



**aamcha**

EASTERN KITCHEN

CELEBRATE WITH US

# CHRISTMAS PARTY MENUS

2026

*Three unlimited, family-style banquets for the season. Every dish arrives on sharing platters and is refilled freely throughout the evening, so no one reads a menu, no one orders, and the table simply talks.*



1 NOVEMBER TO 31 DECEMBER  
PRE-BOOKED PARTIES OF 10 OR MORE

AAMCHA EASTERN KITCHEN · RADLETT



MENU ONE

## THE FESTIVE TABLE

*Unlimited, served family-style*

### STARTERS

Aloo Papdi Chaat (v)  
Street Style Chicken Thigh Skewers

### MAIN COURSE

Lamb Rogan Josh  
Saag Aloo (v)  
Amritsari Chole (v)  
Dal Tadka (v)

### CHEF'S CHRISTMAS SIGNATURE

#### Goan Roast Turkey

*Slow-roasted turkey infused with Goan spices, garlic, ginger and vinegar, finished with a rich roasted masala.*

### BREADS, RICE AND ACCOMPANIMENTS

Basmati Pulao · Butter Naan and Plain Naan · Mint and Pomegranate Raita · Salads,  
Chutneys and Papadum

### DESSERT

Homemade Mango Kulfi

**£29.00 per guest**

*inclusive of VAT*

*Menu Two overleaf*



MENU TWO

## THE CLASSICAL BANQUET

*Unlimited, served family-style*

### STARTERS

Karari Aloo Tikki Chaat (v)  
Cranberry and Burnt Garlic Chilli Paneer (v)  
Street Style Chicken Thigh Skewers  
Butter Garlic Lamb Seekh Kebab

### MAIN COURSE

Chargrilled Oregano Chicken Masala  
Saag Paneer (v)  
Dal Bukhara (v)  
Five-Spiced Aubergine (v)

### CHEF'S CHRISTMAS SIGNATURE

#### **Malabari Pepper Duck Breast**

*Pan-roasted duck breast with Malabar black pepper, curry leaves, roasted spices and a glossy pepper reduction.*

### BREADS, RICE AND ACCOMPANIMENTS

Basmati Pulao · Butter Naan and Plain Naan · Mint and Pomegranate Raita · Seasonal Salad, Papadum and Pickles

### DESSERT

Homemade Chai Spiced Apple Pie

**£36.00 per guest**

*inclusive of VAT*

*Menu Three overleaf*



MENU THREE

## THE SIGNATURE BANQUET

*A premium dining experience. Unlimited, served family-style*

### STARTERS

Crispy Okra Jaipuri (v)  
Mexican-Style Guacamole Sev Puri (v)  
Oriental Style Chilli Chicken  
Rice-Crusted King Prawns with a Trio of Homemade Chutneys  
Tandoori Paneer Makhani Slider with Butter Garlic Mirch Tadka (v)  
Lamb Galouti Sliders with Mint Mayonnaise and Greek Labneh Mousse

### CHEF'S MAIN COURSE SELECTION

Chargrilled Oregano Chicken Masala  
Truffle Malai Kofta (v)  
Grilled Soya and Saag (v)  
Dal Bukhara (v)  
Jackfruit Biryani (v)

### CHEF'S CHRISTMAS SIGNATURE

#### **Black-Roasted Leg of Lamb**

*Slow-roasted lamb leg coated in a deeply aromatic black spice rub, roasted garlic and warming whole spices.*

### BREADS, RICE AND ACCOMPANIMENTS

Ghee Podi Rice · Assortment of Naan and Rotis · Pomegranate and Fresh Mint Raita ·  
Summer Salad, Papadum and Pickles

