

as Tree

2024



Christmas at ZOUK

tea bar & grill



@zoukteabar

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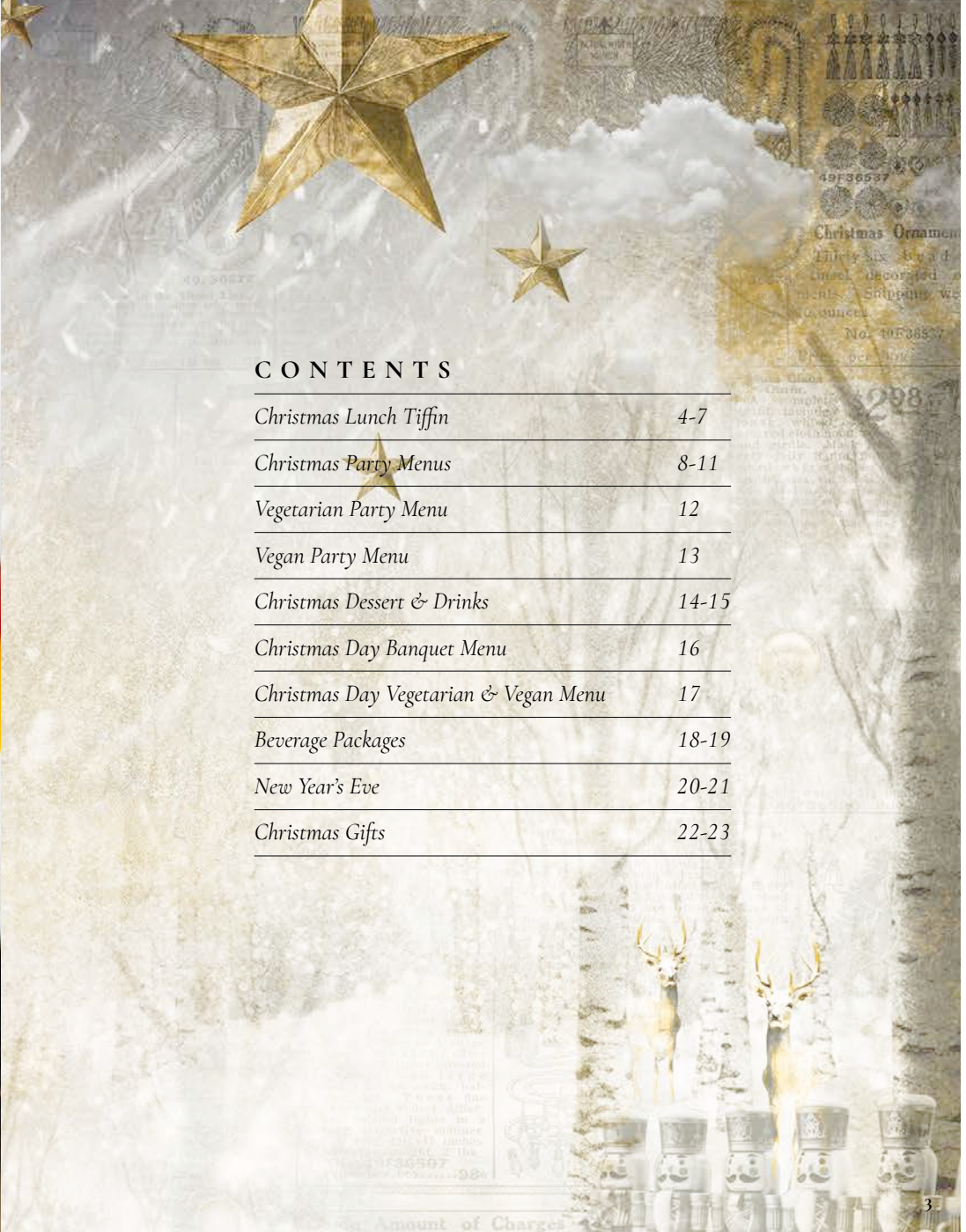
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Zouk Christmas Log Cake



Everything for your Xmas Tree



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LUNCH TIFFIN

£17.50

Weekdays SERVED 12-4PM

CHRISTMAS LUNCH TIFFIN - W/C 25TH NOVEMBER

Our extra special Christmas Tiffin is back and better than ever!

Available Monday to Friday throughout the festive season from 12 noon to 4pm it's the perfect option for a Christmas lunch that is great value and will fit into your lunch hour...

