

Seasons Greetings from



**THE  
PERFECT  
GIFT**



*Kama  
Sutra*



**Discover All  
Our Saucy Secrets**

Learn how it's done with our super guide to simple, tasty authentic Indian recipes, and you could be impressing your friends with your own authentic Indian cooking!

**ONLY £14.95**  
**GET YOUR COPY NOW!**

*Kama Sutra*

KAMA SUTRA 331 SAUCHIEHALL STREET, G2

VISIT HARLEQUIN RESTAURANTS ONLINE AT  
[www.harlequinrestaurants.com](http://www.harlequinrestaurants.com)  
**FREEPHONE 0800 195 3 195**  
OR POP IN TO YOUR FAVOURITE HARLEQUIN RESTAURANT



**festive**  
*Menu*  
**2006**



**Festive Lunches • Festive Dinners**  
**Christmas Day Buffet • Karaoke Nights**  
**5 course all inclusive Christmas Banquet & Beverages**

**Freephone 0800 195 3 195 Book Now!**



# Festive Lunch 2006



**Crispy Popadoms with Spiced Onions**



**Chandri Chilli Chicken**

Cubes of chicken marinated in home made sweet 'n' spicy Cantonese style sauce

**Garlic Chilli Mushrooms**


**Prawn Cocktail**

**Seekh Kebab**

Minced lamb blended in aromatic spices

**Pakora Mix**

Selection of Mushroom, Vegetable, Chicken and Gobi



**Chicken Tikka Masala**

**Gosht Sukha Dry Lamb Curry**

Tender lamb served in tarka masala, giving a rich dry curry base, finished with a garnish of fresh coriander

**Korma Muglai**

(Chicken or Lamb)

**Chicken Tikka Chasni**

**Sabhji Bhoona**


Mixed vegetables cooked in rich dry masala with fresh coriander

**Murgh Makhni**

Chicken Tikka sautéed in a tasty tomato based makhni gravy

**Traditional Turkey Platter**

Served with all the trimmings



**Pista Kulfi**

**Chocolate Fudge Cake**



**Coffee with Belgian Chocolate Squares**

**only £12.95**

Vegetarian options available



## 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: (please tick appropriate box)

Festive Lunch (served between noon and 3pm)

Festive Dinner

All Inclusive Christmas Banquet

Karaoke Party Nights

Christmas Day Banquet

Party Nights

*Kama Sutra*

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 **X** \_\_\_\_\_

Date of Reservation \_\_\_\_\_

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# Christmas Day Banquet 2006



**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

### **Chandri 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

### **Tandoori Platter**

Lamb tikka, chicken tikka, seekh kebab and chicken chaat

### **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

### **Chicken Korma**

tender chicken fillets sautéed in a sumptuously creamy sauce

### **Chicken Tikka Chasni**

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)

### **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!

### **Traditional Turkey Platter**

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



**Indian kulfi, Christmas Pudding & Brandy Butter,  
Chocolate Fudge Cake,  
Christmas Day Gâteau or Mince Pies**



Coffee and Belgian Mints

## only £29.95

Vegetarian options available



# Festive Dinner 2006



**Crispy Popadoms with Spiced Onions**



### **Vegetable Pakora**

### **Garlic Pepper Chicken**

Indo-Cantonese fusion starter with strips of chicken and peppers

### **Prawn Cocktail**

### **Kebab Tikki**

Minced chicken flavoured with herbs and spices and shallow fried

### **Pakora Mix**

selections of Mushroom, Vegetable, Chicken & Gobi

### **Tomato and Basil Soup**

A tasty fusion of tomatoes and aromatic fresh basil



### **Chettinad Curry**

Breast of chicken diced and pan fried in a rich pepper sauce with aloo and fresh green chilli

### **Chicken Korma**

Tender pieces of chicken sautéed in sumptuously creamy sauce

### **Chicken Tikka Chasni**

Chicken tikka cooked in smooth creamy sauce with a twist of sweet 'n' sour

### **Prawn Kerela Chilli**

A piquant patia base, a hint of black pepper, a smattering of coconut and a kick from some wicked green chillies

