

Harlequin Restaurants

festive programme & pricelist



**We're Cooking
up a cracker
this Christmas...**

at your Favourite
Harlequin Restaurant

ASHOKA ASHTON LANE 19 Ashton Lane, Glasgow G12
 ASHOKA BEARSDEN 9 Kirk Road, Glasgow G61
 ASHOKA WEST END 1284 Argyle Street, Glasgow G3
 ASHOKA SOUTH SIDE 268 Clarkston Road, Glasgow G44
 ASHOKA BELLSHILL 4-5 Holytown Road, Bellshill ML4
 ASHOKA JOHNSTONE 3 Rankine Street, Johnstone PA5
 ASHOKA AT THE MILL 500 Corselet Road, Glasgow G53
 ASHOKA REGENT BRASSERIE 99 Cowgate, Kirkintilloch Glasgow G66
 SPICE OF LIFE 1293 Argyle Street, Glasgow G3
 KAMA SUTRA 331 Sauchiehall Street, Glasgow G2
 MISTER SINGH'S INDIA 149 Elderslie Street, Glasgow G3
 WHISKY GALORE 6 Holytown Road, Bellshill ML4



Reservations & Enquiry Freephone Hotline
Free phone 0800 195 3 195
 www.harlequinrestaurants.com

Make your choice below	Table d'hote festive lunch	Table d'hote festive dinner	Festive Buffet	Dates available.	Christmas Day	New Year's Day	Ents/ Party nights	Private suites
Ashoka Ashton Lane	£12.95	£19.95		6-23 December	Closed	Closed		
Ashoka West End	£12.95	£19.95		6-24 December	Closed	Open from 4pm	Karaoke party nights on selected evenings in December	Suite available for parties of 20 -36 people
Spice of Life	£12.95	£19.95		6-24 December	Closed	Closed		Karaoke available for 50-80 people by arrangement
Ashoka Bearsden	£12.95	£18.95		8-24 December	Closed	Open		
Ashoka South Side	a la carte menu only	a la carte menu only			Closed	Open		
Ashoka at the Mill	£12.95	£18.95	Festive Dinner Buffet £14.95 (separate menu)	8-24 December	Grand Buffet Banquet £25.95 Kids under 14 £13.95	Open	Curry Karaoke Party Nights selected evenings in Dec	Yes
Ashoka Johnstone	£9.95	£15.95		6-24 December	£29.95 Kids under 14 £14.95	Open	Karaoke Party Nights 10,11,16,17 Dec £19.95	
Ashoka Bellshill	£9.95	£19.95		8-26 December	£25.95 Kids under 12 £9.95	Closed		
Ashoka Regent Brasserie	£11.95	£18.95		8-24 December	£29.95 Kids under 14 £14.95	Closed		
Whisky Galore						Closed	DJ every weekend from 1st - 31st Dec	
Mister Singh's	£14.95	£21.95		6-24 December	£33.95 Kids under 14 £14.95	Closed		Yes
Kama Sutra	£14.95	£22.95		8-24 December	£29.95 Kids under 14 £15.95	Open	Party nights on selected evenings in December	Yes

SPECIAL INFORMATION

- Please note a 10% surcharge applies on all menus including a la carte and buffet on Friday 10th and 17th December.
- Separate Festive Dinner Buffet Menus is available for Ashoka at the Mill
- Opening times over the festive period may vary, so please check with the restaurant when making your reservation.
- Restaurants open on Christmas Day have various sittings, so ask for details when making your reservation



BOOKING FORM

To provisionally reserve your table over the Festive Period, please complete this form and return it to the restaurant of your choice together with a NON-REFUNDABLE deposit of £10 per person. Deposits can also be paid by cheque or cash by calling into the restaurant.

I wish to reserve a table for

FESTIVE LUNCH (served between noon and 3pm)

FESTIVE DINNER

CHRISTMAS DAY (times may vary where applicable)

EVENING BUFFET BANQUET (Ashoka Mill only)

ON (date) _____ TIME _____

CONTACT NAME _____

COMPANY NAME
(if appropriate) _____

ADDRESS _____

_____ Post Code _____

TEL NO: (daytime) _____ (evening) _____

E-MAIL: _____

NUMBER OF ADULTS _____

NUMBER OF CHILDREN (under 14) _____

HIGH CHAIR REQUIREMENTS _____

DEPOSIT AMOUNT (£10 per person) _____
non refundable

I wish to reserve my table for _____ people, and enclose a cheque to the value of £ _____ on the understanding that this deposit is non-refundable in the event of cancellation or should our specified number fall short on the day.

