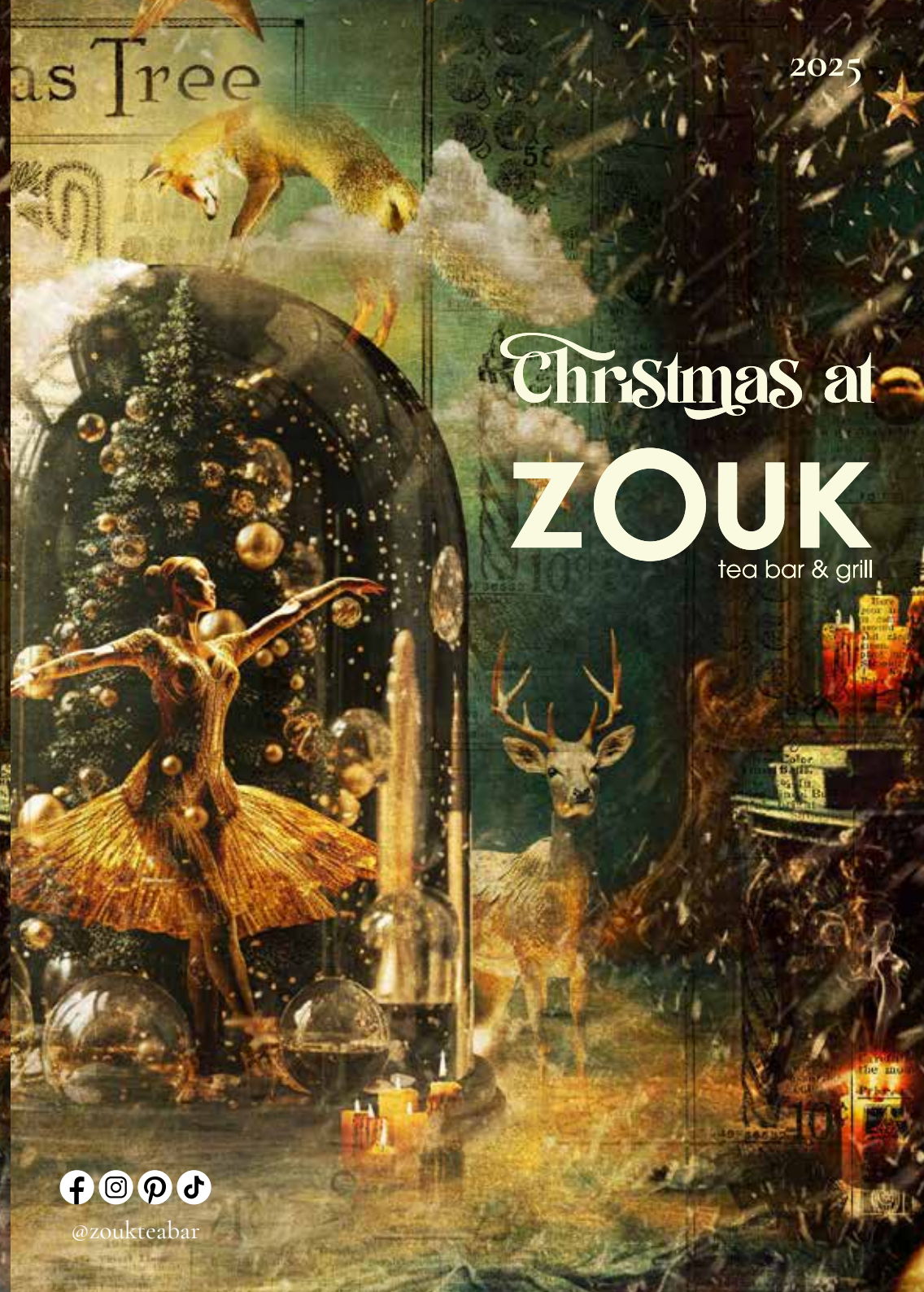




@zoukteabar

# Christmas at **ZOUK** tea bar & grill



2025



@zoukteabar

# Christmas at **ZOUK** tea bar & grill

Exotic Pavlova



# Everything for your Xmas Tree

## CONTENTS

<i>Christmas Lunch Tiffin</i>	4-5
<i>Christmas Party Menus</i>	6-11
<i>Vegetarian Party Menu</i>	12
<i>Vegan Party Menu</i>	13
<i>Beverage Packages</i>	14-15
<i>Christmas Dessert &amp; Drinks</i>	16-17
<i>Christmas Day Banquet</i>	18-19
<i>Christmas Day Vegetarian &amp; Vegan Menu</i>	20-21
<i>New Year's Eve</i>	22
<i>Christmas Biryani Supper Club</i>	23
<i>Festive Catering</i>	24
<i>Christmas Gifts</i>	25-27

# CHRISTMAS LUNCH TIFFIN

£17.50 Per Head

Weekdays SERVED 12-4 PM

Our legendary Christmas Tiffin is back — and it's more delicious than ever!