It's quite possibly the best value Christmas lunch in Manchester!

MONDAY – FRIDAY

W/C 25TH NOVEMBER £17.50 each

MEAT TIFFIN

Samosa Chaat

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita (*gluten, milk, mustard, soya*)

Butter Chicken

Barbecued chicken breast cooked in a buttery sauce with gentle spices & cashew nuts (*celery, milk, mustard, nuts, peanuts – trace, soya*)

Lamb Laziz

Punjabi style lamb curry slowly cooked until tender with aromatic spices

(*milk, mustard, nuts – cashew – soya*)

Served with pilau rice and naan bread

VEGETARIAN TIFFIN

Samosa Chaat

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita (*gluten, milk, mustard, soya*)

Bindi

Traditional Punjabi dish of Okra cooked with onions, tomatoes and spices (*soya*)

Scrambled Paneer

Tasty Indian paneer cheese scrambled with peppers, onion and spices (*milk, mustard, soya*)

Served with pilau rice and naan bread

VEGAN TIFFIN

Onion Bhaji

Crispy bhaji of sliced onions in a spicy batter (*soya*)

Bindi

Traditional Punjabi dish of Okra cooked with onions, tomatoes and spices (*soya*)

Vegetable Balti

Fresh vegetables cooked in a spicy tomato masala (*soya*)

Served with basmati rice and tandoori roti

Everything for your Xmas Tree

MONDAY – FRIDAY

W/C 2ND DECEMBER £17.50 each

MEAT TIFFIN

Samosa Chaat

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita

(*gluten, milk, mustard, soya*)

Chicken Tikka Masala

Chicken pieces marinated in yoghurt, tossed in a balti of garlic & ginger (*celery, milk, mustard, nuts – trace, peanuts – trace, soya*)

Lamb Jalfrezi

Lamb pieces cooked with capsicum, onions & eggs in a thick spicy sauce

(*eggs, soya*)

Served with pilau rice and naan bread

VEGETARIAN TIFFIN

Samosa Chaat

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita

(*gluten, milk, mustard, soya*)

Bindi

Traditional Punjabi dish of Okra cooked with onions, tomatoes and spices

(*soya*)

Scrambled Paneer

Tasty Indian paneer cheese scrambled with peppers, onion and spices

(*milk, mustard, soya*)

Served with pilau rice and naan bread

VEGAN TIFFIN

Onion Bhaji

Crispy bhaji of sliced onions in a spicy batter (*soya*)

Bindi

Traditional Punjabi dish of Okra cooked with onions, tomatoes and spices (*soya*)

Vegetable Balti

Fresh vegetables cooked in a spicy tomato masala (*soya*)

Served with basmati rice and tandoori roti

LUNCH TIFFIN

£17.50

Weekdays SERVED 12-4PM

Our extra special Christmas Tiffin is back and better than ever!

Available Monday to Friday throughout the festive season from 12 noon to 4pm it's the perfect option for a Christmas lunch that is great value and will fit into your lunch hour...

It's quite possibly the best value Christmas lunch in Manchester!

MONDAY – FRIDAY
W/C 9TH DECEMBER £17.50 each

MEAT TIFFIN

Samosa Chaat

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita
(gluten, milk, mustard, soya)

Chicken & Spinach

Chicken cooked in a creamy sauce with spinach, fenugreek and ginger
(milk & soya)

Lamb Karahi

Tender lamb cooked in a sizzling wok with tomatoes, spices, crushed pepper, ginger & garlic
(soya)
Served with pilau rice and naan bread

VEGETARIAN TIFFIN

Samosa Chaat

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita
(gluten, milk, mustard, soya)

Mutter Paneer

Indian Paneer cheese with peas in a spicy tomato masala
(milk, soya)

Vegetable Balti

Fresh vegetables cooked in a spicy tomato masala
(soya)
Served with pilau rice and naan bread

VEGAN TIFFIN

Onion Bhaji

Crispy bhaji of sliced onions in a spicy batter
(soya)

Palak Aloo

Spinach leaf & fenugreek cooked with new potatoes & coriander
(soya)

Vegetable Balti

Fresh vegetables cooked in a spicy tomato masala
(soya)

Served with basmati rice and tandoori roti

MONDAY – FRIDAY
W/C 16TH DECEMBER £17.50 each

MEAT TIFFIN

Samosa Chaat

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita
(gluten, milk, mustard, soya)

