



# Christmas & New Year's Eve

at SHIMLA *PINKS*

" Atithi Devo Bhava "  
- The guest is truly our God -



**Leicester Curry Awards  
Restaurant of the Year 2018**

Freshly Prepared & Served To Your Table  
Pay a Deposit by Thursday 22<sup>nd</sup> November 2018,  
To Secure Your Reservation.  
Set Menus from £21.95.

T: 0116 247 1471

E: [Shimla@4550.co.uk](mailto:Shimla@4550.co.uk)

W: [ShimlaPinksLeicester.com](http://ShimlaPinksLeicester.com)

A: 65-69 London Road, Leicester, LE2 0PE.

Opening Times

Mon - Thu 5:30pm - 11:00pm

Fri - Sat 5:30pm - 11:30pm

Sun 5:30pm - 10:30pm

# Group Bookings

## Large Group Bookings

We have the space to be able to accommodate group bookings, and serve freshly prepared food straight to your table.

We can also offer incentives for Party organisers arranging parties for large groups.

## Winners - Restaurant of the Year 2018

At the Leicester Curry Awards, Celebrated in a Gala Dinner at Athena.



## Winners - Best Fine Dining Restaurant 2017

At the Leicester Curry Awards, Celebrated in a Gala Dinner at Athena.





# Executive Festive Banquet

Minimum of 4 Guests



## Appetiser

**Poppadoms**

With an assortment of chutneys.

## Starters - Mixed Platter

All items are included on the platter, with one of each item per guest.

**Ajwaini King Prawns** ))

Marinated overnight in yogurt flavoured with garlic, ginger, and spices and cooked in clay oven.

**Chicken Shaslik** ))

Succulent morsels of chicken coated with a nicely spiced yoghurt marinade and barbecued with freshly cut onions and peppers.

**Seekh Kebab** ))

The traditional seekh of lamb mince with distinct flavours, creating an extraordinary play on taste.

**Onion Bhaji** ))

Onions coated with gram flour batter deep fried to a crispy texture.

## Main Course

All items are included

**Garlic Chilli King Prawns** )))

This is a superb dish from Cochin. King Prawns cooked in a hot curry sauce flavoured with chunks of garlic and green chillies.

**Chicken Tikka Masala** )

Chicken pieces cooked on a flat pan with coarsely chopped onions, tomato, fresh coriander and ginger.

**Lamb Tawa** ))

Lamb pieces cooked on a flat pan with coarsely chopped onions, tomato, fresh coriander and ginger.

**Aloo Methi** ))

Diced potatoes and fresh fenugreek leaves, cooked with chopped onions, tomatoes and Indian spices.

## Accompaniments

All items are included

**Pulao Rice**

Basmati rice cooked with saffron.

**Indian Bread**

Assortment of breads.

Mild ) Medium ))) Hot ))) Extra Hot ))))

# Festive Banquet

Minimum of 4 Guests

## Appetiser

**Poppadoms**

With an assortment of chutneys.

**Starters - Mixed Platter**

All items are included on the platter, with one of each item per guest.

**Chicken Shashlik ))**

Succulent morsels of chicken coated with a nicely spiced yogurt marinade and barbecued with freshly cut onions and peppers.

**Seekh Kebab ))**

The traditional seekh of lamb mince with distinct flavours, creating an extraordinary play of tastes.

**Fish Amritsari ))**

Garlic and ajwain laced tilapia fillets deep fried in gram flour batter.

**Aloo Tikki )**

Shallow fried potato cakes filled with asafoetida tempered peethi of peas.

**Main Course**

All items are included

**Goan fish curry ))**

This dish is from the western coast of India. A spicy delicacy of fish cooked in a coconut based smooth gravy.

**Butter Chicken )**

The perennial favorite of marinade and tandoor grilled tikka of chicken simmered in a satin smooth tomato gravy made with juices of the roasted chicken and fenugreek.

**Lamb Tawa ))**

Lamb pieces cooked on a flat pan with coarsely chopped onions, tomato, fresh coriander and ginger.

**Tarka Daal ))**

A lentil preparation made into an exotic dish with a tempering of garlic, ginger and whole red chillies.

