



# Christmas Party Menu

We are preparing for a busy festive season; come and enjoy a fantastic Christmas Party at one of the finest Indian Restaurants in the UK. Our team of experienced party planners will help you plan your perfect Christmas party.

We can cater for small group parties or large exclusive events. We can also tailor-make your Christmas Party to suit your company's budget and requirements. No group is too big or small. So, whether your preference is a quick meal or full banquet feast, we have a variety of exciting options to choose from.

## To make your Christmas Booking at Rilys Restaurant:

- ❖ Please call 01527 60544 to make the reservation on your preferred time and date. You can also book your table online @ [www.rilys.com](http://www.rilys.com)
- ❖ Request a Christmas Party Pack and select your Christmas Menu Option
- ❖ Return your booking form, deposit and pre-order to confirm your reservation
- ❖ Arrive at the restaurant on your reservation date and enjoy a memorable Christmas Party with us!

## Book Early to avoid Disappointment

Please Note:

- Christmas bookings are taken on a first come basis
- Bookings must be confirmed with a booking form and deposit.
- Bookings are taken subject to our Terms and Conditions.

### Menu Option 1

**£18.95 per person**

- Popadoms and Chutney Tray to begin
- Select your Main Course
- Add a Rice or Nan Bread
- Glass of house Champagne
- Christmas Cracker

### Menu Option 2

**£22.95 per person**

- Popadoms and Chutney Tray to begin
- Select a Starter
- Select your Main Course
- Add a Rice or Nan Bread
- Glass of house Champagne
- Christmas Cracker

**Rilys Indian Restaurant (Redditch)**  
1b the Quadrant | Alcester Street | Redditch | B98 8AE  
To make a reservation or for enquiries,  
Tel: 01527 60544 | Email: [admin@rilysredditch.co.uk](mailto:admin@rilysredditch.co.uk)

 **RILYS**  
Indian Restaurant

## Starter Selection

For option 2

### **Tikka Tikka**

Chicken or Lamb marinated in various spices and herbs.

### **Sheek Kebab**

Minced Chicken & Lamb mixed with herbs and spices; char grilled in the Tandoori Oven.

### **Samosas (v)**

Deep fried traditional Indian savoury pastry filled with a choice of Veg or Lamb.

### **Onion Bhaji (v)**

Crispy onions with gram flour batter, then deep fried.

### **Paneer Banaras (v)**

Chunks of Indian cottage cheese cooked with onions, green peppers and tomatoes in the tandoori.

### **Chicken Pakora**

Deep fried chunks of Chicken cooked in a lightly spiced batter.

### **Shashlik**

Chicken or Lamb tikka, cooked with onions, green peppers and tomatoes in the tandoori.

## Rice & Nan Bread to accompany

**Steamed Rice**

**Basmati Pilau Rice**

**Fried Rice**

**Mushroom Pilau Rice**

**Plain Nan**

**Garlic Nan**

**Peshwari Nan**

**Keema Nan**

## Main Course Selection

### **Karahi Maharaja**

A north Indian household favourite, diced Chicken pieces curried in thick but smooth gravy, cooked on the spicy side with onions, paprika and coriander.

### **Festive Spicy Jalfrazi**

Chicken cooked with tomatoes, onions, peppers, fresh green chillies & coriander in a spicy sauce.

### **Santa's Tikka Masala**

Succulent pieces of chicken breast marinated overnight to achieve the true harmony of spices and flavours in a subtle creamy sauce

### **Salmon Tarkari**

Succulent chunks of grilled salmon immersed in a rich textured sauce with lemon, plum tomatoes, fresh coriander and methi in the chef's own sauce, delicately spiced to give a rich flavour.

### **Red Hot Bombay Style Naga**

A very hot dish using one of India's finest chillies known as the 'Naga' with chunks of Chicken or Lamb in fresh garlic, herbs and spices. An adventurous choice.

### **Rangeela Khana**

Widely flavoured Goan dish with chicken and lamb tikka cooked together using fresh spinach, smeared in a medium hot sauce using fresh ginger.

### **Chicken Nawabi**

Succulent strips of chicken marinated in herbs and spices, with a touch of yoghurt and roasted to give a full flavour. Curried in a light medium sauce with egg, onions and tomatoes.

### **Garlic Chilli Chicken**

Tender pieces of chicken cooked with fine cut garlic and fresh chillies for a truly original taste.

### **Badami Pasanda**

Chicken or lamb cooked using exotic spices, combining cream, almonds and butter to give a rich and unique blend of flavours. A mild to medium special.

### **Lamb Monipuri**

Lamb with a touch of sweet mango chutney cooked with onions, green peppers and a blend of herbs and spices. Slightly Hot.

### **Tenga Pathia**

A slightly hot and sour dish, cooked with fresh and puree tomatoes along with fresh lemon juice, garlic and herbs.

**Vegetarian and dietary requirements can be catered for.  
Please ask a member of staff for more details**