

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		MAIN COURSE							
	Qty		Chicken	Lamb	Veg	Ch. Tikka			
Onion Bhaji	<input type="text"/>	Nepalese	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>			
Chicken Tikka	<input type="text"/>	Murgh-e-Akhbari	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>			
Lamb Tikka	<input type="text"/>	Subz Saag Gost	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>			
Samosa	<input type="text"/>	Afgani	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>			
Sheek Kebab	<input type="text"/>	Samundar Ka Machli	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>			
Prawn Puri	<input type="text"/>	Special Butter Chicken	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>			
Stuffed Mushrooms	<input type="text"/>	Tikka Massalla	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>			
Chicken Chat	<input type="text"/>	North Indian Garlic Chicken	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>			
Tandoori Lamb Chop	<input type="text"/>	Rogan Jash	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>			
Shahi Chicken Pakora	<input type="text"/>	Bhuna	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>			
SUPPLEMENTS		PREFERRED DINING TIME							
	Qty	Please tick one							
Wine	<input type="text"/>	5:00pm	<input type="checkbox"/>	7:00pm	<input type="checkbox"/>	9:00pm	<input type="checkbox"/>	10:00pm	<input type="checkbox"/>
Desserts	<input type="text"/>								
BOOKING DETAILS									
Company/Group Name:					Booking Date:				
Contact Name:									
Address:									
Postcode:									
Tel:					Mobile:				
Email:									
Total No. Attending Adults:					Kids Under 12:				
Total Cost:					Total Deposit (£5 Per Person):				

Spice Lounge
BAR & RESTAURANT



Party Menu

Mon - Thurs 5:00pm - 11:00pm
 Fri - Sat 5:00pm - 12:00am
 Sun 4:00pm - 10:00pm

Spice Lounge / 411 Warrington Road / Culcheth / Warrington / WA3 5SW
 01925 767 777 / 01925 767 744 / www.thespicehouse.com

The Perfect Party at Spice Lounge

It couldn't be easier to book a party, all you have to do is simply choose your date, fill out the booking form found on the back and either call, fax, 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 01925 767777.

Choose any 4 starters & any 4 main courses

For all parties of 8 and over, our set menu is to be shared between groups of four people and will feature a full selection of accompaniments, including a choice of rice, freshly baked naans and chips, and of course complementary papadoms and chutney.

ALL THROUGH THE FESTIVE SEASON*	WINE SUPPLEMENT	DESSERT SUPPLEMENT
Sunday - Thursday £14.95	Per Person £4.50	Per Person £3.95
Friday - Saturday £19.95	Bottle of wine between 2 people	Dessert and Coffee

*Excludes Christmas Eve, Christmas Day and New Years Eve



Spice Lounge Party Menu

STARTERS

Onion Bhaji
Lightly spiced onions mixed with gram flour and deep fried.

Chicken Tikka
Tender pieces of chicken breast marinated with herbs and spices, barbecued in a tandoori clay oven.

Lamb Tikka
Succulent pieces of tender lamb marinated with herbs and spices, barbecued in a tandoori clay oven.

Samosa (Meat or Veg)
Meat or vegetable fillings wrapped in a crispy triangular pastry and deep fried.

Sheek Kebab
Lean minced lamb spiced and cooked over a flame in a tandoori clay oven.

Prawn Puri
Stir fried prawns cooked in a rich medium sauce served on a puri bread.

Stuffed Mushrooms (Meat or Veg)
Whole mushrooms lightly spiced and filled with spiced vegetables or minced lamb.

Chicken Chat
Finely sliced chicken tikka cooked with onion, spices and chat masalla served on a puri bread.

Tandoori Lamb Chops
Marinated prime tender lamb chops with herbs and spices cooked in a tandoori clay oven.

Shahi Chicken Pakora
Juicy chicken pieces coated in herbs and spices mixed with cheese and nuts, deep fried in a crispy batter sauce.

MAIN COURSE

Nepalese - Chicken or Lamb
This dish is cooked using fresh green chillies, garlic, ginger, red onions and Nepalese chili sauce. Fresh lemon juice, leaves a sharp taste in your mouth. A very tasty hot and spicy dish.

Murgh-e-Akhbari
A full chicken breast marinated in specially selected spices and cooked in the tandoori clay oven. It is then transferred to a pan where it is further cooked with lean minced lamb, onions, gram masalla and garnished with slices of egg.

Subz Saag Gost
Succulent pieces of lamb cooked with seasoned vegetables, dill and spinach. This dish consists of cumin seeds, cloves, turmeric, garlic, ginger and red onions.

Afgani - Chicken or Lamb
A slightly hot dish consisting of onions, green peppers, red peppers, garlic, chilli sauce, tabasco sauce and soya sauce. The combination of spices and sauces gives this dish a unique taste.

Samundar Ka Machli
Chunky fish fillets cooked with cinnamon, onions, garlic, plenty of fresh coriander and tomatoes with spice to suit your taste.

Special Butter Chicken
Tender strips of chicken tikka prepared in a butter sauce consisting of cream, tomatoes, pure ghee and delicate mild spices.

Kurma - Chicken, Lamb or Prawn
A mild delicate sauce with cream, almonds and coconut.

Tikka Massalla - Chicken or Lamb
Tender pieces of kebabs in a blend of tomatoes, butter, cream, ground almonds cooked in a mild flavoured sauce with fresh herbs and spices.

North Indian Garlic Chicken
A spicy hot dish of chicken, chopped garlic, fresh chillies, chopped green pepper and peeled tomatoes.

Rogan Josh
A wonderful rich dish with tomato, garlic, onions, fennel, mustard seeds and other herbs and spices.

Bhuna
Traditional medium dish cooked with onions, herbs, tomatoes and a variety of spices.