Butter Chicken

Barbecued chicken breast cooked in a buttery sauce with gentle spices & cashew nuts
(celery, milk, mustard, nuts, peanuts – trace, soya)

Lamb Laziz

Punjabi style lamb curry slowly cooked until tender with aromatic spices
(milk, mustard, nuts – cashew – soya)
Served with pilau rice and naan bread

VEGETARIAN TIFFIN

Samosa Chaat

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita
(gluten, milk, mustard, soya)

Bindi

Traditional Punjabi dish of Okra cooked with onions, tomatoes and spices
(soya)

Scrambled Paneer

Tasty Indian paneer cheese scrambled with peppers, onion and spices
(milk, mustard, soya)
Served with pilau rice and naan bread

VEGAN TIFFIN

Onion Bhaji

Crispy bhaji of sliced onions in a spicy batter
(soya)

Bindi

Traditional Punjabi dish of Okra cooked with onions, tomatoes and spices
(soya)

Vegetable Balti

Fresh vegetables cooked in a spicy tomato masala
(soya)

Served with basmati rice and tandoori roti

PARTY BANQUETS

In India and Pakistan a great party is all about good food and fantastic company. You take care of the company part and we'll serve up our award-winning food.

Our banquets embrace the traditional sharing culture of Indian dining which means everything on the menu is served to your table giving you the chance to dig in and taste it all.

What better time than Christmas to eat like a king – you don't have to worry about remembering what you ordered because at Zouk you get to enjoy it all.

You and your fellow diners get to taste and enjoy every single dish on your chosen menu. That's right, everything! Wow!

So that's the easy bit taken care of, now you just need to decide which banquet you think will delight your party...

£30.00
per head menu

STARTERS

Chicken Tikka

Char-grilled succulent chicken tikka served with tangy imlee sauce. (celery, gluten, milk, mustard, nuts trace, peanuts trace, soya)

Seekh Kebab

Juicy minced lamb kebabs with fresh ginger, spices and chilli

Onion Bhaji (v)

Onions coated in spicy gram batter and deep-fried (soya)

MAINS

Served with Rice and Naan Bread

Chicken Tikka Masala

Chicken pieces marinated in yoghurt, then barbecued over charcoals & tossed inside a balti of garlic & ginger.

(celery, gluten, milk, mustard, nuts trace, peanuts trace, soya)

Lamb & Potato Korma

Desi style lamb korma with potatoes and aromatic spices. (milk, nuts, soya)

Tarka Dall (v)

Everyone's favourite dall. Tasty red lentils cooked in a spicy sauce
(mustard, soya)

Add a Dessert Platter to this menu for £5 per person.

£35.00
per head menu

STARTERS

Punjabi Lollipop

Char-grilled chicken lollipops in a spicy pomegranate marinade (celery, gluten, milk, mustard, nuts trace, peanuts trace, soya)

Kashmiri Lamb Kebab

Minced lamb and Kashmiri chilli kebabs coated in breadcrumbs (eggs, soya)

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita
(gluten, milk, mustard, soya)

MAINS

Served with Rice and Naan Bread

Chicken Jalfrezi

Tasty chicken cooked with capsicum, onions and fresh green chilli in a thick and spicy masala (eggs, soya)

Chicken Handi

Punjabi-style curry slowly cooked with tomatoes, onions, garlic & garam masala
(soya)

Lamb Neelgiri

Lightly spiced Goan style lamb curry with fresh coconut, curry leaves and crushed coriander seeds (nuts – coconut, soya)

Aloo Gobi

Tandoori cauliflower cooked in a spicy masala with potatoes and chilli (soya)

Add a dessert platter to this menu for £5 per person

£40.00

per head menu

APPETISER

Poppadom's and Pickles

STARTERS

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita (*gluten, milk, mustard, soya*)

Spicy Prawn Pakora

Succulent king prawns in a spicy batter (*gluten, crustaceans, eggs, mustard, soya*)

Chicken 65

Bite sized chicken pieces marinated in ginger, garlic, chilli & curry leaves then fried in a delicious batter (*celery, gluten, eggs, mustard, soya*)

Lamb & Cheese Kebab

Minced lamb keema char-grilled with cheese and spices (*milk*)

MAINS

Served with Rice and Naan Bread

Achari Chicken

Chicken sautéed in a spicy masala with pickling spices (*soya*)

Butter Chicken

Barbecued chicken breast cooked in a buttery sauce with gentle spices & cashew nuts (*celery, milk, mustard, nuts – cashew, peanuts – trace, soya*)

Lamb Jalfrezi

Lamb pieces cooked with capsicum, onions & eggs in a thick spicy sauce (*eggs, soya*)

Ramjah Masala

Spicy kidney beans in a masala with black lentils, cream and fresh chilli (*milk, soya*)



Add a Dessert Platter to this menu for £5 per person

If you would like a special premium banquet or a bespoke menu, please let us know and we will present suggestions for your party.



