

the 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

Deserts

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

Coffees

Served with Belgian Mints

♥ Healthy Choice ■ European dishes ✓ Vegetarian dishes

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 offer ends 24th December 2006.

Ashoka®
at the mill
RESTAURANT AND FUNCTION COMPLEX

Freephone 0800 195 3 195 Book Now!



festive Menu 2006



S e a s o n s G r e e t i n g s



Festive Lunches • Festive Dinners
Christmas Day Buffet • Karaoke Nights
5 course all inclusive Christmas Banquet & Beverages
Sunday Night Comedy Club



HARLEQUIN

—  —
r e s t a u r a n t s

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RESTAURANT AND FUNCTION COMPLEX

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festive lunch

Vegetable pakora

with a saucy dip.. And that's just for starters

Seekh kebab

Minced lamb, enveloped in aromatic spices

Santa's Surprise

a Christmas cocktail of plump juicy prawns smothered in a creamy marie rose sauce

Chandry Chilli chicken

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

Merry Mushrooms

button mushrooms with lashings of garlic in a deliciously creamy sauce

Carrot and Coriander soup

a winter warmer, just like granny makes it

Chicken Tikka Masala

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

Choosa Khaas Makhni

chicken tikka sautéed in a tasty tomato based makhni gravy

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

Lamb Rogan Josh

flavorsome fusion of tomatoes, paprika and a host of spices create this immensely popular dish

Sabzhi Panchmel

Juliennes of garden fresh vegetables tossed in flavoursome onion, cumin, tomato and masala

Vegetable Lasagne

The classic italian pasta dish made with choice, fresh vegetables

Roast Lamb

Succulent roast lamb, with all the trimmings

Traditional Turkey Platter

Seasonal favourite with all the trimmings, a treat for the traditionalists

Gulab Jamin

Ice Cream

Chocolate fudge Cake

Coffee and Mints

all Indian dishes served with a choice of Naan or Rice

£11.95 per person

Please be sure to send in your menu choices two weeks prior to the booking.

booking form

To reserve your table over the Festive Period, please complete this form and return it to the Ashoka at the Mill, 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**
- FESTIVE DINNER**
- CHRISTMAS DAY**
- 5 COURSE ALL INCLUSIVE BANQUET & BEVERAGES**
- EVENING BUFFET BANQUET**
- KARAOKE NIGHTS**

(Subject to minimum booking of 10 – Please call to check availability if you wish to book for less than 10)

ON (date) _____ TIME _____

Contact Name _____

Company Name (if appropriate) _____

Address _____

Postcode _____

Tel No (daytime) _____

Mobile no (optional) _____

email _____

Number of Adults _____

Number of Children (under 14) _____

Deposit amount (£10 per adult/£5 per child) _____

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

Signature _____

Date of Reservation _____

500 Corselet Road, Glasgow G53

Freephone Festive Reservations Hotline Book Now!

0800 195 3 195

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 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

Sabz Panchmel

Juliennes of garden fresh vegetables tossed in a flavoursome onion, cumin and tomato masala

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

Choice of Desserts

Gulab Jamin with ice cream

or

Indian Kulfi

or

Chocolate fudge Cake

or

Minced pies

£21.95
per person

festive events

Regular Buffet £14.95 per person

santa visits The Mill

17th, 24th and 25th december

Meet Santa as he drops by at the Mill, bringing exciting gifts for the children.

Sunday Night Comedy

From 10th December, Sunday night is comedy night at the Mill. Enjoy the best in indian Cuisine along with one or two drinks and a lotta laughs, provided by our array of funnymen and women.

festive dinner

Dry Chilli Chicken

Oriental style diced chicken tossed with mixed peppers

Chicken Tikka

a sizzling start to the festive season

Fish Amritsari

Fillet of fish marinated in carom seeds, exotic spices

Pakora medley

a mix of chicken, vegetable and cauliflower

Magical Mushrooms

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

Tomato and Basil Soup

a tasty fusion of tomatoes and aromatic fresh basil

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

Chicken Tikka Jalandheri

potent fusion of ginger, garlic, onions, coconut cream and fresh herbs, with a kick from spicy chilli sauce

Prawn Kerala 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

Gosht Masaledar

Diced lamb lightly fried and cooked with fresh onion and tomatoes!

Achari Aloo

potatoes mixed with pickled spices and sautéed with creamy onion and yoghurt gravy!

Oriental Vegetable stir fry

A medley of European and oriental vegetables, stir fried in flavoursome oyster sauce, served with rice

Roast Lamb

Succulent roast lamb, with all the trimmings

Traditional Turkey Platter

Seasonal favourite with all the trimmings, a treat for the traditionalists

Gulab Jamin

Ice cream

Indian kulfi

Christmas pudding and brandy butter

Coffee and Mints

all Indian dishes served with a choice of Naan or Rice

£17.95 per person

Please be sure to send in your menu choices two weeks prior to the booking.

Christmas Day Buffet

Starters

Popadom and Spiced Onions

A light savoury combination to get the taste buds ready

Pakora

Choose from mushrooms, aubergine, cauliflower, vegetable and chicken

Prancer's Platter

A mouth watering medley of chicken chaat, chicken tikka, seekh kebab and aloo tikka

Fish Amritsari

Fillet of fish marinated in carom seeds, exotic spices

Seekh Kebab

Minced lamb, enveloped in aromatic spices

Santa's Surprise

a Christmas cocktail of plump juicy prawns smothered in a creamy marie rose sauce

Chandry Chilli chicken

cubes of chicken marinated in home made sweet n spicy cantonese style sauce

Merry Mushrooms

button mushrooms with lashings of garlic in a deliciously creamy sauce

Carrot and Coriander Soup

a winter warmer, just like granny makes it

Starters will be served at the table

Main Course Dishes

Chicken Tikka Masala

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

Choosa Khaas Makhni

chicken tikka sautéed in a tasty tomato based makhni gravy

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

Prawns Jaipuri

tasty prawns in a blend of capsicum, onions, ginger, garlic, green chillies, and aromatic Jaipuri spices

Lal Maas

Diced lamb simmered in a rich gravy of smoked tomatoes and chillies onion, cumin, tomato and masala

Adraki Gobi

Cauliflower florets stir fried with aromatic fresh ginger juliennes and coriander

Seasonal favourites

with all the trimmings

*Vegetable Lasagne

*Roast Lamb

*Traditional Turkey Platter

Boiled Rice

Fried Rice

Naan

Desserts

Gulab Jamin with ice cream

Indian Kulfi

Chocolate fudge Cake

Minced pies

Fresh fruits

Coffee and Mints

£29.95 per person

*Items marked * will be served at the table

Please be sure to send in your menu choices two weeks prior to the booking.

