am - 2:30pm

Evening:

Mon - Thurs: 5.00pm -

11.00pm Fri & Sat: 5.00pm -

11.30pm

Sunday: 4:30pm - 10.30pm

*No alcohol sold. BYOB (bring

your 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

Lunch:

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 2HF

Mon-Sat 5:00pm - 11:00pm

Sun 4:30pm - 10:30pm

*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

WF1 5NX

Mon-Sat: 5.00 pm - 11.00 pm

Sunday: 4.30 pm - 10.00 pm

*Fully Licensed

Christmas at

AAGRAB

restaurants | event catering

Festive Buffet Lunch

SHIPLEY GRILL AND CARVERY & MIDPOINT

AN EXTENDED THREE COURSE CHRISTMAS BUFFET BRUNCH WILL BE AVAILABLE AT:
Shipley Buffet (Wed-Sun)

Wed 4th – Sun 29th Dec 2024 10:00am till 3:00pm*

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 10 at £9.95 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/Pudsey. 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 £13.95 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 info@aagrah.com

Festive Evening Buffet

SHIPLEY GRILL AND CARVERY

AVAILABLE FROM MON 2nd DEC – 29th DEC 2024 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 £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)

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: Naeem
- 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 **yogurt(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 origin.

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**)

£22.95 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

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 masala.

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 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

£23.95 per person

Gold Menu

Starters

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 chillies, 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 chillies, and then deep fried.

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 distinctive flavors.

KUNA GOSHT

Meat cooked with cream, yogurt (**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 julienned 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 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 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

£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 Hyderabad
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 £22.95 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