

EST. 1986

SHAFIQUES



CHRISTMAS DAY MENU

2026

£69.90

per person

Children 12 & under £39.90 Children under 6 Free

SET SEATING TIMES

12:00–12:30 ♦ 14:15–14:45 ♦ 16:30–16:45

Your booking will last 2 hours from the start of the booking.

This is to ensure that we can offer this menu to all our wonderful customers.

RESERVATIONS

01903 504536

A £50 deposit will be required at the time of booking. This is only refundable if you **cancel before the 18th December**. The deposit will be deducted from your bill. If no deposit is paid at the time of booking, then we can't promise the booking and your table will be given to a deposit-paying booking.

We will be taking **PRE-ORDERED collections only**. You **MUST** pre-order **AND** pre-pay 24 hours prior. There will be a 20% **surcharge**, with all promotions suspended. You can only select from our usual menu.

Last collection time 18:00. There is **NO DELIVERY SERVICE** on the 25th December.

The management reserves the right to refuse entry to anyone without notice.

WELCOME

Welcome Drinks

(Small Cobra/Kingfisher · 125ml House Wine · Soft Drink)

Popadums & Chutney

STARTERS

Salmon Tikka (GF, Pes)

Fresh fillet of Salmon marinated lightly to infuse it to perfection. The marinade isn't too heavy, letting the taste of the fish come through.
(Medium)

Hariyali Chicken (GF)

Chicken breast chunks marinated overnight with mint, coriander, chilli and a hint of lime. A fresh dish to start your taste buds off for the feast to come! *(Medium / Hot)*

Baingan Bharta (V, Ve, GF)

A Sylheti delicacy — aubergine mashed with red chilli, mustard oil, spices and herbs. A wonderful way to start!

— or any starter from the menu —

MAINS

Kursi Gosht (GF, DF)

Serves 4–6 · 48 hours' notice required

Whole leg of lamb roasted with vegetables — an Indian King's feast. Served on a bed of Mogul style kisuri. **Medium.**

Haadi Achari Tarkhari (GF, DF)

Lamb shank slow-cooked until melting off the bone in a silky sauce with a lime kick. Served with Mogul style kisuri. **Medium or Hot.**

Kur-maa Pilau (GF)

Whole leg of chicken in a Bangladeshi-style Kurma — beautifully spiced, not creamy. Served with rose and saffron infused pilau. **Mild / Medium**

— or any main from the menu —

SIDES

Shared by 2 People

Bengali Dhal *(Classic Bengali lentil dish – Medium)*

OR

Any side from the menu

AND

Any Naan bread from the menu

DESSERT

Shemai

Classical Bengali dessert of vermicelli, milk and raisins. Not too sweet — just enough!

OR

Any dessert from the menu

AND

Mince pies & chocolates

Book Now: 01903 504536