

Booking Form

NEW YEAR'S EVE

Deposit of 50% per person required to secure your table
First sitting 3pm – 8pm, tables must be vacated by 8.30pm

1st Sittings

Option 1 Option 2 Option 3

Reservation time required:

Second sitting 9pm to closing

No. of set meals: (2nd sitting only)

Option 1 Option 2 Option 3

Reservation time required:

Method of payment: (Cash only deposit).

Menu No.2 Chef's New Creation

Please choose any starter and main course from the following:

1st sitting 2nd sitting

STARTERS

Murgh Paneer Tikka

Fusion Combo

Prawn & fresh pineapple

MAIN COURSES

Daab Seabass

Handi Shank

Honey Coated Duck

Reservation time required:

P.T.O. To complete the customer details for your booking.

PLEASE NOTE WE REQUIRE PRE-ORDERS BEFORE 16TH DECEMBER. EARLY BOOKING IS ESSENTIAL

A NIGHT WITH STEPHEN BAYLISS JOIN US ON THE 15TH DECEMBER

CHOOSE ANY STARTER AND MAIN COURSE FROM THE A LA CARTE MENU

Adults £34.95 per person (incl. papadoms)

DJ & disco included.

50% deposit required. All food must be pre-ordered.
Deposits are non refundable.

LIVE ENTERTAINMENT

Come and dine on the 11th November, 2nd
December or New Year's Eve and enjoy live music
from Sara Creeney (www.sara-creeney.com).

Whether it's an office party or family gathering, our
celebration parties will provide an excellent build up
to a festive atmosphere at an affordable price. Save
on average, £8 per head. Please call for more details.

20% OFF WORKS PARTIES

20% off total bill from November till 31st January 2012.
Excluding Christmas Day and New Years Eve. Not to be used
in conjunction with any other offers, including set meals.
Terms & conditions apply. £5 Deposit per person required in
order to use this voucher.



Bangla Fusion Winebar Restaurant
Liverpool Old Road, Much Hoole,
Preston PR4 5JQ

Telephone 01772 610 800

www.banglafusion.co.uk
banglafusion@live.co.uk

FESTIVE OPENING TIMES

19th December - 2nd January
4.30pm - 11.00pm

Open for Christmas parties throughout
the day during the festive season
by prior arrangement.

CHRISTMAS DAY 12.00 - 6.00PM



Festive Menu

01772 610 800

The only Indian restaurant in Lancashire to be listed in Which?
THE GOOD FOOD GUIDE 2008, 2009, 2010 & 2011

Christmas Day

Choice of three set menus (including hats and novelties).
Open 12pm - 6.00pm (Last order at 5.30pm)

1 TRADITIONAL FUSION CHRISTMAS LUNCH

A glass of mulled wine on arrival

STARTERS

Fresh Avocado Prawns accompanied with a tomato mayo salsa sauce
Or
Homemade cream of tomato soup or cream of mushroom soup.

DINNER

Turkey Fusion
Lightly infused with a special blend of Bangla Fusion herbs and spices, yet cooked in the traditional English way, served with Chef's market vegetables and potatoes of the day.

DESSERT

Traditional Christmas pudding served with brandy sauce or dessert of the day, followed by coffee with mince pies.

Adults £32.95 per person Children £19.95 per child

2 CHEF'S NEW CREATION

Choose any starter and main course from the following:

STARTERS

Murgh Paneer Tikka, Fusion Combo or Prawn & fresh pineapple .

MAINS

DAAB SEABASS
Fillet of seabass marinated in lemon with a crust of coconut, corriander and ground spices, served with a rich creamy mushroom sauce.

HANDI SHANK

Succulent shank of lamb, gently cooked for 3 hours, with homemade spices full of flavours. This one is for the real curry lovers, cooked in medium to hot spices to tickle your taste buds.

HONEY COATED DUCK

Duck fillets lightly marrinated in chef's own ground spices, coated with honey and roasted. Served with a sweet, mild to medium sauce.

SIDE DISH

Rice or naan

DESSERT AND COFFEE

Adults £32.95 per person Children £19.95 per child

3 FULL A LA CARTE MENU

CHOOSE YOUR OWN DISHES FROM THE A LA CARTE MENU

Adults £29.95 per person Children £19.95 per child

Starter / Dinner / Side dish (rice or nan) / Dessert or Coffee

New Year's Eve

1ST SITTING ONLY

Last orders taken 7.30pm. Tables must be vacated by 8.30pm
£2.50 cover charges per head. (incl. hats & novelties)
Entertainment provided from live solo artist Sara Creeney

1 FULL A LA CARTE MENU

Choose your own dishes from A la Carte Menu.
Normal menu prices apply including £2.50 cover charges per head.