Signature _____

Date of Reservation _____



HARLEQUIN

restaurants

Reservations & Enquiry Freephone Hotline

0800 195 3 195

www.harlequinrestaurants.com

*Relax...
'Wine' Down...
and put some
Sparkle
into Your
Festive
Celebrations*



*Choose from our eclectic
range of ruby red, rosé,
chilled white or
sparkling wines
carefully selected to
complement the
exotic flavours of our
fine eastern cuisine.*

Cooking up
a cracker this
Christmas!



HARLEQUIN

restaurants

christmas day banquet



POPADOMS AND SPICED ONIONS

and a trio of tasty dips to help you get cracking!



PAKORA MEDLEY

a merry mix of vegetable, chicken, cauliflower, mushroom and onion bhaji

CHANDRY CHILLI CHICKEN

succulent fillets of chicken marinated in a sweet 'n' spicy Cantonese style sauce, lightly fried until golden, served with a sweet chilli dip

PRANCER'S PLATTER

a mouth-watering medley of chicken chaat, chicken tikka, seekh kebab and aloo tikki

GARLIC MUSHROOMS

mouthwatering mushrooms pan fried in a fusion of exotic spices, garlic, crushed black peppercorns and a flourish of fresh cream

PRAWN MARIE ROSE

a christmas cocktail of juicy prawns smothered in a creamy mango marie-rose sauce



our seasonal sub-continental dishes are served with a selection of rice and freshly fired indian breads

KORMA YE FAITHFUL

tender chicken fillets sautéed in a sumptuously creamy sauce

CHICKEN TIKKA CHASNI

a delicious variation on the korma theme with a tangy twist of sweet 'n' sour

TANDOORI SIZZLER

succulent marinated chicken, lamb and seekh kebab barbecued to sizzling perfection in the tandoor, served with pilau rice, crisp salad garnish and authentic curry sauce

FESTIVE BIRYANI

sliced tandoori chicken and lamb, simmered in an aromatic herb tarka and savoury vegetable rice garnished with fried onions and served with makhni daal (creamy lentils)

BOMBAY BAKHRA

diced lamb simmered karahi style in a fricassee of sliced onions, ginger, green capsicums, tomatoes, chillies, kali jeera and fresh spinach leaves

CHICKEN TIKKA MAHARANI

marinated chicken sautéed in a slightly sweet and exquisitely spicy chilli sauce with garden peas and mushrooms

KING PRAWN ROGAN JOSH

plump Pacific king prawns lightly sautéed in a sensuous fusion of tomatoes, paprika, onions, a host of spices and a flourish of fresh cream

SOUTH INDIAN GARLIC CHILLI SABJHI

a host of indian vegetables sautéed in a spicy chilli sauce...a hot favourite!

CHEF'S EUROPEAN VEGETARIAN

DISH OF THE DAY

please ask your server for details

TRADITIONAL TURKEY PLATTER

tender breast of turkey served up in traditional style with all the trimmings

FESTIVE ROAST

prime roast beef served with all the seasonal trimmings



INDIAN KULFI
CHRISTMAS PUDDING AND BRANDY BUTTER
CHOCOLATE FUDGE CAKE
CHRISTMAS DAY GATEAU
MINCE PIES



COFFEE AND BELGIAN MINTS

have your party at a
Harlequin
Restaurant
this festive season

Tis the season to be jolly, so spice up the festive party season at a Harlequin Restaurant and we'll make sure it's a cracker!

This year, our Festive Lunch and Dinner Menus will be served up in style from early December, and some restaurants will also be open on Christmas Day, so save yourself the hassle and book early!

If you're planning the annual office bash, we have private suites and party nights available in selected outlets to put that extra sparkle into your celebrations!

The following menus are available in most of our restaurants, with an additional Festive Buffet menu on offer at the Ashoka at the Mill.

For more information, call our freephone hotline and our friendly staff will be happy to advise you!

We look forward to extending a warm welcome to you and your guests over the festive season!

Charan Gill MBE
MANAGING DIRECTOR

Reservations and Enquiry Hotline
Freephone 0800 195 3 195

festive lunch

VEGETABLE PAKORA

served with a saucy dip and that's just for starters!

