

# Christmas Day

Garforth Christmas Buffet  
12 noon - 6:00 pm

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

## Evening Buffet

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  
£20.95 from 30th Dec 2024

£22.95 per person

## New Years Eve

DJ & 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.

Aagrah Garforth  
Aberford Road, Garforth  
LS25 2HF  
0113 245 5667

# New Years Eve Gala at Leeds City

£55.95 per person.

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  
Middle Eastern Style (Contains dairy).  
DESSERT Kulfi

(Contains cream, dairy, milk, nuts)

Tea or Coffee



# Christmas at

# AAGRAH

restaurants | event catering





# 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 cinamon juices.

#### CHICKEN MADRAS

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

#### CHICKEN PALAK

Diced 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 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**).

#### 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**

