



Namaste Bengal

Restaurant & Takeaway



Christmas Lunch Menu

Opening Hours 12:00pm - 6:00pm

21 Market Place | Pickering | YO18 7AE

01751 472444 / 01751 476222

Please place orders at least 48 hours in advance.
A deposit will be required to confirm your reservation.
Please let us know if you have any dietary requirements.

Namaste Bengal
Restaurant & Takeaway

Christmas Lunch Menu

OPTION 2
£49.95 per person

A GLASS OF PROSECCO / HOUSE WINE / SOFT DRINK OR BEER UPON ARRIVAL
FINGER NIBBLES TO START WITH
POPADOMS AND CHUTNEY TRAY

A CHOICE OF ONE STARTER

TURKEY TIKKA • ONION BHAJIS
MUSHROOM PAKORA • CHICKEN TIKKA • ALOO TIKKA

A CHOICE OF ONE MAIN COURSE

TURKEY TIKKA MASALA

Barbecued fillet turkey cooked in a delicately flavoured creamy masala sauce.

CHICKEN BADAMI

Charcoal grilled chicken with cashew nuts, sultanas, poppy seeds & almond flakes.
A very mild & creamy dish, nutty & nice.

HANDI MIX BHUNA

Chicken & lamb cooked with onions, tomatoes, garlic and a few selected spices,
garnished with fresh leaf coriander giving one of the true tastes of Bengal.

SP PATIL

A large mixture of spices and herbs are used to create this authentic dish.
Chicken or lamb cut into small pieces delicately cooked in chef's special sauce.
(Please order the strength of the curry you require).

KORAI

A selective blend of herbs & spices succulently sizzling in a korai dish for authentic flavour.
(Punjab origin).

SUNDRIES

PILLAU RICE • STEAMED RICE • VEG RICE

NAN BREAD

GARLIC NAN • PESHWARI NAN

INDIAN DESSERT

GULAB JAMUN

Deep-fried balls of milk-solid dough, soaked in a warm, sweet, fragrant syrup,
typically with rose water, cardamom, and saffron.

RAS MALAI

Soft discs of chhena (a type of fresh cottage cheese) that are soaked in a rich, sweetened,
thickened milk syrup flavoured with saffron and cardamom.

MANGO KULFI • PISTACHIO KULFI

01751 472444 / 01751 476222

21 Market Place, Pickering, YO18 7AE

Namaste Bengal

Restaurant & Takeaway

Christmas Lunch Menu

OPTION 3

£51.95 per person

A GLASS OF PROSECCO / HOUSE WINE / SOFT DRINK OR BEER UPON ARRIVAL
FINGER NIBBLES TO START WITH
POPADOMS AND CHUTNEY TRAY

STARTER

SPECIAL COMBO

Onion Bhaji, Chicken Wings, King Prawn Chotpoti, Lamb Chops, Aloo Tikkia

A CHOICE OF ONE MAIN COURSE

TANDOORI CHICKEN

CHICKEN SHASHLIK

KING PRAWN KORAI

A selective blend of herbs & spices succulently sizzling in a koraï dish for authentic flavour.
(Punjabi origin).

NAGA CHILLI MACH

White fish fillets cooked with garlic, Bangladeshi naga, tomatoes and a few selected spices in a thick sauce. Garnished with fresh leaf coriander.

NAMASTE BENGAL SP BIRYANI

Mixture of stir-fried chicken tikka, lamb and king prawns cooked with basmati rice, served with fresh salad and vegetable curry sauce.

TANDOORI BUTTER CHICKEN

Traditional off-the-bone charcoal grilled chicken, cooked with almonds, tomato sauce, fresh cream. Flavourful, creamy & mild.

SYLHETI SPECIAL CHICKEN/LAMB

A unique Bengali dish from the province of Sylhet, made from the finest ingredients and flavoured with cloves, black pepper, and cumin, garnished with spring onions.

SP PATIL CHICKEN/LAMB

A large mixture of spices and herbs are used to create this authentic dish.
Chicken or lamb cut into small pieces delicately cooked in chef's special sauce.
(Please order the strength of the curry you require).

SIDE DISH

Saag Aloo • Bombay Aloo • Aloo Gobi

SUNDRIES

Any Rice or Any Nan

INDIAN DESSERT

GULAB JAMUN

Deep-fried balls of milk-solid dough, soaked in a warm, sweet, fragrant syrup, typically with rose water, cardamom, and saffron.

RAS MALAI

Soft discs of chhēna (a type of fresh cottage cheese) that are soaked in a rich, sweetened, thickened milk syrup flavoured with saffron and cardamom.

MANGO KULFI • PISTACHIO KULFI

RESERVATION FORM

Please place orders at least 48 hours in advance.

A deposit will be required to confirm your reservation.

Please let us know if you have any dietary requirements.

Reservations telephone:
01751 472 444

Name _____

Address _____

Postcode _____

Tel: _____

No of Adults _____ No of Children _____

Deposit Paid _____

Option 1 ☐

Option 2 ☐

Option 3 ☐

01751 472444 / 01751 476222

21 Market Place, Pickering, YO18 7AE

Namaste Bengal
Restaurant & Takeaway

Christmas Lunch Menu

— **OPTION 1 • VEGETARIAN** —

£49.95 per person

A GLASS OF PROSECCO/ HOUSE WINE/ SOFT DRINK OR BEER UPON ARRIVAL
FINGER NIBBLES TO START WITH
POPADOMS AND CHUTNEY TRAY

A CHOICE OF ONE STARTER

VEGETABLE SAMOSAS • ONION BHAJIS
MUSHROOM PAKORA • PANEER PAKORA • ALOO TIKKA

A CHOICE OF ONE MAIN COURSE

HAND SHABJI KORMA

Vegetables cooked with coconut, cardamom, cinnamon, bay leaves and almonds creating an aromatic and subtle dish.

SHABJI JALFREZI

Stir-fried mixed vegetables with lightly braised onions, garlic, ginger, tomatoes, and green chillies. (Hot).

SHABJI BALTI

Fresh mixed vegetables cooked with green peppers, onions, tomatoes, garlic, ginger, and chef's own created balti sauce. Very popular around the Punjab.

VEGETABLE KORAI

A succulent blend of herbs and spices sizzling away in a korai dish for authentic flavour.
Garnished with fresh leaf coriander and red onions.

SHABJI PANEER

Potato, mushrooms and peas cooked with Indian cottage cheese in a medium strength sauce.

SUNDRIES

PILLAU RICE • STEAMED RICE • VEG RICE

NAN BREAD

GARLIC NAN • PESHWARI NAN

INDIAN DESSERT

GULAB JAMUN

Deep-fried balls of milk-solid dough, soaked in a warm, sweet, fragrant syrup, typically with rose water, cardamom, and saffron.

RAS MALAI

Soft discs of chhena (a type of fresh cottage cheese) that are soaked in a rich, sweetened, thickened milk syrup flavoured with saffron and cardamom.

MANGO KULFI • PISTACHIO KULFI

01751 472444 / 01751 476222

21 Market Place, Pickering, YO18 7AE