

Starters

CHICKEN & NOODLE SOUP A timeless classic, this soup brings together tender pieces of chicken and al dente noodles, all swimming in a rich, savoury broth. Served alongside warm bread rolls, it is the perfect way to begin your festive feast, inviting comfort and nostalgia with every spoonful.

LIGHTLY DUSTED CALAMARI Delicately battered and fried to golden perfection, the calamari offer a gentle crunch and subtle sweetness. Paired with a zesty ali oli dip, this Mediterranean-inspired starter is both elegant and addictive, promising to please seafood lovers and curious gourmets alike.

SALMON, COD, COCONUT & LEMONGRASS FISH CAKE A fusion of flavours, the fish cake combines the heartiness of salmon and cod with the tropical notes of coconut and lemongrass. Each bite is a harmonious blend of textures—crisp on the outside, tender within. This starter pays homage to both classic British fish cakes and Southeast Asian cuisine.

BRIE CHEESE BITES Creamy brie cheese encased in a delicate crust, served with tangy cranberry sauce and a crisp side salad. The combination of rich cheese and tart berries is a festive favourite, evoking the essence of Christmas in every mouthful.

SALT & PEPPER CHICKEN CROQUETTES Golden croquettes filled with succulent chicken, seasoned with a hint of salt and pepper for just the right kick. These bite-sized morsels are ideal for sharing, making them a convivial choice for gatherings.

FARMHOUSE PÂTÉ A rustic and hearty pâté, crafted from the finest ingredients and served with tossed bread and sweet onion chutney. This dish is a nod to countryside traditions.

ACHARI CHICKEN TIKKA Spiced with pickling flavours, the achari chicken tikka brings a burst of tang and heat. Chargrilled and tender, these pieces are marinated in aromatic spices, delivering a taste of India with a festive twist.

LAMB CHOPS Juicy lamb chops, expertly seasoned and grilled to perfection. The natural richness of lamb pairs beautifully with subtle spices, offering a satisfying and luxurious start to the meal.

FISH PAKORA Tender fillets of fish, dipped in a seasoned batter and fried until golden. Served crisp and hot, these pakoras capture the comfort of street food while fitting seamlessly into a festive spread.

PUNJABI SAMOSA A classic vegetarian Indian snack, the samosa boasts a crisp pastry shell filled with spiced potatoes and peas. Its bold flavours and satisfying crunch make it a perennial favourite.

PANEER TIKKA (V) Chunks of paneer cheese, marinated in spices and grilled to perfection, offer a vegetarian alternative that is just as rich and satisfying as any meat dish. The smoky flavour and soft texture are sure to please everyone at the table.

Traditional Mains

TERIYAKI CHICKEN Succulent chicken glazed with a sweet and savoury teriyaki sauce, served atop a bed of vegetables or rice. This dish combines Japanese inspiration with festive flair, delivering a harmony of flavour and presentation.

PORK FILLET Expertly cooked pork fillet, served with baby carrots, creamy mashed potatoes, and a decadent blue cheese sauce. The robust character of pork is complemented by the richness of blue cheese and the earthy sweetness of carrots, making this a dish fit for any celebration.

 $\textbf{BEEF MEDALLIONS} \ \textit{Melt-in-the-mouth beef medallions, presented with potatoes gratin and roasted vegetables. This comforting main course offers a blend of creamy, savoury and roasted notes.}$

SCOTTISH SALMON FILLETS Fresh salmon fillets, gently grilled and served with new potatoes and crisp asparagus spears. The natural flavours of the salmon are enhanced by simple, elegant accompaniments, resulting in a dish worthy of the season's best moments.

LINGUINE PASTA WITH JULIENNE VEGETABLES Perfectly cooked linguine tossed with a colourful array of julienne vegetables; The interplay of textures and flavours makes it a refined choice for those seeking something different.

Indian Mains

All Indian Mains are served with a choice of Pilau or Boiled Rice, and a Garlic or Plain Naan.

Fragrant pilau or simple boiled rice, the ideal accompaniment for any curry, bringing balance and comfort to your plate. Warm, fluffy naan bread—available with or without garlic—perfect for mopping up rich sauces and sharing around the table.

 $\label{eq:mixed} \textbf{MIXED GRILL SIZZLER (SMALL)} \ \textit{A selection of grilled meats served hot. This sharing platter is designed to bring people together, offering a taste of everything and celebrating the diversity of the menu.$

CHICKEN TIKKA MASALA An all-time favourite, chicken tikka masala features marinated chicken pieces cooked in a creamy, spiced tomato sauce. Served with a choice of rice or naan, it is a warming dish that never fails to satisfy.

 $RAILWAY\ CHICKEN\ Inspired\ by\ the\ hearty\ meals\ served\ on\ Indian\ railways,\ this\ chicken\ dish\ is\ robust\ and\ full\ of\ flavour.\ Spiced\ and\ simmered\ to\ perfection,\ it\ evokes\ both\ nostalgia\ and\ adventure.$

LAMB BHUNA Tender lamb slow cooked in a thick, spicy bhuna sauce. The deep, rich flavours and aromatic spices make this a main course that stands out, especially for lovers of Indian cuisine.

