Asha's

CONTEMPORARY INDIAN CUISINE

CHRISTMAS '23

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JOIN US THIS CHRISTMAS AT ASHA'S FOR A FESTIVE FEAST DURING THE SEASON OF SHARING AND CELEBRATION.

Here our head chef has removed the hassle of planning your Christmas gathering with a tasty selection and variety of dishes all served for sharing.

A menu designed for groups of 5 or more to dine together. With a nod to tradition and a twist from the Asha's kitchen, this will be a Christmas meal to savour and remember.

www.ashasrestaurants.com @ashasmanchester @ashasmanchesteruk

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CONTEMPORARY INDIAN CUISINE

FESTIVE MENU

A basket of poppadums served with a selection of homemade chutneys

STARTERS

BEETROOT ALOO TIKKI
Pan fried potato & beetroot cutlets stuffed with mashed green peas & spices

LIME CHICKEN TIKKA SAMOSA
Chicken marinated in coriander in fresh yoghurt, spices & deep fried

TANDOORI LAMB CHOPS
Spiced lamb chops marinated in ginger, garlic, cumin & garam masala

CHILLI CHIVES PRAWN
Jumbo prawn marinated with yoghurt, green chilli,
turmeric, coconut & chives cooked in the tandoor

MAINS

AMRITSARI RARA GHOST
Tender pieces of lamb cooked in rich gravy made with
aromatic whole spice & minced mutton

SEAFOOD LABABDAR
Prawn & Salmon cooked in onion with tomato gravy

SMOKED TURKEY TIKKA MASALA
Chargrilled turkey cooked in a rich onion & tomato tangy gravy

MALVANI KHADAI VEG (V)
A medley of cauliflower, carrots, green beans, in a tomato & coconut masala

CHICKEN BERRY BIRYANI
Parsi-style chicken cooked with ginger, mint, coriander, spices,
topped with cranberries & brown onion

DAL MAKHANI (V)
Black lentil, fenugreek, tomato, cream & butter

All served with

POMEGRANATE MINT RAITA & STEAMED RICE
Creamy yoghurt topped with pomegranate & mint

BREAD
Tandoori assorted flavoured bread,
plain, truffle, cranberry & pistachio

DESSERT

CHRISTMAS CHEESECAKE

Minimum of 5 guests • All bookings of 7 people & above need to order from the same set menu
All food is served to share • Please inform us of any dietary requirements 7 days in advance • Vegan menus
available on request • Set menu not available for takeaway • 10% service charge will be applied

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CONTEMPORARY INDIAN CUISINE

FESTIVE VEGETARIAN MENU

A basket of poppadums served with a selection of homemade chutneys

STARTERS

VEG SAMOSA CHAAT
Lightly spiced potato with green peas & potato

BEETROOT ALOO TIKKI
Pan fried potato & beetroot cutlets stuffed with mashed green peas & spices

MUSHROOM KURKURE
Battered and deep-fried mushroom stuffed with cheese, bell peppers & crushed black pepper

PANEER ANGAR TIKKA
Tandoori paneer tikka marinated with gram flour, green chilli & garam masala

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MAINS

LASSONI ALOO TIKKA MASALA
Potato with garam masala in a spicy & tomato gravy

BABY CORN PALAK
Baby corn in a spicy spinach gravy

MALVANI KHADAI VEG
A medley of cauliflower, carrots, green beans, in a tomato & coconut masala

DAL MAKHANI
Classic black lentils slow-cooked overnight with tomatoes, cream & butter

SHAHI BERRY PANEER BIRYANI
A royal rice preparation with cottage cheese & spices

All served with

MIX VEG RAITA & STEAMED RICE
Creamy yoghurt topped with onion, tomato & cucumber

BREAD
Tandoori assorted flavoured bread, plain, sun-dried, cranberry & pistachio

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DESSERT

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Looking for a stunning location for your next big event or private dinner party? Our lavish private dining room with mirror installation is the perfect place to wine & dine your guests. Use The Peterman for pre-dinner drinks for cosy & secluded setting for any occasion.

To book/find out more
reservations@ashasmanchester.co.uk
0161 832 5309

Our lavish dining room hosts up to 24 guests, and a boardroom meeting space with sophistication and charm for up to 18 people.

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