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# Ballroom Banqueting Hall Mega Buffet

- Our attractive event suite can cater for large parties and has its own private bar
- Ask for detail on outside catering and our corporate menu
- Taste of Asia Buffet every Monday & Tuesday from 5.30pm
- Outside catering for home and work parties

## We also cater for

- Weddings • Parties • Conferences • Special Occasions
- Buffet Night Monday & Tuesday • Function Room Available if required

## Other Services

Fully Licensed Bar  
Card Payments Accepted  
Ample Car Parking  
Disabled Access

Baby Changing Facilities  
Gift Vouchers Available  
Takeaway/Delivery Service  
Christmas Dinner



Gift Vouchers available for special occasions

CELEBRATING OVER 25 YEARS  
1987 25 YEARS 2017  
BY KERRY BRIDGE

From just £19.95

Excellence in Asian Cuisine

# Christmas at the Village

Fully Licensed Restaurant

Open Christmas Day  
11.30am - 8.30pm

Christmas bookings now being taken  
**01422 831 654**

Like us on Facebook

75 Wharf Street, Sowerby Bridge, Halifax HX6 2AF  
Tel: 01422 834 314 or 01422 831 654  
Web: www.javavillagerestaurant.co.uk  
Email: mail@javavillagerestaurant.co.uk

## Asian Party Menu

Available from  
1st December - 31st December

### Mixed Starters

#### Popadom & Pickle Tray

Start your meal with light, crisp poppadoms, accompanied by a delicious selection of pickles.

#### Masala Fish

Fish marinated in a selection of Village spices, then fried to seal in the flavour.

#### Chicken Pepper Fry

Chicken meatballs stir fried with capsicum, onion, chillies, celery & Chinese spices.

#### Seekh Kebab

A skewer of minced lamb, garlic & spices, grilled in a tandoor and served with a cooling mint yoghurt dip.

#### Mixed Vegetable Bhaji (V)

Made with fresh vegetables, gram flour and herbs then deep fried.

### Main Courses

#### Chicken Mughlai

Chicken cooked in a special creamy masala with hints of almond, butter & fenugreek leaves.

#### Karabi Murg

Pure desi style Karabi Murg, cooked with a blend of spices.

#### Lamb Hydrabady

Lamb cooked with a special collection of spices.

#### Haryali Potato (V)

Greenery potato cooked in spinach, onion and tomato with herbs & spices.

#### Dompuck Mutter Paneer (V)

Cottage cheese and green peas cooked in Village desi masala with hints of tomato and fresh fenugreek leaves.

#### Kashmiri Pilau

Saffron flavoured basmati rice.

#### Naan Bread

Sesame seed coated puff pastry bread baked in a tandoor.

### Starters

#### Poppadoms & Pickles

Start your meal with light, crisp poppadoms, accompanied by a delicious selection of pickles.

#### Seekh Kebab

A skewer of minced lamb, garlic & spices, grilled in a tandoor and served with a cooling mint yoghurt dip.

#### Chicken Pepper Fry

Chicken meatballs stir fried with capsicum, onion, chillies, celery & Chinese spices.

#### Veg Cutlet (V)

Crumb coated alternative vegetables mixed with spices and deep fried.

#### Bombay Roast Potato (V)

Baby potatoes marinated in Punjabi spice and roasted in a clay oven.

#### Kolliwada Fish

Fillet of cod marinated in Village gram spice, battered & deep fried.

#### Village Puff Pastry

Crunchy puff pastry stuffed with chicken tikka, cheese, egg coated and deep fried. Served with mint sauce.

### Desserts

#### Gulab Jaman

#### Rasmalai

#### Ice Cream

#### Rice Pudding

### Main Courses

#### Chicken Tikka Garlic Balti

Roasted chicken cooked together with fresh slices of garlic & aromatic sauce.

#### Chicken Mughlai

Chicken cooked in a special creamy masala with hints of almond, butter & fenugreek leaves.

#### Karabi Murg

Pure desi style Karabi Murg, cooked with a blend of spices.

#### Lamb Punjabi Haandi

An authentic Punjabi haandi, cooked in Punjabi home-made spice and herbs with hints of onion and tomato.

#### Rogeni Mutter Paneer (V)

Cottage cheese and green peas cooked in a rogeni josh masala, with hints of tomato and fresh fenugreek leaves.

#### Gobi Manchurian

Cauliflower cooked with chopped garlic, onion, capsicum, spring onion & Chinese spices.

#### Kashmiri Pilau

Saffron flavoured basmati rice cooked with fresh fruit and nuts.

#### Naan Bread

Sesame seed coated puff pastry bread baked in a tandoor.

### Desserts

#### Gulab Jaman

#### Ice Cream

### Beverages

#### Tea & Coffee

from  
**£19.95**

£5.00 deposit per person required.  
Minimum 2 people.

Vegetarian alternative available for all dishes on request.

from  
**£29.95**

£5.00 deposit per person required.  
Minimum 2 people.  
Includes cheese & cherry pineapple stick  
and glass of fruit punch on arrival

Vegetarian alternative available for all dishes on request.