

THE CHRISTMAS *Party Menu*

3 Courses – £32 | Any 2 Courses – £25 per person

Pre-order required (72 hours' notice)
Terms & Conditions apply

Starters (choose one)

Crispy Prawns & Chives Patty

Golden, delicately crisp prawn cakes blended with fresh chives and red peppers, paired with a bright and zesty jalapeño mayonnaise.

Crispy Southern Fried Chicken

Buttermilk-marinated chicken coated in our signature southern-style seasoning, fried until perfectly crisp and served with a smoky, creamy chipotle dip for the ideal festive kick.

Lahori Seekh Kebabs

Minced lamb skewers, delicately spiced and grilled over flames in true Lahori style.

Classic Chicken Tikka

Boneless chicken pieces marinated in a blend of yoghurt and aromatic Indian spices, then grilled to perfection.

Fish Koliwada

Tender fish marinated in fragrant spices, coated in a light gram-flour batter and fried until crunchy, offering a bold and flavourful start to your meal.

Vegetable Popsicle

A crisp, golden vegetable popsicle seasoned with warming spices and served with a rich garlic-sherry mayonnaise.

Vegetarian Duo

A flavourful combination of a crispy vegetable samosa and spiced Bombay-style onion bhaji.

Main Course (choose one)

Norfolk Bronze Roast Turkey

Succulent slices of home-roasted Norfolk turkey served with traditional Christmas accompaniments.

Slow-Cooked Lamb Shank with Rosemary & Mint +£5

Tender lamb shank braised in rosemary and mint gravy, served with creamy mashed potato and fine green beans.

(V) Festive Jewelled Nut Roast

A vibrant nut roast of butternut squash, sweet potato, and mature Cheddar – topped with caramelised onion marmalade, cranberries, and toasted almond flakes.

Butter Chicken Platter

A timeless favourite – tandoori chicken tikka simmered in a rich tomato butter sauce, delicately flavoured with fenugreek.

Kadai Murgh Lahori Platter

A bold chicken curry with shredded onions, peppers, green chillies, and a spicy tomato-garlic base.

Kashmiri Lamb Rogan Josh Platter

Tender diced lamb in a traditional Kashmiri-style curry with fragrant whole spices and a rich, slow-cooked gravy.

Subz Makhanwala Platter (V)

Seasonal garden vegetables gently simmered in a luxurious tomato butter sauce with traditional North Indian spices.

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



Dessert

Traditional Christmas Pudding
with dairy ice cream and warm caramel sauce

Italian Chocolate Fondant
served with dairy ice cream

Warm Chocolate Fudge Cake
with rich vanilla bean ice cream

Banoffee & Salted Caramel Cheesecake

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