Served Monday to Friday from 12 noon to 4pm throughout the festive season, it's the perfect lunchtime treat: packed with flavour, fantastic value, and ideal for those squeezing in a little celebration on their break.

Each festive tiffin is a platter of joy for one! It comes with a starter, two curries, rice, fresh naan bread and a crisp salad — everything you need for a satisfying Christmas lunch, all served on one indulgent plate.

It might just be the best value festive lunch in Manchester!

Available from Monday 24th November to Wednesday 24th December.

## MEAT TIFFIN

### Meat Samosa

Punjabi style samosa with potatoes and spices (gluten, eggs, milk, trace- nuts, soya)

### Butter Chicken

BBQ'd chicken in a buttery sauce with cashew nuts and spices (celery, milk, mustard, nuts, peanuts, soya)

### Lamb Karahi

Pakistani style lamb curry cooked with spices in a sizzling wok (soya)

Served with salad, pilau rice and naan bread (bread = gluten, milk, mustard, soya) (rice = soya)

## VEGETARIAN TIFFIN

### 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)

### Mutter Paneer (v)

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

### Vegetable Karahi (v)

Fresh vegetables cooked in a spicy tomato masala (soya)

Served with salad, pilau rice and naan bread (bread = gluten, milk, mustard, soya) (rice = soya)

## VEGAN TIFFIN

### Okra Fries (vg)

Bite-sized crispy okra in a tangy batter (soya)

### Bindi (vg)

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

### Vegetable Karahi (vg)

Fresh vegetables cooked in a spicy tomato masala (soya)

Served with salad, basmati rice and tandoori roti (gluten, mustard, soya – roti only)

Christmas Lunch Tiffin



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)

Add our festive Exotic Pavlova Sharing  
Dessert to this menu for a supplement of £5  
per person

*Party menus are served as a sharing banquet*



Party menus are served as a sharing banquet



## PARTY MENU £42.50 Per Head

### APPETISER (v)

#### Poppadom's and Pickles

Served with Zouk's signature chutneys  
(celery, milk – mint sauce only)

### STARTERS

#### Vegetable Samosa (v)

Punjabi style samosa with potatoes and spices  
(gluten, eggs, milk, trace- nuts, 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)

#### Seekh Kebab

Juicy minced lamb kebabs with fresh ginger,  
spices and chilli

#### Prawn Tikka

Succulent king prawns marinated in a blend  
of yogurt, lemon juice, and Zouk Tandoori  
masala, then chargrilled for a smoky finish  
(celery, gluten, crustaceans, milk, mustard, nuts, peanuts,  
soya)

### MAINS

#### 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 and  
onions in a thick spicy sauce (soya)

#### King Prawn Karahi

Pakistani style curry with juicy King prawns  
cooked in a sizzling tomato masala  
(crustaceans, soya)

#### Ramjah Masala (v)

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

Add our festive Exotic Pavlova Sharing  
Dessert to this menu for a supplement of £5  
per person

## 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**



## DRINKS PACKAGES

### PROSECCO OR COCKTAIL RECEPTION

£9.00 per glass -minimum 10 people

### PACKAGE 1 £15.00

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

**Mocktails:** (Summer dream, Passionate)

### PACKAGE 2 £25.00

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

**Mocktails:** (Summer dream, Passionate)

**White wine:** Pinot Grigio, Sauvignon Blanc

**Red wine:** Merlot, Malbec

**Beer:** Small Cobra

### PACKAGE 3 £35.00

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

**Mocktails:** (Summer dream, Passionate)

**White wine:** Pinot Grigio, Sauvignon Blanc

**Red wine:** Merlot, Malbec

**Beer:** Small Cobra

**Prosecco:** Folonari

### PACKAGE 4 £40.00

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

**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

**TIMING – 90 MINUTES**

Group Bookings May Pre-Order Drinks Packages





Red Velvet Cocktail



Winter Wonderland Mocktail



Zouk Exotic Pavlova

## CHRISTMAS DRINKS

### Red Velvet Cocktail

£10.00

A decadent Christmas treat in a glass! This indulgent cocktail blends smooth vodka, sweet banana liqueur, and nutty Frangelico with a swirl of raspberry purée and creamy vanilla. It's rich, velvety, and tastes just like holiday magic. Naughty and nice! (nuts, milk)

### Winter Wonderland Mocktail

£6.00

Step into a snow-kissed dream with this refreshing alcohol-free fizz. Delicate butterfly flower tea creates a magical purple hue, lifted by zesty lemon, fragrant elderflower syrup, and sparkling elderflower tonic. Light, floral, and fabulously festive!

