



Party menus are served as a sharing banquet

## PARTY BANQUETS £32.50 Per Head

In India and Pakistan, no celebration is complete without incredible food and great company. You bring the guests, and we'll serve up our award-winning cuisine.

There's no better time than Christmas to truly indulge — and at Zouk, there's no need to remember what you ordered, because our banquets let you enjoy everything on the menu.

Inspired by the traditional Indian way of dining, our festive banquets are all about sharing. Every dish from your selected menu is served to the table for everyone to taste and enjoy together.

That's right — you and your guests get to savour every single dish. No need to choose, just sit back, relax, and tuck in.

### 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

#### 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 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 & Potatoes

Desi style lamb curry with potatoes and spices in a tomato masala  
(soya)

#### Tarka Dall (v)

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

Add our festive Exotic Pavlova Sharing Dessert to this menu for a supplement of £5.00 per person

SET MENU £37.50 Per Head

STARTERS

**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 Chops**

Chargrilled lamb coated in a secret Mughlai marinade

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

**Haloumi Pakora (v)**

Strips of Halloumi coated in spicy batter with tangy mango mayo

(celery, gluten, eggs, milk, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide)

MAINS

Served with Rice and Naan Bread

**Achari Chicken**

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

**Lamb Jalfrezi**

Lamb pieces cooked with capsicum and onions in a thick spicy sauce (soya)

**Goan Fish Curry**

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

**Vegetable Sabzi (v)**

Fresh vegetables cooked in a spicy tomato masala (soya)

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## VEGETARIAN & VEGAN CHRISTMAS MENUS

No one should miss out on the festive feast – and at Zouk, we've made sure of it!

We know that veggies and vegans are often left with limited options at this time of year, but not here. Our specially crafted Christmas party menus are bursting with flavour, variety, and indulgence – just like the season itself!

You'll start with a delicious trio of festive starters, followed by a hearty tiffin platter packed with vibrant, satisfying mains. It's our way of making sure everyone at the table gets to celebrate in style – no compromises, just joyfully good food.

## VEGETARIAN PARTY MENU £32.50 per head

### APPETISER

Poppadom's and Pickles

### STARTER PLATTER

#### Hummus (v)

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)

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 £32.50 per head

### APPETISER

Poppadom's and Pickles

### STARTER PLATTER

#### Hummus (v)

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)

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

#### Channa Chaat (vg)

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

### MAINS

Served with Rice and Tandoori Roi

#### Bindi (v)

Okra cooked with onions, tomatoes & spices (soya)

#### Vegetable Balti (v)

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 Vegan Dessert to this menu for a supplement of £5 per person**



**Santa Claus Outfit.**  
A complete outfit, includes mask, whiskers, red cloth hood, tabs and girdle. Mask has very jolly Santa face, natural white whiskers, wrinkled eyes, red cheeks. Bobe is red cambale, made of fleece and fitted at waist with rope girdle. Edges and bottom trimmed in white. **\$298**