Santa Claus
Outfit
A complete
outfit, includes
mask, whisk-
ers, red cloth hood, robe
and girdle. Mask has
very jolly Santa face,
natural white whiskers,
wrinkled eyes, red cheeks.
Robe is red cambic, with
loose and fitted at waist with
rope tie. Rice and bagging
framed in white. Price...

Parties Menus are Served as a Sharing Banquet

VEGETARIAN & VEGAN MENUS

We all know that when it comes to a banquet, veggies and vegans sometimes get a raw deal...

Don't worry at Zouk we haven't forgotten you! In fact to ensure you get just as many choices and the same chance to indulge yourself as our meat eating guests we've created your very own Christmas party menus. We begin with a tempting trio of tasty starters and follow it up with a tiffin platter of moreish mains.

VEGETARIAN PARTY MENU

£30.00

per head menu

APPETISER

Poppadom's and Pickles

STARTER PLATTER

Hummus (v)

Freshly made with chickpeas, lemon, herbs & spices, served with mini naan bread or vegetable crudités for vegans (*sesame seeds, naan – gluten, milk, mustard*)

Gobi Manchurian (v)

Bite-sized pieces of cauliflower pakora in a spicy chilli sauce (*gluten, soya*)

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita (*gluten, milk, mustard, soya*)

MAINS

Served with Rice and Naan Bread

Bindi (v)

Okra cooked with onions, tomatoes & spices (*soya*)

Mutter Paneer (v)

Indian Paneer cheese with peas in a spicy tomato masala (*milk, soya*)

Tarka Dall (v)

Everyone's favourite dall. Tasty red lentils cooked in a spicy sauce (*mustard, soya*)

Kachumber Salad (v)

Traditional salad with tomatoes, red onions and cucumber

Add a Dessert Platter to this menu for £5 per person

VEGAN PARTY MENU

£30.00

per head menu

APPETISER

Poppadom's and Pickles

STARTER PLATTER

Hummus (vg)

Freshly made with chickpeas, lemon, herbs & spices, served with vegetable crudités for vegans (*sesame seeds*)

Gobi Manchurian (vg)

Bite-sized pieces of cauliflower pakora in a spicy chilli sauce (*gluten, soya*)

Channa Chaat (vg)

Traditional Pakistani chaat with a delicious chickpeas in a spicy masala sauce (*gluten, milk, mustard, soya*)

MAINS

Served with Rice and Tandoori Roti

Bindi (vg)

Okra cooked with onions, tomatoes & spices (*soya*)

Vegetable Balti

Fresh vegetables cooked in a spicy tomato masala (*soya*)

Tarka Dall (vg)

Everyone's favourite dall. Tasty red lentils cooked in a spicy sauce (*mustard, soya*)

Kachumber Salad (v)

Traditional salad with tomatoes, red onions and cucumber

Add a Dessert Platter to this menu for £5 per person



Santa Claus Outfit
A complete outfit, includes mask, whiskers, red cloth hood, robe and girdle. Mask has very jolly Santa face, natural white whiskers, wrinkled eyes, red cheeks. Robe is red cambic, with loose and fitted at waist with rope tie-off. Hips and hem are trimmed in white. This outfit is available for \$298.

CHRISTMAS DESSERT

CHRISTMAS LOG CAKE

Our enchanting Christmas Log Cake, a luscious blend of rich chocolate, velvety mousse, and festive spices, adorned with delicate Christmas decorations. (eggs, dairy)

£8.95 per person

This dessert can be added to any of our Christmas Party Menus a reduced price of £5.00 per person.

CHRISTMAS DRINKS

The Paradise

Escape to paradise with the refreshing taste of The Paradise cocktail! Made with smooth Bourbon whiskey, zesty lemon juice, tangy yuzu juice, a hint of sweetness from sugar syrup, fresh pineapple and a touch of aromatic bitters. Indulge in the magic of mixology and savour this tropical delight!

