



# Festive

## SPECIAL MENU



**15<sup>th</sup> NOVEMBER - 31<sup>st</sup> DECEMBER**

Monday- Thursday 5 - 10:30 pm | Sunday 12pm -10 pm

★ Except December 25<sup>th</sup> ★

MAKE THIS FESTIVE PERIOD EXTRA SPECIAL.  
RESERVE YOUR TABLE NOW!

[www.queensbretford.com](http://www.queensbretford.com)

**TEL: 024 7654 2671**

4 course fixed Festive Menu  
Only **£29.99** p.p & **18.99** p.p for under 12s

Queens Bretford, Queens Rd,  
Rugby, CV23 0JY

FREE PARKING RESERVED FOR ALL PATRONS



queensbretford



## Starters

### CRANBERRY PANEER TIKKA

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

### MINCE RED VELVET KEBAB

Minced meat mixed with spices, molded around skewers, and grilled

### CHICKEN & ALOO MATAR

flavorful and hearty dish featuring tender chicken cooked with potatoes (aloo) and peas (matar) in a rich, spiced gravy

### KING PRAWN BUTTERFLY

Succulent prawns that are split and flattened to resemble a butterfly shape.



## Mains

### ANARDANA DUCK CURRY

Unique and flavorful dish that features tender duck meat simmered in a rich, aromatic gravy made with anardan

### MAHARAJA CHICKEN TIKKA MASALA

Succulent, tender pieces of chicken marinated in aromatic spices, grilled to perfection, and then simmered in a rich, creamy tomato sauce. This iconic dish is the epitome of indulgence and a true celebration of flavors.

### COASTAL THELAPIA TREASURE

A sumptuous fish curry made with fresh thelapia simmered in a rich, coconut-based sauce, infused with a blend of aromatic South Indian spices. This delectable dish is a symphony of flavors that will transport you to the tropical shores of southern India.

### VEGETABLE KOFTA CURRY

delicious and hearty dish featuring deep-fried koftas made from a mix of grated or finely chopped vegetables, combined with spices and often bound with besan

## Sides

### RICE OR BREADS

Essential staples that complement a wide variety of dishes and act as the foundation for meal

#### RICE

STEAMED  
LEMON  
GARLIC  
PILAU  
EGG FRIED  
MUSHROOM  
CHILLI FRIED

#### BREADS

PLAIN  
KEEMA  
GARLIC  
PESHWARI  
CHEESE  
CHILLI CHEESE  
GARLIC CHEESE

### CHANA MASALA

Popular North Indian dish made from chickpeas cooked in a flavorful, spiced tomato-based gravy.

### SAG ALOO

Saag Aloo is a popular Indian dish made with spinach (saag) and potatoes (aloo)

## Desserts

### GAJAR HALWA WITH ICE-CREAM

Gajar Halwa is a popular Indian dessert made from grated carrots, milk, sugar, and ghee, served with ice-cream

### GULAB JAMUN WITH ICE-CREAM

Gulab jamun is a popular Indian dessert made from deep-fried balls of milk solids soaked in a sweet syrup flavored with rose water and cardamom.

### CHRISTMAS PUDDING

Christmas Pudding is a traditional English dessert, served on Christmas Day.

### TEA OR COFFEE

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

PLEASE INFORM A STAFF MEMBER ABOUT ANY SPECIFIC ALLERGIES OR DIETARY NEEDS YOU MAY HAVE.