

# Booking Form

Name:.....

Address:.....

.....

Phone No:.....

Christmas Day Sitting: 12pm - 2pm  £22.95

Christmas Day Sitting: 3pm - 5pm  £34.95

Christmas Day Sitting: 6pm - 8pm  £34.95

Please advice number of persons having steak

Deposit:.....

No of Adults:..... Children:.....

No booking will be accepted without a deposit of £10.00

Deposits are non refundable or transferable.

As we cannot guarantee availability of Hi-chairs, may we suggest it would be advisable to bring your own

Gratuities are at the customers discretion

## Shimla Cottage

Takeaway on Christmas Day  
For Customers unable to be with us on this special occasion we will have collections available as usual  
Orders must be placed by 24th Dec for Christmas Day Collection

**Takeaway Collections are available at the following times**  
**Between 2pm -3pm & 5pm - 6pm**

Please advice us of any allergies that you may have when booking

**PARKING AVAILABLE**

# Shimla Cottage

## Festive Menu

109 Sunnyside Road  
Coatbridge, ML5 3HR

Tel: 01236 436 030

E-mail: [info@shimla-cottage.com](mailto:info@shimla-cottage.com)

[www.shimla-cottage.com](http://www.shimla-cottage.com)



# FESTIVE MENU

Lunch £10.95  
Dinner £16.95

## STARTERS

Pakora of Your Choice

*(chicken, vegetable, mushroom, potato, fish)  
served with side salad*

Prawn Cocktail

*prawn in marie rose sauce*

Chicken or Chana Puri

*fluffy deep fried chapati served chicken of chickpeas*

Garlic or Spiced Mushroom

*cooked in thick garlic or spiced sauce*

Veg or Chicken Samosa

*triangle pastry filled with chicken or veg filling & deep fried*

Chicken Chat

*bite size chicken spiced up (a great appetiser)*

Chicken Tikka

*bite size chicken pieces well seasoned and cooked in the tandoor*

Malai Tikka

*a mixture of cheese & cream with a touch of fenugreek & black pepper*

Cholle Bhature

*chickpea curry with fried flatbread*

## MAIN COURSE

Fish and Chips

*breaded fried fish with golden fried chips*

Traditional Chicken Tikka

*bite size chicken pieces well seasoned and cooked in the tandoor*

Haryali Murgh Tikka

*marinade of mint, coriander & green chilli paste with ginger & garlic*

Chicken Tikka Shimla

*tikka pieces & tiger prawns cooked in rich sauce with peppers,  
mushroom & onion*

Chicken Tikka Chasni

*a sweet & sour sauce*

Chicken Korma

*creamy with coconut (mild)*

Chicken Bhoona

*tikka pieces cooked in thick tomato based sauce with onions*

Garlic Chilli Chicken

*cooked in home made garlic chilli sauce*

Lamb Rogan Josh

*sauce prepared with cashew nuts, cream,  
garlic & ginger with green herbs*

Burgundy Red Port

*lamb dish cooked in port with Asian spices*

Chicken Tikka Masala

*tikka style dish with creamy yoghurt & a touch of cashew nut powder*

Jalandhari Chicken Tikka

*cooked with green peppers, green chilli & coconut cream*

Tomato Pasta

*available in chicken or veg*

## VEGETABLE OPTIONS

House Black Daal

*black curried lentils in thick sauce*

Mutter Paneer

*garden peas cooked with indian cottage cheese*

Sabji Mandi

*seasonal mixed veg cooked in a curry sauce*

**All main courses served with Rice or Nan Bread**

## DESSERTS

Gulab Jamun & Ice Cream

*round dough balls dipped in syrup served with ice cream*

Fudge Cake & Ice Cream

Caramel Short Cake & Ice Cream

Tea or Coffee Served with Mints

**NOT VALID ON 25th DEC**

# CHRISTMAS DAY

Adults from: £22.95  
Kids under 10 - £14.95

## STARTERS

Mango Chicken Tikka

*tikka marinated in fresh mango sauce*

Traditional Chicken Tikka

Vegetable Pakora

Chicken Pakora

Fish Pakora

Chana or Chicken Puri

*fluffy deep fried chapati served chicken of chickpeas*

Tomato Soup or

Chicken Chat

*bite size chicken spiced up (a great appetiser)*

Prawn Cocktail

*prawn in marie rose sauce*

Seekh Kebab

*spiced lamb mince on skewers*

Creamy Garlic or Spicy Mushroom

## MAIN COURSE

Traditional Christmas Dinner

*turkey served with seasonal vegetable and all the trimmings*

Fish & Chips

*breaded fried fish with golden fried chips*

Steak

*served with seasonal vegetables & chips*

Chicken Tikka Masala

*tikka style dish with creamy yoghurt & a touch of cashew nut powder*

Garlic Chilli Chicken

*cooked in home made garlic chilli sauce*

Chicken Bhoona

*tikka pieces cooked in thick tomato based sauce with onions*

Traditional Chicken Tikka

*bite size chicken pieces well seasoned and cooked in the tandoor*

Special Mango Chicken Tikka

*tikka marinated in fresh mango sauce*

Black Pepper Lamb

*cooked with chef's master spices (med to hot dish)*

Lamb Village

*Punjabi dish with village style spices*

Malai Saag Wala

*chicken, lamb or paneer*

Slow Cooked Chicken Curry

*cooked in thick sauce real indian style*

Chicken Ruby

*tomato based with creamy sauce in mild spices  
an excellent dish*

## VEGETABLE OPTIONS

House Black Daal

*black curried lentils in thick sauce*

Mutter Paneer

*garden peas cooked with indian cottage cheese*

Sabji Mandi

*Seasonal mixed veg cooked in a curry sauce*

**All main courses served with Rice or Nan Bread**

## DESSERTS

Gulab Jamun & Ice Cream

*round dough balls dipped in syrup served with ice cream*

Caramel Short Cake & Ice Cream

Chocolate Fudge Cake & Ice Cream

Tea or Coffee with Mints