The Santa

Experience the taste of Christmas with The Santa cocktail! This festive blend of Silver tequila, grapefruit, agave and grapefruit tonic will transport you to a winter wonderland. Sip on this merry concoction and let the holiday spirit flow through your veins!

Jingle bells

Jingle bells, cucumber swells! Sip into the holiday Cucumber gin with a refreshing Indian tonic.

£12 each



The Paradise



The Santa



Zouk Christmas Log Cake



Santa Claus
A complete outfit, includes mask, whiskers, red cloth hood, robe and girdle. Mask has very jolly Santa face, natural white whiskers, wrinkled eyes, red cheeks. Robe is red cambic, cuffs, loose and fitted at waist with rope tie. Ears and hat are trimmed in white. Price, per box

\$298

CHRISTMAS DAY BANQUET



Christmas Day is all about indulgence, so step away from slaving over a hot stove and forget about the mountain of washing up. Instead book in for our Christmas Day Banquet! You'll enjoy a six course spicy festive lunch or dinner with our restaurant being open all day long. Our banquet serves a minimum of 2 diners. Under 12s can dine from our banquet menu for half price or our kids menu is available upon request.

£75.00
per head menu

APERITIF

Glass of Prosecco or Shloer

APPETISER

Poppadoms and pickles

STARTER PLATTER

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita (*gluten, milk, mustard, soya*)

Chicken Tikka

Char-grilled succulent chicken tikka served with tangy imlee sauce (*celery, gluten, milk, mustard, nuts trace, peanuts trace, soya*)

Kashmiri Lamb Kebab

Succulent minced lamb and Kashmiri chilli kebabs coated in breadcrumbs (*eggs, soya*)

MAINS PLATTERS

Choice of Curry Platter or Roast Platter

CURRY PLATTER

Nawabi Chicken Handi

A luxurious chicken handi traditionally prepared for the King and Mughals of Lucknow (*nuts – cashew, milk, soya*)

Lamb Rogan Josh

A speciality from Jammu & Kashmir, tender lamb pieces in a rich tomato and onion masala (*soya*)

Goan Fish Curry

Aromatic haddock curry with coconut & mustard (*fish, mustard, soya*)

Mutter Paneer

Indian Paneer cheese with peas in a spicy tomato masala (*milk, soya*)

ROAST PLATTER

Roast Chicken Raan

Juicy slices of spiced roast chicken, served with Yorkshire puddings, seasonal veg, roast potatoes and spicy gravy (*celery, gluten, milk, mustard, nuts – trace, peanuts – trace*)

Roast Lamb Raan (Tender slices of spiced roast lamb), served with Yorkshire puddings, seasonal veg, roast potatoes and spicy gravy (*celery, gluten, milk, mustard, nuts – trace, peanuts – trace*)

DESSERT

Bûche De Noël

Delight in our plated mini yule log, elegantly adorned with décor. Choose between luscious raspberry vanilla or rich strawberry chocolate flavours for a Christmas treat (*eggs, dairy*)

COFFEE AND MINTS

CHRISTMAS DAY VEGETARIAN & VEGAN MENU

Christmas Day is all about indulgence, so step away from slaving over a hot stove and forget about the mountain of washing up. Instead book in for our Christmas Day Banquet! You'll enjoy a six course spicy festive lunch or dinner with our restaurant being open all day long! Our banquet serves a minimum of 2 diners.

Under 12s can dine from our banquet menu for half price or our kids menu is available upon request.

Places are limited so book soon to avoid disappointment....

£50.00
per head menu

APERITIF

Glass of Prosecco or Shloer

APPETISER

Poppadom's and Pickles

STARTER PLATTER

Hummus (v/vg)

Freshly made with chickpeas, lemon, herbs & spices, served with mini naan bread or vegetable crudité's for vegans (*sesame seeds, naan – gluten, milk, mustard*)

Gobi Manchurian (v/vg)

Bite-sized pieces of cauliflower pakora in a spicy chilli sauce (*gluten, soya*)

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita (*gluten, milk, mustard, soya*)

Channa Chaat (vg)

Traditional Pakistani chaat with a delicious chickpeas in a spicy masala sauce (*gluten, milk, mustard, soya*)

MAINS

Any three curries served with Rice and Naan Bread or Tandoori Roti

Bindi (v/vg)

Okra cooked with onions, tomatoes & spices (*soya*)

Vegetable Balti (v/vg)

Fresh vegetables cooked in a spicy tomato masala (*soya*)

Mutter Paneer (v)