### **Chicken Tikka Masala**

Festive fusion of tasty chicken tikka, garlic, ginger, cumin, onions and peppers simmered in masala sauce

### **South Indian Garlic Chilli Sabjhi**

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


### **Achari Aloo**

Potatoes mixed with pickled spices and sautéed with creamy onion and yoghurt gravy

### **Oriental Vegetable Stir Fry**

### **Traditional Turkey Platter**

Served with all the trimmings



**Mango Kulfi, Chocolate Fudge Cake  
or Christmas Pudding with Brandy Butter**



Coffee with Belgian Chocolate Squares

## only £19.95

Vegetarian options available



all inclusive  
**Christmas**  
5 Course Festive  
Banquet & Beverages

**5 COURSES**

1. **Appetisers**
2. **Starters** (choose one)
3. **Main Courses** (choose one)  
main course with either Nan Bread, Chapati or Rice\*
4. **Deserts** (choose one)
5. **Coffee and Mints**

\*does not include European or dishes which already have rice as part of meal. For terms governing beverages, please see below.

**£29.95**

When you book before 30th November 2006

### Appetisers

Popadums and pickles  
(spiced onion, mint raita, mango chutney)

### Starters

- ✓ Pakora, Chicken Pakora, Chicken Chaat, Prawn Cocktail, ✓ Garlic Mushrooms,
- ♥ Chicken Tikka Starter, Mixed Pakora,
- ✓ Vegetable Samosa,

### Main Courses

- Chicken Tikka Chasni, Special Lamb Bhoona,  
Prawn South Indian Garlic Chilli,  
Chicken or Lamb Korma,  
✓ Mixed Vegetable Pardesi,  
Chicken Pan Fried Breast Jaipuri,  
Chicken or Lamb Bhoona, Chicken Tikka
- Traditional Turkey Platter ■ Fish & Chips

Vegetarian options available

### Desserts

- Hot Chocolate Fudge cake with ice cream,  
Hot Gulab Jaman, Indian Pistachio Kulfi

### Coffees

Served with Belgian Mints

- ♥ Healthy Choice ■ European dishes ✓ Vegetarian dishes

*Kama Sutra*

**Terms & Conditions:** All beverages must be ordered in single measure. Beverages include Vodka, Whisky, Gin, Bacardi, house wines (red, white and sparkling), draught Tennents Lager, draught Lal Toofan and all mixers, splits and soft drinks. Inclusive beverages will be served during the two and a half hour period from time of booking. These offers are not available in conjunction with any other offer or promotion or the Harlequin Hospitality Card. All inclusive bookings must be made before November 30th 2006, Subject to terms and conditions. Festive programme may vary in each outlet. All inclusive festive banquet and beverages available from 1st December until 24th December 2006.

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festive  
**Karaoke**  
nights



### Curtains Up

Tantalising selection of crispy poppadoms,  
spiced onions and delectable dips.

A festive platter of the following

**Vegetable Pakora, Chicken pakora,  
Garlic Mushrooms, Seekh Kebab and Chicken Chaat**

### The star Attraction

#### Chicken Tikka Masala

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

#### Chicken Korma

tender pieces of chicken sautéed in sumptuously creamy sauce

#### Lamb Angara

Diced lamb simmered in a fusion of cinnamon, bay leaves,  
coriander seeds and chefs home made garam masala

#### South Indian Garlic Chilli Sabjhi

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

#### Mixed Grill Sizzler

Chunks of Chicken tikka, seekh kebab, Lamb Tikka on a bed of  
onions and capsicum. Choice of Fried or Boiled Rice and Naan

Vegetarian options available

### Just Desserts

Choice of Desserts

**Gulab Jamin with ice cream  
Indian Kulfi or Chocolate fudge Cake**

**3 COURSE MEAL AND  
KARAOKE  
ENTERTAINMENT INCLUDED  
only £21.95  
per person**



### Party Nights!

**Birthdays,  
Anniversaries,  
Hen Nights,  
Office Parties,  
Stag Nights**