**Accompaniments**

All items are included

**Pulao Rice**

Basmati rice cooked with saffron.

**Indian Bread**

Assortment of breads.

Mild ) Medium ))) Hot )))) Extra Hot ))))



# Vegetarian Festive Banquet

Minimum of 4 Guests



## Appetiser

**Poppadoms**

With an assortment of chutneys.

## Starters - Mixed Platter

All items are included on the platter, with one of each item per guest.

**Paneer Shashlik ))**

Chunks of Indian cheese, with a spicy yogurt marinade, and barbequed with onions and peppers.

**Tandoori Mushrooms ))**

Mushrooms marinated in a tandoori sauce, cooked in a clay oven with onions and peppers.

**Onion Bhaji ))**

Onions coated with gram flour batter deep fried to a crispy texture.

**Aloo Tikka )**

Shallow fried potato cakes filled with peas and spices, served with sweet yoghurt and tamarind.

## Main Course All items are included

**Malal Kofta )**

Khoya and cream cheese simmered in a silky smooth gravy of tomatoes, flavoured with kasoori methi.

**Paneer Tawa ))**

Paneer pieces cooked on a flat pan with coarsely chopped onions, tomato, fresh coriander and ginger.

**Aloo Methi ))**

Diced potatoes and fresh fenugreek leaves, cooked with chopped onions, tomatoes and Indian spices.

**Tarka Daal ))**

A lentil preparation made into an exotic dish with a tempering of garlic, ginger and whole red chillies.

## Accompaniments All items are included

**Pulao Rice**

Basmati rice cooked with saffron.

**Indian Bread**

Assortment of breads.

Mild ) Medium )) Hot ))) Extra Hot ))))



## Pricing

Friday 30<sup>th</sup> November 2018 - Monday 31<sup>st</sup> December 2018

Festive Banquet. £21.95 Per Guest

Executive Festive Banquet. £26.95 Per Guest

## Holiday Timings

Up to Monday 24<sup>th</sup> December - Open As Per Usual Trading.

Christmas Day & Boxing Day - Closed.

Thursday 27<sup>th</sup> December - Monday 31<sup>st</sup> December 2018

Open As Per Usual Trading.

New Year's Day 2019 - Closed.

Wednesday 2<sup>nd</sup> January 2019 - Closed.

Thursday 3<sup>rd</sup> January 2019 - Open As Per Usual Trading.



# Terms & Conditions

## Reservations

1. A **£5.00 Per Guest** Non Refundable Deposit is required by Thursday 22<sup>nd</sup> November 2018 to confirm all reservations.
2. If a guest as part of a group does not show, the deposit for that guest will not be refunded and it can not be used towards the rest of the table's bill.
3. All prices include VAT at 20%.
4. A Discretionary 10% service charge will be added to your bill.

## Notice

1. Please let us know if anyone in your party can not make it at least 24 hours in advance.
2. Please let us know if you want to add to your party, we will do our best to fit you all in, however we cannot guarantee it.
3. If you do not let us know that fewer people are coming, we will have to charge you for their food.

## Exclusions & Restrictions

All guests need to order food as we do not cater for drinks only in our restaurant. also, you can only eat and drink food and drink bought from Shimla Pinks while you are in our restaurant.

## Damages

As the signatory on the booking, you are responsible for making sure all members of your party behave responsibly. If anyone does break or damage anything, you will be asked to pay for it.

## Payment Terms

You can pay with all major credit cards, including AMEX and cash. We do not accept cheques and do not offer account facilities.



# Reservation Form

Menu: Executive  Festive  Vegetarian

Name: .....

Company: .....

Contact Number: .....

Reservation Date: .....

Reservation Time: .....

Number of Guests: .....

Non Refundable Deposit Amount £5.00 Per Guest £ .....

Total: £ .....

Reservation Number: .....

Guest Notice: **Please ask a member of staff for a receipt for the deposit you pay.**

Signed: .....

Print Name: .....

Date: .....

**In signing this form you confirm that you have read, understood and agree to the terms and conditions overleaf.**

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&  
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ANDROID APP ON  
Google play



Available on the  
App Store