GOAN SEA BASS FISH CURRY Sea bass fillets simmered in a tangy, coconut-based Goan curry. This dish brings together coastal aromas and festive warmth, surprising and satisfying with every bite.

 $PANEER\ JALFREZI\ A\ vegetarian\ delight,\ paneer\ jalfrezi\ combines\ cubes\ of\ cheese\ with\ peppers,\ onions\ and\ tomatoes\ in\ a\ spicy\ sauce.\ Colourful,\ aromatic\ and\ hearty,\ it's\ perfect\ for\ those\ seeking\ an\ alternative\ to\ meat\ dishes.$

Desserts

CHRISTMAS PUDDING The quintessential festive dessert, rich with dried fruits and spices, steamed to perfection and served with a generous drizzle of brandy sauce. Few things evoke the spirit of Christmas more vividly than this traditional sweet ending.

 $CHOCOLATE\ YULE\ LOG\ WITH\ WARM\ CHOCOLATE\ SAUCE\ A\ decadent\ spiral\ of\ chocolate\ sponge\ and\ cream,\ covered\ in\ velvety\ chocolate\ and\ finished\ with\ a\ warm\ chocolate\ sauce.\ This\ dessert\ is\ as\ beautiful\ as\ it\ is\ delicious,\ recalling\ the\ log\ fires\ that\ keep\ winter's\ chill\ at\ bay.$

APPLE PIE WITH CUSTARD Classic and comforting, the apple pie is filled with tender apples and fragrant spices, baked in a flaky pastry and served with creamy custard. It's a taste of home and hearth, perfect for the season.

RASMALI A delicate Indian dessert, rasmalai consists of soft cheese dumplings soaked in sweet, fragrant milk, flavoured with cardamom and saffron. Its luxurious texture and subtle taste offer a refined finish to your feast.

STICKY TOFFEE PUDDING Warm, moist and utterly indulgent, sticky toffee pudding features a sponge rich with dates, covered in luscious toffee sauce. It is a crowd-pleaser, bringing comfort and joy in every spoonful.

MINCE PIEA beloved staple of British festive tables, the mince pie boasts a crumbly, golden pastry shell filled with a fragrant medley of dried fruits, spices, and a whisper of citrus. Traditionally enjoyed warm, often dusted with icing sugar, each bite delivers a perfect harmony of sweetness and spice—a timeless treat that captures the essence of Christmas cheer.

VEGAN CRUMBLE WITH VEGAN CUSTARD A celebration of comforting simplicity, this vegan crumble brings together tangy seasonal fruits beneath a golden, oat-strewn topping, baked to crisp perfection. Served with a silky vegan custard, each spoonful offers warmth and nostalgia, ensuring everyone at the table—regardless of dietary preference—can share in the festive sweetness.



Christmas Fayre 2025 Order Form please fill in the form below for our christmas fayre menu

Booking Name:	Name: Booking Date: Booking							ime:	Total in Party:		
Phone Number:	Er	Email:							_ Deposit Paid / Paid in Full		
Please note: A deposit of £10 is required at the	time of the	book	ing.	1 (. 1	·	. 1 1116 24 1		
<u>Disclaimer:</u> Indian food will only be served afte to Saturday. Pre order is required at least 48 ho	er 4pm duri ours before	ng the the bo	e week oking	dates.	ter 2p	m on Sa	aturday	ys. Festive n	nenu is only available from Monday		
Guet Names								Comme	ents or Dietary Requirements:		
Chicken & Noodle Soup											
Lightly Dusted Calimari											
Salmon, Cod, Coconut & Lemongrass Fish Ca	ke										
Brie Cheese Bites											
Salt & Pepper Chicken Croquettes											
Farmhouse Pâté											
Achari Chicken Tikka											
Lamb Chops											
Fish Pakora											
Punjabi Samosa											
Paneer Tikka (V)											
Teriyaki Chicken											
Pork Fillet											
Beef Medallions											
Scottish Salmon Fillets								The Lancaster - vikspubs@outlook.com 01902 864852			
Linguine Pasta with Julienne Vegetables											
Mixed Grill Sizzler (Small)								The Red Lion Wednesfield			
Chicken Tikka Masala								vikspubs@outlook.com			
Railway Chicken								01902 7	34824		
Lamb Bhuna									pey Shrewsbury		
Goan Sea Bass Fish Curry								vikspubs@outlook.com 01743 236788	_		
Paneer Jalfrezi								The Ma	lt House at Kingsbury		
Christmas Pudding								malthouseb78@outlook.com 01827 875111			
Chocolate Yule Log with Warm Chocolate Sau	ıce										
Apple Pie with Custard									v Ivy House		
Rasmali								vikspubs@outlook.com 01922 407139			
Sticky Toffee Pudding											
Mince Pie								PROUD TO BE PART OF			
Vegan Crumble with Vegan Custard								VIK S PUBS			

NOTICE: Food prepared in our restaurant may contain the following ingredients: celery, cereals containing gluten, milk, eggs, wheat, peanuts, soybeans, sesame, molluscs, crustaceans, peanuts, mustard, sulphur dioxide and tree nuts. If you have a food allergy please notify your server. While every effort is made to remove all bones from fish and ensure our chicken dishes are boneless, some small bones may still remain.