## CHRISTMAS DESSERT

### Exotic Pavlova

supplement £5.00

This festive sharing dessert is inspired by traditional Christmas wreaths. It features a crisp meringue base topped with whipped cream, tropical fruits, and a passionfruit drizzle, garnished with mixed berries. It may be added to any of our Christmas Set Menus for a supplement of £5 per person. (eggs, milk, nuts)

# CHRISTMAS DAY BANQUET

Let us take care of the cooking (and the washing up!) this Christmas Day, so you can focus on what really matters – great food and even better company. Join us for a sumptuous five-course festive feast, full of Zouk's signature spice and seasonal flair. Whether you're planning a cosy lunch or a celebratory dinner, our doors are open all day to welcome you. The Christmas Day Banquet is designed for a minimum of two guests, with children under 12 dining for half price. Prefer something smaller for the little ones? Just ask for our kids' menu!

£79.95 per head

## APERITIF

Glass of Prosecco or Shloer

## APPETISER

Poppadom's and Pickles (celery, milk)

## STARTER PLATTER

### Vegetable Samosa (v)

Punjabi style samosa with potatoes and spices (gluten, eggs, milk, trace- nuts, soya)

### Chicken Tikka

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

### Lamb Chops

Chargrilled lamb coated in a secret Mughlai marinade (celery, gluten, milk, mustard, nuts, peanuts, soya)

### Punjabi Lollipops

Char-grilled chicken wings in a sweet and spicy marinade with pomegranate and spices (gluten, nuts, peanuts, soya, sulphur dioxide)

## MAINS PLATTERS

Choice of Curry Platter or Roast Platter

## CURRY PLATTER

### Turkey Tikka Masala

Barbecued turkey cooked in a spicy tomato masala with medium spices & cream (celery, gluten, milk, mustard, nuts, peanuts, 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)

### Paneer Makhani

Indian Paneer cheese in a creamy mildly spiced sauce with garlic (milk, mustard, soya)

## ROAST PLATTER

### Roast Chicken Raan

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

## DESSERT

### Snowberry Pavlova

A crisp and tender pavlova shell filled with vibrant strawberry compote, crowned with luscious pistachio whipped ganache (eggs, milk, nuts)

## COFFEE AND MINTS

Christmas Day Banquet



## CHRISTMAS DAY VEGETARIAN & VEGAN BANQUET

Celebrate the most magical day of the year with a feast that's bursting with festive flavour – all lovingly created with plant-based ingredients. Our special five-course Vegetarian & Vegan Christmas Banquet is full of vibrant dishes, warming spices, and seasonal flair – perfect for sharing with loved ones. Whether you're joining us for lunch or dinner, we're open all day to help you celebrate in style. Children under 12 can enjoy the full menu for half price, or you can request our kids' menu. Tables fill up fast, so book early to make your Christmas Day extra special!

£50.00 per head

### APERITIF

Glass of Prosecco of 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 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

#### **Snowberry Pavlova**

A crisp and tender pavlova shell filled with vibrant strawberry compote, crowned with luscious pistachio whipped ganache (eggs, milk, nuts)

A festive vegan Dessert will be provided for vegan guests.

### COFFEE AND MINTS

Zouk's Stunning Christmas Décor



## NEW YEAR'S EVE AT ZOUK

Ring in 2026 with delicious Indian food, great vibes, and a party to remember!

We're open from 9am, serving breakfast, brunch, and lunch, and we'll keep the celebrations going right through to midnight with dinner and late-night supper from our à la carte menu.

### LIVE DJ FROM 9PM

Our resident DJ will be spinning feel-good tunes from 9pm till late, creating the perfect soundtrack to welcome the New Year. Gather your friends, raise a glass, and celebrate in style with fabulous food and a lively atmosphere.

### NEW YEAR'S DAY SUNDAY ROAST SPECIAL

Start 2026 the right way – with a comforting roast and a relaxed, indulgent lunch.

Join us on **Thursday 1st January** as we serve up our famous **Indian-style Sunday Roast** from **12 noon to 5pm**. Choose from tender Lamb, succulent Beef, or juicy Chicken – or go all in with a sharing platter featuring all three, complete with all the trimmings.