CHICKEN TIKKA

marinated chicken, barbecued to perfection and served with crisp salad garnish and a cool mint yoghurt dip

CHICKEN CHAAT

chicken drumsticks swathed in a sweet 'n' sour patia sauce

MAGICAL MUSHROOM

button mushrooms, pan-fried in garlic, herbs, red wine and a flourish of fresh cream

PRAWN MARIE ROSE

a christmas cocktail of juicy prawns smothered in a creamy mango marie-rose sauce



our seasonal sub-continental dishes are served with a selection of rice and freshly fired indian breads

CHICKEN TIKKA MASALA

a festive fusion of chicken tikka, garlic, ginger, cumin, onions and peppers simmered in a flavoursome masala sauce

CHICKEN TIKKA CHASNI

a delicious variation on the korma theme with a tangy twist of sweet 'n' sour

KORMA YE FAITHFUL

tender breast of chicken sautéed in a sumptuously creamy sauce

SPECIAL KARAHI BHOONA

marinated chicken sautéed karahi style in a rich tarka with an abundance of capsicums and onions

LAMB SOUTH INDIAN GARLIC CHILLI

tender lamb simmered in a spicy chilli sauce with a twist of sweet 'n' sour

SABJHI BHOONA

a medley of festive vegetables simmered in a fusion of onions, ginger, green capsicums, tomatoes, chillies, kali jeera and fresh spinach leaves

CHEF'S EUROPEAN VEGETARIAN DISH OF THE DAY

please ask your server for details

TRADITIONAL TURKEY PLATTER

the seasonal favourite served with all the trimmings



ICE CREAM

GULAB JAMIN

CHOCOLATE FUDGE CAKE

MINCE PIES



COFFEE AND BELGIAN MINTS

festive dinner

KASHMIRI CHRISTMAS CRACKERS & SPICED ONIONS

and a trio of tasty dips to help you get cracking!



PAKORA MEDLEY

a merry mix of vegetable, chicken and cauliflower

SEEKH KEBAB

aromatic minced lamb kebabs served with crisp salad garnish and a delectable dip

MERRY MUSHROOMS

button mushrooms with lashings of garlic in a deliciously creamy sauce

PRAWN POORI PARCEL

Indian pan-fried bread topped with sumptuously sweet chilli prawns

VEGETABLE SAMOSA

delicately spiced mixed vegetables encased in a light filo pastry served with tangy chickpeas

PRAWN MARIE ROSE

a christmas cocktail of juicy prawns smothered in a creamy mango marie-rose sauce

CHANDRY CHILLI CHICKEN

succulent fillets of chicken marinated in a sweet 'n' spicy Cantonese style sauce, lightly fried until golden, served with a sweet chilli dip



our seasonal sub-continental dishes are served with a selection of rice and freshly fired indian breads

CHICKEN NENTARA

chicken fillets simmered in a rich and tangy tomato tarka with a soupçon of sliced capsicums and onions

KORMA YE FAITHFUL

tender breast of chicken swathed in a sumptuously creamy sauce

CHICKEN TIKKA SHASHLIK

succulent marinated chicken barbecued with onions, peppers and plum tomatoes served with pilau rice and a traditional curry sauce

CHICKEN TIKKA CHASNI

a delicious variation on the korma theme with a tangy twist of sweet 'n' sour

JANGLI MURGH

pan fried chicken simmered in an exotic fusion of fresh coriander, garlic, chilli, capsicums, mushrooms and tropical coconut milk

LAMB JAIPURI

tender lamb sautéed in an exotic fricassee of jaipuri spices, capsicums, onions, ginger, garlic, green chillies and a hint of coconut

CHICKEN TIKKA MASALA

chicken tikka simmered in aromatic punjabi spices with capsicums, onions and tomatoes

PANEER PARDESI

Indian cottage cheese sautéed with succulent spinach, onions and mushrooms

CHEF'S EUROPEAN VEGETARIAN DISH OF THE DAY

please ask your server for details

FESTIVE ROAST

prime roast beef served with all the seasonal trimmings

TRADITIONAL TURKEY PLATTER

a seasonal favourite served with all the trimmings



INDIAN KULFI

CHOCOLATE FUDGE CAKE

CHRISTMAS PUDDING & BRANDY BUTTER

CITRUS SORBET



COFFEE AND BELGIAN MINTS