



<p>Month of December</p>	<p>M-F 5-11pm S-S 12-11pm Make this festive period extra special. Reserve your table now! WWW.QUEENSBRETFORD.COM</p>
<p>Festive December Menu available alongside à la Carte</p>	

TEL: 024 7654 2671

Queens Bretford, Queens Rd,
Rugby, CV23 0JY


FREE PARKING RESERVED FOR ALL PATRONS

  @queensbretford


Starters

MONARCH'S MASALA PRAWN COCKTAIL 5⁹
Juicy prawns marinated in a royal blend of aromatic masalas and herbs, layered in a velvety cocktail sauce


TANDOORI BRUSSEL SPROUTS 4⁹ 
Brussels sprouts marinated in a rich spice blend, tin a traditional tandoor, with a hint of lemon zest

TURKEY TREASURE SAMOSAS 4⁹ 
Crispy golden pastry pockets filled with flavorful turkey, a hidden gem of festive spices

CHRISTMAS CRANBERRY PANEER TIKKA 6⁹ 
Succulent paneer tikka bathed in a cranberry glaze, bursting with festive flavors and holiday warmth


WINTER PUMPKIN SAMOSAS 4⁹ 
Flaky pastry pockets filled with spiced winter pumpkin, fried to a golden crisp, accompanied by a tangy mint dip

Mains

CASHEW-CRANBERRY QUEENS KOFTA 11⁹ 
Delicate kofta balls infused with creamy cashews and tangy cranberries, simmered in a luscious royal gravy sauce, offering a regal taste experience.

ANARDANA DUCK CURRY DELIGHT 16⁹ 
Rich duck meat simmered in a robust anardana sauce, bringing out a subtle tanginess and rich depth


METHI MALAI CHRISTMAS CHICKEN 13⁹
Succulent chicken marinated in a creamy fenugreek sauce, filled with festive warmth in every tender bite

PANEER PLUSH PASANDA 12⁹ 
Layers of soft paneer stuffed with a rich filling, bathed in a creamy, aromatic gravy for a symphony of flavors

TANGY TAMARIND & COCONUT FISH CURRY 14⁹
Flaky fish delicately cooked in a vibrant tamarind tang and creamy note coconut sauce

Sides

RAJMA RED VELVET KEBABS 6⁹ 
Grilled red kidney beans kebabs, marinated with beetroot juice and aromatic spices. Served with a minty Christmas green chutney

MAJESTIC MUSTARD ALOO SATNI 5⁹ 
Smooth and velvety mashed potatoes, elevated with a hint of coriander, mustard and zingy spice

MUSHROOM MASALA MIRAGE 6⁹ 
Succulent mushrooms enveloped in a rich and aromatic masala sauce, with a harmony of spices, tomatoes, and onions


KRINGLE'S KEEMA ALOO 7⁹
Minced meat and potatoes, spiced perfectly, garnished with fresh coriander and ginger slivers

ROYAL DAAL SHORBA 6⁹ 
A velvety lentil soup, enriched with aromatic spices, hints of garlic and ginger, garnished with fresh coriander and cream

Rice or Breads

RICE	3 ⁵ - 3 ⁹	NAAN	2 ⁹ - 3 ⁹
• STEAMED		• PLAIN	
• LEMON		• KEEMA	
• GARLIC		• GARLIC	
• PILAU		• PESHWARI	
• EGG FRIED		• CHEESE	
• MUSHROOM		• CHILLI CHEESE	
• CHILLI FRIED		• GARLIC CHEESE	
PARATHA		2 ⁹	
CHAPATI		1 ⁹	
TANDOORI ROTI		1 ⁵	

 **GLUTEN FREE**
(request as gluten-free)

 **VEGETARIAN**

 **VEGAN**

 **REQUEST SPICE**

Dessert

GULAB JAMUN GEMSTONES 5⁵
Hot gold dumplings in sugary syrup with ice cream

ASLI MALAI CREAMY KULFI 4⁵
Heavy cream kulfi with saffron, cardamom & nuts

GAJAR KA HALWA WONDER 5⁵
Rich, hot carrot-based dessert served with ice cream

CHRISTMAS PUDDING 4⁹
Traditional rich, spiced dessert with brandy sauce

COCKTAILS

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

CRANBERRY SANGRIA 6⁵
Sangria, cranberry juice & festive rosemary

CLEMENTINE MARGERITA 6⁹
Clementine juice, tequila, ice, and salted rim

POMEGRANATE PROSECCO 5⁹
Prosecco with pomegranate juice & seed garnish

MOCKTAILS

RAJPUT ROSE REFRESHER 5⁹
Sparkling rose & elderflower fizz with petals

AZURE SOUR SPLASH 5⁵
Blue curacao with a zestful lemonade blend

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 from our royally tailored selection to craft your ideal festive feast.



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