

CELEBRATE IN STYLE THIS CHRISTMAS

Whether it's a festive get-together, a work celebration or a party with loved ones, let ZARI make it an occasion to remember.



FESTIVE ATMOSPHERE

Beautifully decorated surroundings with warm hospitality and attention to every detail.



BOOK EARLY

Dates fill up fast!
Secure your preferred date today.



PERFECT FOR GROUPS

Private dining available for small or large parties.



EXCEPTIONAL CUISINE

Authentic Indian dishes crafted with the finest ingredients and festive flair.

ALL PRICES INCLUDE VAT

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED

ZARI

RESTAURANT

CHRISTMAS

Party Menu

**FESTIVE FLAVOURS.
MEMORABLE MOMENTS.
CELEBRATE TOGETHER.**

Gather your friends, family or colleagues and enjoy a truly special Christmas experience at ZARI.

**Authentic cuisine.
Warm hospitality.
The perfect setting for
your celebration.**



212-214 Ifield Drive,
Crawley, RH11 0DQ



01293 562308



zarirestaurant.co.uk



STANDARD MENU 1

TO BEGIN

Poppadoms and home made Chutneys
Individually served mixed appetiser platter

Yuletide Murgh skewers
Piyaz Bhajee

THE MAIN COURSE

Murgh Tikka Angaree in masala sauce
Kashmiri Wazwan Gosht Rogan

ACCOMPANIED BY

Aloo Palak
Zafarani Pilau
Plain Naan

DESSERT

Freshly made sorbet with
seasonal flavours

£40
PER PERSON

STANDARD MENU 2

TO BEGIN

Poppadoms and home made Chutneys
Individually Served Appetiser Platter

Murgh Hariyali | Lucknawi Lamb Sula
Vegetable Shingara

THE MAIN COURSE

Lucknawi Reshmi Chicken
Handi Gosht

ACCOMPANIED BY

Masala dar Aloo | Bhuni Sabzi
Zafarani pilau | Indian Bread Basket
Plain Naan, Peshwari Naan & Chapati

DESSERT

Kesar Kulfi

£50
PER PERSON

VEGETARIAN MENU 1

TO BEGIN

Poppadoms and a Selection of
homemade Chutneys
Individually Served Appetiser Platter

Vegetable Shingara
Piyaz Bhajee

THE MAIN COURSE

Sabzi Chettinad
Subzi Handi Lazeez

ACCOMPANIED BY

Aloo Palak
Zafarani Pilau
Plain Naan

DESSERT

Freshly made sorbet with
seasonal flavours

£40
PER PERSON

VEGETARIAN MENU 2

TO BEGIN

Poppadoms and a Selection of
homemade Chutneys
Individually Served Appetiser Platter

Charred Paneer in Chilli &
Aromatic Spices | Sabzi Pakora | Piyaz Bhajee

THE MAIN COURSE

Paneer Makhani
Kadhai Subzi Milan

ACCOMPANIED BY

Dal Tadka | Jeera Aloo
Zafarani Pilau | Indian Bread Basket
Plain Naan, Peshwari Naan & Chapati

DESSERT

Kesar Kulfi

£50
PER PERSON

VEGAN MENU 1

TO BEGIN

Poppadoms and a Selection of
homemade Chutneys
Individually Served Appetiser Platter

Piyaz Bhajee
Crispy Gobi Mirch

THE MAIN COURSE

Navratan Korma | Palak and Chole masala -
Spinach and Chickpea masala

ACCOMPANIED BY

Aloo Palak
Zafarani Pilau
Plain Naan

DESSERT

Freshly made sorbet with
seasonal flavours

£40
PER PERSON

VEGAN MENU 2

TO BEGIN

Poppadoms and a Selection of
homemade Chutneys
Individually Served Appetiser Platter

Sabzi Pakora | Piyaz Bhajee
Vegetable Shingara

THE MAIN COURSE

Sabzi Chettinad
Mughlai Subzi Shahi

ACCOMPANIED BY

Dal Tadka | Jeera Aloo
Zafarani Pilau | Indian Bread Basket
Plain Naan, Peshwari Naan & Chapati

DESSERT

Seasonal Indian Sorbet

£50
PER PERSON