

# Asha's

## FESTIVE VEGETARIAN MENU

£54 PER PERSON

A basket of poppadums served with a selection of homemade chutneys

### STARTERS

#### VEG SAMOSA

Handmade pastry filled with spiced potato & tamarind sauce  
with yoghurt and mint chutney

#### ALMOND ALOO TIKKI

Pan fried potato, almond flakes, Indian ground spices  
stuffed with mashed green peas, pomegranate, mint & tamarind

#### MUSHROOM KURKURE

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

#### PANEER KA SOLA

Cottage cheese, yoghurt & garam masala

### MAINS

#### ALOO GOBI

Potato with garam masala in a spicy tomato gravy

#### BABY CORN PALAK

Baby corn in a spicy spinach gravy

#### HARE BAIGAN KA BHARTA - ASHA BHOSLE SPECIAL

Aubergine, onion, green chilli & tumeric

#### DAL MAKHANI

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

#### VEGETABLE BERRY BIRYANI

Ginger, mint, coriander, saffron, garam masala, cranberries & brown onion

All served with

#### POMEGRANATE MINT RAITA & BIRYANI RICE

Creamy yoghurt topped with pomegranate & mint

#### BREAD

Plain, Garlic or Butter naan

### 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

[www.ashasrestaurants.com](http://www.ashasrestaurants.com) f @ashasmanchester i @ashasmanchesteruk