

THE
CHRISTMAS
Party Menu

3 Courses – £29.95 | Any 2 Courses – £24.95 per person

Pre-order required
Terms & Conditions apply

Starter

(choose one)

Black Truffle Courgette (V)

Chargrilled courgette tossed in black truffle oil and topped with parmesan cheese

Chicken Volcano

Gently fried, chopped roast chicken blended with soft cheese and drizzled with house dip

Garlic Tossed Prawns

Succulent King Prawns tossed in garlic butter

Mistletoe Melts (V)

Gently fried, breaded camembert cheese, served with a festive cherry compote

Bombay Jingha Fry

Inspired by the beaches of Mumbai - marinated & fried King Prawns

Lamb Dahi Bhalla

A hot & cool sensation! Spiced warm seekh kebabs topped with cooling yoghurt raita

Malai Murgh Tikka

Chicken tikka marinated in a rich mixture of yoghurt, cream & aromatic spices

Biriyani Arrancini (V)

An Indian twist on an Italian favourite – golden-fried arancini filled with fragrant biryani spices and a creamy cheese centre. Served with refreshing mint raita.

Main Course

(choose one)

Jingle Bird

Classic roasted turkey infused with fresh herbs served with seasonal vegetables, roast potatoes, stuffing, yorkshire pudding, pig in blankets & gravy

Shepherd's Pie

Homemade lamb shepherd's pie topped with creamy cheese mash, served with garden vegetables & gravy

Vegetable Wellington (V)

A golden puff pastry filled with a medley of roasted seasonal vegetables, chestnuts, and herbs, served with a rich vegetarian gravy.

Honey Glazed Duck Leg

Slow cooked braised duck leg drizzled with honey, served with roasted vegetables, pumpkin mash & pepper gravy

Chicken Lababdar Platter

Chef's special chicken curry in a rich onion & tomato gravy

Ken's Railway Lamb Platter

Slow cooked braised lamb with Indian spices in an onion & tomato gravy

Malabar Vegetable Curry Platter (V)

Mixed garden vegetables in a rich & creamy coconut curry

Upgrade to a Prawn or Fish Curry
for £3.00

**Indian Platters served with poppadom,
mango chutney, basmati rice,
and a buttered naan.**



Dessert
(choose one)

Apple Pie

A sweet shortcrust pastry filled with sliced bramble apple

Baked Honeycomb Cheesecake

White chocolate cheesecake topped with chocolate coated honeycomb on a biscuit base

Tiramisu

Coffee soaked sponges, layered with zabaglione cream, finished with a dusting of cocoa

Butterscotch Ice Cream

Served with toffee sauce and butterscotch pieces

THIS
CHRISTMAS

Celebrate the Festive Season with The Parsons Group

Whether you're gathering with friends, family, or colleagues, make this Christmas one to remember at our warm and welcoming venues.

Enjoy delicious food, seasonal cheer, and good company – perfect for festive get-togethers, office parties, and special celebrations.

Let us take care of the details while you relax, indulge, and make magical memories this Christmas!

Contact us now to book!



THE PARSONS GROUP
Distinctly British, Boldly Indian, Proudly Local