We'll also be **open from roam** for our delicious Indian brunch, perfect for easing into the new year.

Tables fill up fast, so book now at: [zoukteabar.co.uk](http://zoukteabar.co.uk) and make your first meal of 2026 a memorable one!

Everything for your Xmas Tree

## THE CHRISTMAS BIRYANI SUPPER CLUB: MONDAY 29TH DECEMBER

Looking for something a little different to do between Christmas and New Year? Our Biryani Supper Club is the perfect festive treat for foodies, friends and families looking to enjoy a unique dining experience together.

Join us on Monday 29th December for a one-night-only celebration of India's most iconic dish – the biryani. You'll enjoy a carefully curated multi-course menu that showcases regional variations, aromatic spices, and indulgent accompaniments, all served in true Zouk style.

It's a brilliant way to get together during that quiet week between celebrations – a time when many of us are looking for something fun, flavoursome, and a little bit special. Whether you're a long-time lover of Indian cuisine or curious to try something new, this is an unforgettable night out.

**Tickets are £50 per person and include the full experience.**

Spaces are limited, so book now at [zoukteabar.co.uk](http://zoukteabar.co.uk) to avoid missing out!

*Christmas Biryani Supper Club*

**£50.00** Per Head



## FESTIVE CATERING BY ZOUK

Planning an office party, team lunch, or festive celebration at work? Let Zouk help you bring the flavour with our award-winning corporate catering services. This service is perfect for businesses looking to treat their teams this Christmas.

We specialise in vibrant, restaurant-quality Indian food delivered direct to your office or event venue. Whether you're hosting a laid-back lunch, an after-work gathering, or a large-scale festive bash, we'll provide everything you need to serve up an unforgettable meal – with plenty of veggie, vegan, halal and gluten-free options available.

Why choose Zouk for your Christmas catering?

- Flexible packages for any group size
- Fresh, authentic Indian dishes cooked by our expert chefs
- Hassle-free delivery and set-up
- Personalised menus to suit your event
- Warm, reliable service with a festive touch
- Luxury Buffet set up that looks stunning

Based in Manchester, we cater across the city and surrounding areas. Availability is limited during the festive period – so get in touch early to secure your date!

To book or find out more, visit [zoukteabar.co.uk/catering](http://zoukteabar.co.uk/catering)

Or email our Catering Manager Deepanshu directly on [events@zoukteabar.co.uk](mailto:events@zoukteabar.co.uk)

Make this year's office celebration one to remember – with the irresistible taste of Zouk.



*Zouk Christmas Catering*

# Christmas at ZOUK

tea bar & grill

## ZOUK GIFT CARDS THE PERFECT PRESENT FOR FOOD LOVERS

Whether you're shopping for a foodie friend, planning a memorable team reward, or simply looking for a gift with flavour, Zouk Gift Cards are the perfect choice.

## Zouk Experiences

Give the gift of a unique dining event – from Bottomless Brunch and Indian Cooking Classes to Supper Clubs and Bollywood-themed Sip & Paint nights. Experiences run all year round, so there's plenty of time to book in 2026.

## Restaurant Gift Cards

Ideal for Zouk regulars (or soon-to-be fans), our dining gift cards let your loved ones enjoy their favourite meal on you. Starting from just £10, they make a great standalone gift or a cheerful stocking filler.

Perfect for personal gifts and corporate gifting – whether you're rewarding top performers or saying thank you to your team.

All gift cards are available to buy online at [zoukteabar.co.uk](http://zoukteabar.co.uk) or in the restaurant.

Tasty, thoughtful, and totally hassle-free – the perfect gift this festive season.



OPEN 7 DAYS A WEEK 9:00AM TO MIDNIGHT  
SERVING BREAKFAST, BRUNCH, LUNCH, TEA & SUPPER

Any 3 tins for £15 in a Zouk gift bag

£6.50 RRP each

# Indian inspired store cupboard and culinary essentials for the modern cook.

Enjoy authentic flavours from around the world as well as some new flavour trends.

Our Indian store cupboard essentials are inspired by and approved by our award winning restaurant in Manchester.



VEGAN FRIENDLY



£7.00 RRP each



£7.50 RRP each

Quick and easy to use, create tasty dishes at home. If you need a bit of extra inspiration check out our growing online recipe vault and video tutorials.

Order online, in the restaurant or over the phone!



£22.50 RRP each

*"Every mouthful is a pleasure when using this sauce, it's a total flavour bomb!"*

★★★★★

Curry Night at home  
£22.50 RRP each



Recipe cards

Corporate gifting packages available



Chutney Trio

£23.00 RRP each

Lots more gift sets online!