

# GROUP BOOKING FORM

COMPLETE THE BOOKING FORM BELOW, STATING THE DATE AND NUMBER OF GUESTS. INCLUDE THE QUANTITY OF EACH DISH WITH THE REQUESTED FILLINGS AS SHOWN.

## STARTERS

	QTY
ONION BHAJI	<input type="text"/>
ALOO CHAAT	<input type="text"/>
MEAT SAMOSA	<input type="text"/>
VEG SAMOSA	<input type="text"/>
CHICKEN TIKKA	<input type="text"/>
SHEEK KEBAB	<input type="text"/>
TIKKA PURI	<input type="text"/>
HOT MEAT	<input type="text"/>
PRAWN PURI	<input type="text"/>

## MAIN COURSE

	CHICKEN	LAMB	VEG	CHICKEN TIKKA
TIKKA MASALA	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
KORAI	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
BHUNA	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
JALFREZI	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
BALTI	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
KORMA	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
ROGAN JOSH	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
SAAG	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
PATHIA	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
MALAYA	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

## SUPPLEMENTS

	QTY		QTY
WINE	<input type="text"/>	DESSERTS	<input type="text"/>

## PREFERRED DINING TIME

PLEASE TICK ONE

5.30PM  7.00PM  9.00PM  10.00PM

## BOOKING DETAILS

COMPANY/GROUP NAME: \_\_\_\_\_ BOOKING DATE: \_\_\_\_\_

CONTACT NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

\_\_\_\_\_ POSTCODE: \_\_\_\_\_

TELEPHONE: \_\_\_\_\_ MOBILE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

TOTAL NO. ATTENDING ADULTS: \_\_\_\_\_ CHILDREN UNDER 12: \_\_\_\_\_

TOTAL COST: \_\_\_\_\_ TOTAL DEPOSIT (£5 PER PERSON): \_\_\_\_\_



# DINE INDIA

— Exclusive Indian & Bangladeshi Restaurant —



# Party Menu

OPEN 7 DAYS A WEEK

SUNDAY - THURSDAY  
5.30PM - 11.00PM

FRIDAY & SATURDAY  
5.30PM - 11.30PM

TELEPHONE: **0115 984 4363**

[WWW.DINEINDIARUDDINGTON.CO.UK](http://WWW.DINEINDIARUDDINGTON.CO.UK)

[ENQUIRIES@DINEINDIARUDDINGTON.CO.UK](mailto:ENQUIRIES@DINEINDIARUDDINGTON.CO.UK)

23 EASTHORPE STREET, RUDDINGTON, NOTTINGHAM NG11 6LB



## The Perfect Party at DINE INDIA

It couldn't be easier to book a party – all you have to do is simply choose your date, fill out the booking form located on the back cover and either call, post or email it to us.

We have party planners on hand if you have any questions or enquiries, just give us a call on 0115 984 4363.

### CHOOSE ANY 4 STARTERS AND ANY 4 MAIN COURSES

#### ALL THROUGH THE FESTIVE SEASON\*

SUNDAY - THURSDAY  
**£14.95**

FRIDAY - SATURDAY  
**£16.95**

#### WINE SUPPLEMENT

PER PERSON  
**£4.50**

BOTTLE OF WINE  
BETWEEN 2 PEOPLE

#### DESSERT SUPPLEMENT

PER PERSON  
**£2.95**

COFFEE AND  
ICE CREAM

\*Excludes Christmas Eve and News Years Eve

For all parties of 8 and above, our set menu is to be shared between groups of 4 people and will feature a full selection of accompaniments, including Pilau rice, freshly baked nans and, of course, complementary popadoms and chutney.



## DINE INDIA PARTY MENU

### STARTERS

#### ONION BHAJI

Crispy deep fried batter of onions, freshly ground chick peas, fenugreek herbs and spices.

#### ALOO CHAAT

Chopped potatoes stir fried with tomatoes, onions, cucumber and Chaat Masala.

#### VEGETABLE OR MEAT SAMOSA

Deep fried triangular pastries filled with lightly spiced vegetables or minced meat.

#### CHICKEN TIKKA

Diced chicken breast marinated in a yoghurt, various herbs and spices then skewered and grilled in a Tandoor.

#### SHEEK KEBAB

Delicately spiced minced lamb with fresh herbs spices and coriander, lightly cooked on a skewer in the Tandoor then grilled over charcoal flame.

#### TIKKA PURI

Chicken Tikka cooked with onions, tomatoes, and coriander in a slightly thick sauce and served on a puri bread.

#### HOT MEAT

Stir fried tender pieces of lamb tossed with fresh green chilli, cooked with garlic, peppers herbs and spices (fairly hot).

#### PRAWN PURI

Prawn cooked with onions, tomatoes and coriander in a slightly thick sauce and served on a puri bread.

### MAIN COURSE

#### TIKKA MASALA

Our Masala dishes, the fillings are first barbecued in a clay oven then cooked in a mildly spiced creamy sauce made from yoghurt and coconut garnished with fresh cream and almond.

#### KORAI

A delightful dish of moderately spiced and cooked with diced onions, tomatoes, fresh peppers and herbs in a thick Korai sauce. Served in a sizzling iron wok known as a Korai.

#### BHUNA

Fresh herbs, coarsely chopped onion and spices are gently pan fried in light olive oil to bring out their flavour, resulting in a thicker medium-strength sauce.

#### JALFREZI

A wonderful dish cooked with fresh peppers and green chilli to give you a slightly hot, mouth-watering sauce.

#### BALTI

Cooked with exotic collection of fresh spices, herbs and special Balti sauce to create a thicker, rich and distinctive flavour.

#### KORMA

A traditional North Indian classic, a very mild dish flavoured with almond, coconut & cooked in a rich, creamy sauce.

#### ROGAN JOSH

A medium dish cooked in a sauce made from garlic, onions, tomatoes, herbs and spices topped with fried tomatoes.

#### SAAG

A dish prepared using leaves of the finest fresh baby spinach, herbs and spices, sizzled garlic, tomatoes and coriander.

#### PATHIA

A slightly hot dish prepared in a sweet and sour sauce this is then given a mixed topping which consist of spicy fried onion and capsicums.

#### MALAYA

Diced chicken or lamb flavoured with almond, coconut & cooked in a rich, creamy sauce with chopped banana.