

ESTABLISHED 20 YEARS



THIRD PLACE

INDIAN RESTAURANT & TAKEAWAY

Christmas

DINNER & PARTY MENU

Make this festive season extra special with a delicious Christmas meal at Third Place Indian! Perfect for corporate Christmas parties, group celebrations, and festive get-togethers, enjoy a unique, specially selected menu filled with delicious flavours and a memorable dining experience. Available throughout December (excluding Christmas Day), it's the perfect place to bring everyone together and celebrate the season in style. Book your festive gathering with us today!

Adult £35.95

Child £21.95

Call Now To Book

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WWW.THIRDPLACESHREWSBURY.CO.UK

Traditional Dinner

Starter

Prawn Cocktail

Prawns on a bed of fresh lettuce, tomato and cucumber then smothered in cocktail sauce.

Soup

A choice of Vegetable OR Chicken OR Potato & Leek

Main Course

Traditional Roast Turkey

With roast potatoes, baby carrots, brussel sprouts, stuffing, broccoli, mashed potato, gravy & cranberry sauce.

Desserts

Christmas Pudding with Brandy Sauce OR Chocolate Gateau with Cream

finishing with Sherry OR Baileys with Mints

**VEGETARIAN
AND VEGAN
OPTIONS
AVAILABLE.
Please Ask.**

Indian Festival Menu

Starters A choice of...

Chicken Momo *Marinated spiced chicken and potato mashed together and mixed with spring onion, coriander and served with prk nam pla sauce.*

Chicken Malai Kebab *Cubes of chicken, marinated with blended cream, cheese, cumin, cardamom, coriander then barbecued in the tandoor.*

Pani Puri (4pcs) *Fried puri with mango chutney, mint sauce, tamarind & lemon sauce, chat masala, mashed potato, black salt, chillies, Bombay mix and a coriander garnish.*

Main Course A choice of...

Deshi Korma *An exquisite dish hailing from the Mughal Era! A spicy white korma tempered with a sweetness and cooked with diced chicken, light spices and a whole boiled egg.*

Sylheti Beef Shatkora *Hailing from Sylhet, Bangladesh, where many of us are from, this flavoursome dish highlights a unique citrus fruit called the shatkora which gives the dish a moreish flavour with a hint of bitterness.*

Kachhi Biryani *A choice of beef, lamb or chicken for this authentic biryani! A flavourful and popular dish from South Asia, particularly Bangladesh and India, characterised by its use of raw, marinated meat and par-cooked rice, layered together and slow cooked.*

Turkey Desire *Succulent pieces of tender turkey which can be prepared to suit your own tastebuds eg. Jalfrezi, Bhuna, Masala, Balti etc.*

Lamb Shank *Whole lamb shank marinated, slow roasted in the oven then cooked in a unique bhuna sauce with a hint of lemon zest.*

Bangladeshi Fish Curry *A traditional Bengali dish cooked with cubed pangash fillets in a homestyle bhuna sauce with selected spices, herbs, tomatoes and a hint of chilli.*

Desserts

Rasmalai OR Gulabjamun with Ice Cream

finishing with Sherry OR Baileys with Mints