### SWEET FINALE

Homemade Fresh Mango Tartlet

**£45.00 per guest**

*inclusive of VAT*



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## THE MENUS AT A GLANCE

|                            | Menu One          | Menu Two                    | Menu Three                |
|----------------------------|-------------------|-----------------------------|---------------------------|
|                            | The Festive Table | The Classical Banquet       | The Signature Banquet     |
| Christmas signature        | Goan Roast Turkey | Malabari Pepper Duck Breast | Black-Roasted Leg of Lamb |
| Starters                   | 2                 | 4                           | 6                         |
| Main courses               | 5                 | 5                           | 6                         |
| Breads, rice, sides        | Included          | Included                    | Included                  |
| Dessert                    | Included          | Included                    | Included                  |
| Unlimited refills          | Yes               | Yes                         | Yes                       |
| <b>Per guest, inc. VAT</b> | <b>£29.00</b>     | <b>£36.00</b>               | <b>£45.00</b>             |

## OPTIONAL DRINKS PACKAGES

|                                   |               |
|-----------------------------------|---------------|
| Unlimited Beer and Prosecco       | <b>£18.00</b> |
| Unlimited Beer, Wine and Prosecco | <b>£24.00</b> |
| Soft Drinks Package               | <b>£8.00</b>  |

*Per guest, per evening. Beverages may also be ordered individually from the bar.*



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## BOOKING TERMS AND CONDITIONS

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### BOOKING POLICY

Our Christmas menus are available from 1 November to 31 December, for lunch and dinner, and must be booked in advance. They are offered to parties of 10 or more guests and are not available for walk-in dining. One menu is chosen for the whole party.

A deposit of 25% of the estimated food total is required to confirm your reservation. Enquiries are held provisionally for five working days, and the booking is confirmed once we receive the deposit. The deposit is deducted from your final bill.

The number of guests confirmed at the point of confirmation becomes your minimum guaranteed number. From that point onward your numbers may only increase; they cannot be reduced. You will be charged for the minimum guaranteed number even if fewer guests attend on the day.

Any increase to your numbers, together with your menu selection, must be confirmed in writing at least seven days before your event. Increases requested after that point are subject to availability. Charges are based on your minimum guaranteed number, or the number of guests attending, whichever is the greater.

### CANCELLATION POLICY

Cancellations must be sent in writing to [catering@aamcha.co.uk](mailto:catering@aamcha.co.uk). The following applies from the date on which we receive your notice:

- 21 days or more before the event: your deposit is refunded in full.
- 14 to 20 days before the event: 50% of the deposit is retained.
- Fewer than 14 days before the event: the deposit is retained, and 50% of the food total for the minimum guaranteed number of guests becomes payable.

Should we be unable to honour your booking for reasons outside our control, any deposit you have paid will be refunded to you in full.

### ALLERGENS AND DIETARY REQUIREMENTS

Please tell us about any allergies, intolerances or dietary requirements when you book, and again when you arrive, so that our kitchen can prepare for you properly. Full allergen information for every dish is available on request.

Our dishes are prepared in a single kitchen in which nuts, peanuts, milk, eggs, cereals containing gluten, sesame, soya, mustard, celery, sulphites, fish, crustaceans and molluscs are all handled. While we take great care, we are unable to guarantee that any dish is entirely free from traces of these allergens.

Dishes marked (v) are vegetarian.

### SERVICE CHARGE

A discretionary service charge of 10% will be added to your bill. It is entirely at your discretion and we will gladly remove it if you would prefer, simply let your server know. The full amount goes to the team looking after you.

### GENERAL

All prices are per guest and inclusive of VAT at the prevailing rate. Beverages are charged separately unless a drinks package is selected. Each menu is served family-style, with unlimited refills of the listed dishes for the duration of your booking. Dishes may occasionally vary with seasonal availability, and we will let you know in advance of any change. Prices are valid for events taking place between 1 November and 31 December 2026.



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WE LOOK FORWARD TO HOSTING YOU

*To book your Christmas party, or to talk through a bespoke menu for your group,  
please get in touch.*

**01923 351 441**

**catering@aamcha.co.uk**



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