Indian Paneer cheese with peas in a spicy tomato masala (*milk, soya*)

Tarka Dall (v/vg)

Everyone's favourite dall. Tasty red lentils cooked in a spicy sauce (*mustard, soya*)

Kachumber Salad (v/vg)

Traditional salad with tomatoes, red onions and cucumber

DESSERT

Bûche De Noël (v/vg)

Delight in our plated mini yule log, elegantly adorned with décor. Choose between luscious raspberry vanilla or rich strawberry chocolate flavours for a Christmas treat

COFFEE AND MINTS

BEVERAGE PACKAGES

PROSECCO OR COCKTAIL RECEPTION

£9 per glass
Minimum 10 people

PACKAGE 1

Soft Drinks: Juices (Apple, Mango, Pineapple, Cranberry)

Mocktails: (Summer dream, Passionate)

£15

PACKAGE 2

Soft Drinks: Juices (Apple, Mango, Pineapple, Cranberry)

Mocktails (Summer dream, Passionate)

White wine: Pinot Grigio, Sauvignon Blanc

Red wine: Merlot, Malbec

Beer: Small Cobra

£25

PACKAGE 3

Juices (Apple, Mango, Pineapple, Cranberry)

Soft Drinks

Mocktails (Summer dream, Passionate)

White wine: Pinot Grigio, Sauvignon Blanc

Red wine: Merlot, Malbec

Beer: Small Cobra

Prosecco: Folonari

£35

PACKAGE 4

Juices (Apple, Mango, Pineapple, Cranberry)

Soft Drinks

Mocktails (Summer dream, Passionate)

White wine: Pinot Grigio, Sauvignon Blanc

Red wine: Merlot, Malbec

Beer: Small Cobra

Prosecco: Folonari

Spirits: Eristoff Vodka, Bombay Sapphire Gin,

Rum Bacardi Superior, Whisky Jack Daniel's,

Tequila Jose Cuervo silver

Cocktails: Sunset @ Zouk, Gallia, Winter Storm,

Whisky Sour

£40

TIMING – 90 MINUTES



NEW YEARS EVE

Join us the New Year's Eve for tasty Indian food and fabulous entertainment. We'll be open as usual from 8:00am serving breakfast, brunch and lunch right through until midnight serving dinner and supper from our a la carte menu.

ENTERTAINMENT

Our Live DJ will be playing from 9:00pm right through to the new year. Eat, drink and see in the New Year with friends and some delicious Indian cuisine in style surroundings.

NEW YEARS DAY SUNDAY ROAST

Join us on Wednesday 1st January 2025 and start the New Year with a satisfying Sunday Roast.

This New Year we'll be serving our famous Sunday Roast Menu from 12 noon to 5pm on New years Day. Spaces are limited so book early to avoid disappointment.

Tuck into a full Sunday Roast with a choice of Lamb, Beef or Chicken and all the trimmings or order a sharing platter with all three delicious roasted meats.

We are also open from 10:00am serving our fabulous brunch with an Indian twist.

Bookings now open on zoukteabar.co.uk



Christmas at ZOUK

tea bar & grill

ALL YOU'LL WANT

COOKING CLASS GIFT CARD

Treat the foodie in your family to a fantastic day out with a Zouk cooking class voucher for Christmas – check our website for class dates, menus and further details..

It's hands on, it's fun and the food is delicious! Think of how much you will benefit from their newfound curry cooking skills.

It's a Christmas gift they will remember for years to come.

RESTAURANT GIFT CARD

If your loved one is a Zouk regular then why not say it with food by shouting them their next meal with one of our restaurant gift cards. Available in denominations of £10 you can make it a standalone gift or a cheerful stocking filler.



SPICE DISCOVERY KIT £26

The perfect gift for the spice lover in your life. Our spice discovery Kit includes four of our premium spice blends so you can start experimenting with Zouk recipes at home.

All Gifts are available at zoukteabar.co.uk



OPEN 7 DAYS A WEEK 8:00AM TO MIDNIGHT
SERVING BREAKFAST, BRUNCH, LUNCH, TEA & SUPPER



Santa Claus Outfit \$298
 A complete outfit, includes mask, which-ers, red cloth hood, robe and girdle. Mask has very jolly Santa face, natural white whiskers, wrinkled eyes, red cheeks. Robe is red cambie, made loose and fitted at waist with rope girdle. Hoops and buttons.

ing for Xmas Tree



Christmas at ZOUK

tea bar & grill



@zoukteabar