

# Booking Form

NAME OF HOST/ORGANISER

COMPANY NAME (IF APPLICABLE)

ADDRESS

POST CODE

TELEPHONE

EMAIL



TOTAL NUMBER IN PARTY

NUMBER OF ADULTS

NUMBER OF CHILDREN

BOOKING  
TIME

12 NOON

2.30PM



#### ALLERGENS & INTOLERANCES

Our food may contain certain allergens such as Mustard, Celery, Egg, Nuts, Peanuts, Dairy, Gluten, Molluscs, Crustacean, Shellfish, Fish, Lupin, Sulphur Dioxide, Soya. Please ask about your meal and we will be happy to advise you. Please be aware: due to potential cross contamination, we cannot guarantee any of our food as free from allergens.



## LITTLE INDIA

Fully Licensed & Air Conditioned | Indian & Bangladeshi Restaurant

# Christmas Day LUNCH

**BOOKINGS NOW BEING TAKEN**

## TEL: 01527 892 411

1207 Evesham Road, Astwood Bank, Redditch B96 6AB  
[www.littleindiaastwoodbank.co.uk](http://www.littleindiaastwoodbank.co.uk)

# Christmas Day Lunch Menu

## TRADITIONAL ENGLISH

### Welcome Drink

Orange Juice or Glass of Prosecco

### Starter (Please write how many in boxes below)

Prawn Cocktail with Avocado

Vegetable Soup

### Main Course

Traditional Roast Turkey with  
Sage & Onion Stuffing

*and served with fresh sprouts, broccoli, cauliflower, carrot,  
roast potatoes, gravy and cranberry sauce.*

### Dessert

Christmas Pudding with Brandy Sauce

### Finished with

A shot of Baileys or Brandy or  
Tea or Coffee

**ADULT**  
**£52.95**

**CHILD**  
**£28.95**



1ST SITTING: 12.00PM 2ND SITTING: 2.30PM



Book Early To Avoid Disappointment. Limited Availability.  
ADVANCED ORDERS REQUIRED (SEE MENUS ABOVE)  
Child is under 12 years old. £15.00 deposit per person required.



*Christmas & New Years Party Booking  
being taken throughout the month of December.*

Special Set Menu's are available from  
£19.95 per person. Please ask for further details.

## INDIAN MENU

### Welcome Drink

Orange Juice or Glass of Prosecco

### Appetizer

Papadoms with Chutney Tray

### Starter (Please write how many in boxes below)

Bombay Mix Twister  Grill Lamb Chops

Onion Bhaji  Tempura Tiger Prawn

Brinjal Pakora

### Main Course (Please write how many in boxes below)

Mumbai Lamb Shank

*Whole lamb shank, slow cooked to perfection then served in  
chef's special bhuna sauce.*

Authentic Jeera Chicken

*Sliced chicken with toasted ground cumin, coconut milk and herbs, cooked in  
a fairly thick hot sauce. A much loved dish from Madras!*

Spicy King Prawn Curry

*Tiger prawns cooked with Bangla uri beans, sliced green chillies, coriander,  
parsley and spring onion in a fairly spicy sauce.*

Chicken Tikka Masala

*Traditional favourite, rich in flavour and texture.*

Chicken Korma

*A traditional recipe consisting of onions garnished with pure butter ghee, spices, milk,  
fresh cream and almond powder. An aromatic, mild dish*

Chicken or Lamb Sagwalla

*Chicken or lamb cooked with spinach, onions, green chillies and a mixture of spices.*

### Sundries (Please write how many in boxes below)

Rice  Pilau Rice  Mushroom Rice  Egg Fried Rice

Nan  Peshwari Nan  Garlic Nan

Keema Nan  Cheese Nan

### Dessert

Chocolate Gateau with Vanilla Ice Cream

### Finished with

A shot of Baileys or Brandy or  
Tea or Coffee

**ALL ORDERS  
MUST BE IN BY  
15th DECEMBER!**