



QUEENS BRET FORD

The CHRISTMAS menu

DINE IN ROYALTY

25th
Dec.

12:30 pm & 2:30 pm

Make this Christmas extra special.
Reserve your table now!

WWW.QUEENSBRETFORD.COM

5 course fixed Christmas Menu

Only £45.⁹ p.p & £27.⁹ p.p for under 12s

UNDER 5s EAT FREE
selection from a children's menu

TEL: 024 7654 2671

Queens Bretford, Queens Rd,
Rugby, CV23 0JY

FREE PARKING RESERVED FOR ALL PATRONS

  @queensbretford

Starters

CHRISTMAS CRANBERRY PANEER TIKKA

Succulent paneer tikka bathed in a cranberry glaze, bursting with festive flavors and holiday warmth

TURKEY TREASURE SAMOSAS

Crispy golden pastry pockets filled with flavourful turkey, a hidden gem of festive spices

CREAMY COCONUT & GINGER SOUP

A velvety soup blend of rich coconut, zesty ginger, and aromatic spices and garnish

LENTIL & CHESTNUT SHAMMI KEBAB

Earthy lentils and chestnuts come together in these Christmas twist Indian shammi kebabs

CLASSIC CHEESE & CRACKERS

A timeless pairing of select cheeses accompanied by crisp, baked crackers served with cranberry jam

Mains

CHRISTMAS CROWN ROAST TURKEY

Classically succulent turkey roasted to perfection. Served with pigs in blankets, stuffing, brussel sprouts, gravy, new potatoes and a selection of vegetables (rice or breads not included, best paired with red wine)

XMAS MERRY MIXED GRILL

A delectable assortment of grilled Indian spiced meats and festive vegetables, the perfect Christmas feast

ANARDANA DUCK CURRY DELIGHT

Rich duck meat simmered in a robust pomegranate seed sauce, bringing out a subtle tanginess and rich depth

MUSHROOM & CHESTNUT CURRY

A harmonious blend of earthy mushrooms and chestnuts, bathed in a creamy, aromatic curry sauce

TANGY TAMARIND & COCONUT FISH CURRY

Flaky fish delicately cooked in a vibrant tamarind tang and creamy note coconut sauce

PANEER PLUSH PASANDA

Layers of soft paneer stuffed with a rich coriander and cashew filling, bathed in a tangy, creamy symphony of sauce



GLUTEN FREE
(request as gluten free)



VEGETARIAN



VEGAN



REQUEST SPICE

Sides

FROSTY GOBI MANCHURIAN

Crispy cauliflower florets tossed in a tangy Manchurian sauce, sprinkled with coconut snow for a wintry touch

CROWN JEWEL BHINDI

Tender okra stir-fried to perfection with golden raisins, cashews, and a hint of saffron

SNOWFLAKE SAAG PANEER

Creamy spinach curry with paneer cubes, topped with cream for a unique touch

KRINGLE'S KEEMA ALOO

Minced meat and potatoes, perfectly spiced & garnished with fresh coriander and ginger slivers

RAJMA RED VELVET KEBABS

Grilled red kidney bean kebabs, marinated with beetroot juice and aromatic spices. Served with a minty Christmas green chutney

MEDIUM GLASS OF RED WINE

A perfect pour of red house wine, offering a balanced palate and smooth finish

Rice or Breads

RICE

- STEAMED
- LEMON
- GARLIC
- PILAU
- EGG FRIED
- MUSHROOM
- CHILLI FRIED

NAAN

- PLAIN
- KEEMA
- GARLIC
- PESHWARI
- CHEESE
- CHILLI CHEESE
- GARLIC CHEESE

PARATHA

CHAPATI

TANDOORI ROTI

Dessert

GAJAR KA HALWA WONDER

Rich, hot carrot-based dessert served with ice cream

FESTIVE FROST KHEER

Creamy rice pudding lightly infused with cardamom

SNOWY RASSMALAI DELIGHT

Soft cheese balls soaked in a snowy milk syrup

CHRISTMAS PUDDING

Traditional rich, spiced dessert with brandy sauce

COCKTAILS

MAHARANI MULLED WINE 6⁵
A superior mulled wine laden with spice

CRANBERRY SANGRIA 6⁵
Sangria, cranberry juice & festive rosemary

SLOE GIN FIZZ 6⁵
Sloe gin, lemon, sparkling water, and blackberry

POMEGRANATE PROSECCO 5⁹
Prosecco with pomegranate juice & seeds

MOCKTAILS

RAJPUT ROSE REFRESHER 5⁹
Sparkling rose & elderflower fizz with petals

AZURE SOUR SPLASH 5⁹
Blue curacao with a zesty lemonade mix

BLOOD ORANGE ELIXIR 5⁹
Crisp blood orange, lemon, lime and mint

MERRY MANGO LASSI 4⁹
Creamy, chilled mango and yoghurt blend

Full range of wine, beer and drinks also available



Choose a dish from each of our five courses
to craft your ideal Christmas feast.



Kindly speak to a member of staff regarding any specific allergens or dietary requirements