

Booking Form

In the first instance please telephone for availability. Then complete this form and hand in with the appropriate deposit. All Festive and Christmas Day bookings are a maximum of 2 & 1/2 hours per sitting from time of reservation.

Name

Address

Post Code

Tel Mob

Email

FESTIVE MENU

Date Required Time Required

Number in Party Amount Paid

CHRISTMAS DAY MENU

Sitting Required (please tick): 12.30pm 3.30pm 6.30pm

Number in Party Amount Paid

I HAVE READ AND UNDERSTAND CONDITIONS OF BOOKING

Signed Date

All prices include VAT.

TERMS AND CONDITIONS OF ALL FESTIVE & CHRISTMAS DAY BOOKINGS

1. The booking is provisional until this completed confirmation slip is received and deposit is paid. We must receive this confirmation slip within 2 weeks of the initial reservation or the booking will automatically be cancelled. Deposit £5 per person.
2. In the event of cancellation, the deposit will be non-returnable. In the event of any members of the party cancelling after confirmation has been received, their deposit will be forfeited.
3. Festive menu is available from Friday 3rd December 2010 to Friday 24th December.
4. When paying by cheque, all cheques must be accompanied by a valid bankers card, payment must not exceed the amount guaranteed by the bankers card. This includes business cheques also.

Please note:
CLOSED NEW YEARS DAY

All Major Credit Cards Accepted
Personal and Business Cheques can only be accepted with a valid bankers card.

ਭੋਜਨ ਸ਼ਾਲਾ
ਢਾਬਾ

THE DHABBA
AUTHENTIC NORTH INDIAN DINER

Festive & Christmas Day Menu

The Dhabba, 44 Candleriggs, Glasgow, Scotland
For reservations call: 0141 553 1249
or visit www.thedhabba.com

Dhabba Festive Menu

(3rd December – 24th December)

4 Courses at £24.95 per head

(our regular a la carte menu is also available
between 3rd - 24th Dec for all patrons)

āppetīsen

Kachchi Keri Ki Sev Papdi

stārtens

Kastoori Kebab

Soft chicken breast marinated with degi mirch, egg yolk, saffron yogurt,
cardamom, kasoori meithi and grill in the tandoori oven

Shikampuri Kebab

Lamb mince, mixed with yellow split peas, authentic spices and pan fried

Tulsiwali Machhi

Haddock marinated with fresh basil lemon juice,
green chillies and fried in a batter

Amritsari Mong Roll

Green moong and potato fingers, deep fried in a spicy batter

māin

Shimlamirch Ke Jheenga

King prawns with assorted peppers cooked
in a thick tomato and onion masala sauce

Murg Kalonji

Tandoori roasted chicken finished in an onion
seed tempered medium spiced creamy sauce

Chop Mussalam

Lamb chops marinated with yogurt, red chilli powder,
chefs special gram masala and cooked in own juice with mince

Vegetable Lababdar

Assorted Tandoori vegetables simmered in a lababdar sauce

āccompaniments

Sweet Nan/Garlic Nan/Lachhedar Paratha/Khumbi Hara Pyaz Pulao

dessert

Phalwali Rabdi

Thickened sweet milk topped on fresh fruit

Sittings: 12.30pm • 3.30pm • 6.30pm

Dhabba Christmas Day

4 course menu £39.95 per person

(including a glass of champagne on arrival)

Soup

Hariyali Shorba

A unique combination of fresh green leaf soup containing,
spinach, corriander, fenugreek and chive

stārtens

Gosht Ki Gilori

Curried lamb mince coated with bread crumb then fried in batter

Murg Hazari

Small chunks of chicken breast mixed with chopped carrot, pepper,
onion, beetroot, green chilli, corriander, egg yolk, yogurt, garam masala
and cooked in the tandoori oven.

Jhinga Kebab

Shrip mixed with sweet potato, red chilli powder,
spring onion, roasted onion seed and pan fried

Tandoori Aloo Chana

Potato stuffed with spiced chick peas marinated with
hung yogurt and tandoori spices

māin

Gosht Ka Khajana

Lamb fillet marinated with crushed black pepper, ginger, garlic paste,
hung yogurt and indian spices. Chargrilled in the tandoori oven and
served with masaledar aloo with bhuna sauce.

Murg Ke Andaz

Chicken breast marinated and cooked in the tandoori oven and served
with spicy tamatari daddu and baingan and butter masala sauce

Samundari Ratan

Tuna steak marinated with salt, tumeric, lemon juice, pan fried and served
on chatpate mutter and aloo bhujia with tangy pomegranate sauce

Phooljhadi Subzi

Tandoori cooked cauliflower and broccoli served with paneer bhurji and
kurkuri bhindi and saagwala sauce

āccompaniments

Mong Ki Khichdi or Baby Onion Kulcha

dessert

Dudhiya

A traditional indian pudding of white pumpkin

Tea or Coffee