



Shimla Cottage

passionate cooking

A night for the Bells & Bhajis!

GLASS OF BUBBLES ON ARRIVAL

3 COURSE £59pp

STARTERS

ONION BHAJI

(Onion bhaji, crispy fried onions, marinated with spice in batter)

PAKORA PARTY POP

(Chicken marinated in tikka spices and coated in a crispy gram flour coating)

HAGGIS HAPPY BITES

(Haggis, coated in a crispy gram flour coating)

BELLY DANCER

(10pm - 12pm)



MAINS

LIMELIGHT LAMB ROGAN JOSH

A bhuna base tarka with fresh ground tomatoes, cooked with ground cashew nuts and fresh cream

KEEMA CHEERS (PEAS)

lamb mince, green peas cooked with tomato, garlic, ginger and fresh green chillies topped with coriander

CHICKEN BEGUM BLISS

Chicken tikka cooked with lean lamb mince and fresh green chillies

CAULIFLOWER COUNTDOWN

Potato & cauliflower with tomato and onion

HOGMANAY HEATWAVE

Chicken tikka cooked in homemade garlic & chilli sauce

KORMA CRAZE

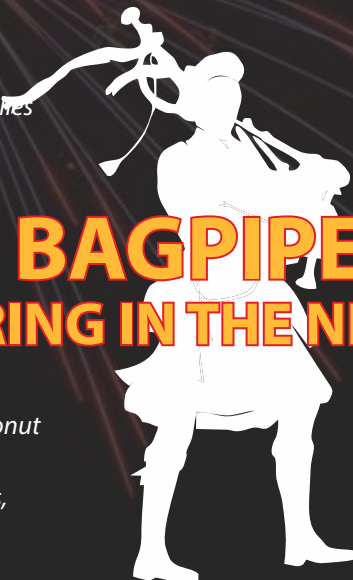
Tender pieces of chicken simmered in a mild creamy sauce with a touch of coconut

CHICKEN TIKKA CELEBRATION

Chicken marinated in yoghurt base sauce spiced with our own masalas & herbs, cooked in clay oven

BAGPIPER

TO BRING IN THE NEW YEAR



ALL DISHES ARE SERVED WITH RICE OR CHIPS OR NAAN BREAD

DESSERTS

SCOTTISH TABLET & ICE CREAM

CHOCOLATE FUDGE CAKE

GULAB JAMUN

**FOOD SERVED BY 10pm
FULL CASH BAR AVAILABLE**

50% NON REFUNDABLE DEPOSIT REQUIRED & TIME OF BOOKING