

# THE CHRISTMAS *Party Menu*

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

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

## **Starter**

### **Crispy Dynamite Prawns**

Juicy prawns in a light crispy coating, tossed in our signature spicy mayo-chilli glaze.

### **Korean-Style Chicken Goujons**

Tender chicken strips marinated and coated in a light Korean-style batter, served with a tangy dipping sauce.

### **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.

### **Amritsari Fish Pakoras**

Fresh white fish fillets in a lightly spiced gram flour batter, deep-fried until golden and crisp.

### **Truffle & Mushroom Cheese Balls**

Chef's handmade blend of mushrooms, truffle, and cheese – coated in panko and fried until golden.

### **Vegetarian Duo**

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

## **Main Course**

### **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