2 CHEF'S NEW CREATION

Adults £32.95 per person
Children £19.95 per child

Starter / Dinner / Side dish (rice or nan)

STARTER CHOICES

Murgh Paneer Tikka
Fusion Combo
Prawn & fresh pineapple.

MAIN CHOICES

DAAB SEABASS

Fillet of seabass marinated in lemon with a crust of coconut, corriander and ground spices, served with a rich creamy mushroom sauce.

HANDI SHANK

Succulent shank of lamb, gently cooked for 3 hours, with homemade spices full of flavours. This one is for the real curry lovers, cooked in medium to hot spices to tickle your taste buds.

HONEY COATED DUCK

Duck fillets lightly marrinated in chef's own ground spices, coated with honey and roasted. Served with a sweet, mild to medium sauce.

3 FUSION PARTY 3 COURSE SET MENU

£19.95 per person

Starter / Dinner / Side dish (rice or nan)
Dessert and Coffee

STARTER CHOICES

Onion Bhaji Chicken Tikka
Dell Jalpino Shish Kebab
Stuffed Mushroom Chicken Pakora
Tortilla Wrap Bangla Chaat
Meat Somosa

MAIN CHOICES

BUTTER MURGHI
(CHICKEN)
Mild Creamy

KORMA
Coconut

MASALLA
Yoghurt & Cream

BHUNA
Onion & Tomato

ROSHAN
MIRCHMASSALA
(LAMB)
Very Spicy

DUPIAZA
Diced Onions

JALFREZI
Green Chillies

PEPPRI
Black Pepper

Choice of Contents

Vegetable, Chicken, Meat, Prawn

Sundries

Boiled Rice, Chips, Plain Nan

DESSERT & COFFEE

New Year's Eve

2ND SITTING - SET MENU ONLY

from 9.00pm to closing - Dinner 10.30pm approx.
(incl. hats & novelties)

Entertainment provided from 9.00pm including live solo artist Sara (www.sara-creeney.com), resident DJ & Disco

1 NEW YEARS EVE BANGLA BANQUET

Followed by Papadoms and an array of condiments

2 CHEF'S NEW CREATION

Choose any starter and main course from the following:

STARTERS

Murgh Paneer Tikka, Fusion Combo or Prawn & fresh pineapple.

MAINS

DAAB SEABASS

Fillet of seabass marinated in lemon with a crust of coconut, corriander and ground spices, served with a rich creamy mushroom sauce.

HANDI SHANK

Succulent shank of lamb, gently cooked for 3 hours, with homemade spices full of flavours. This one is for the real curry lovers, cooked in medium to hot spices to tickle your taste buds.

HONEY COATED DUCK

Duck fillets lightly marrinated in chef's own ground spices, coated with honey and roasted. Served with a sweet, mild to medium sauce.

SIDE DISH

Rice or naan

DESSERT AND COFFEE

Adults £42.95 per person Children £24.95 per child

3 FULL A LA CARTE MENU

CHOOSE YOUR OWN DISHES FROM THE A LA CARTE MENU

Adults £42.95 per person Children £24.95 per child

Starter / Dinner / Side dish (rice or nan) / Dessert or Coffee

PLEASE NOTE WE REQUIRE PRE-ORDERS BEFORE 16TH DECEMBER. ENTERTAINMENT PROVIDED ON SECOND SITTING FROM 9.00PM EARLY BOOKING IS ESSENTIAL DUE TO LIMITED SPACES

Booking Form

CHRISTMAS DAY

Open from 12noon to 7pm last order 6.30pm
Deposit of 50% per person required to secure your table

No. of dinners: Adults Children

No. of set meals:

Menu No.1 Menu No.2 Menu No.3

Menu No.2 Chef's New Creation

Please choose any starter and main course from the following:

STARTERS

Murgh Paneer Tikka

Fusion Combo

Prawn & fresh pineapple

MAIN COURSES

Daab Seabass

Handi Shank

Honey Coated Duck

Reservation time required:

Name.....

Address

Tel: (daytime)

Tel: (evening).....

email address

PLEASE NOTE WE REQUIRE PRE-ORDERS BEFORE 16TH DECEMBER. EARLY BOOKING IS ESSENTIAL