



**Jinnah**™  
Restaurant

2014

(Leeds)



## **The Jinnah Philosophy**

TREATING OUR CUSTOMERS WITH RESPECT AND  
DIGNITY.

SATISFYING OUR CUSTOMERS WISHES  
FOR EXCELLENT QUALITY OF SERVICE AND  
OUTSTANDING VALUE.

DEVELOP LASTING, INNOVATIVE RELATIONSHIPS  
WITH OUR CUSTOMERS.

IMPROVE CONSTANTLY EVERYTHING WE DO.

WE WANT TO DO TODAY WHAT OTHERS DO  
TOMORROW.

*Season's Greetings*  
and

*Good Wishes*

to all our customers  
for the coming year  
from

all the staff at  
**Jinnah Leeds**

Whether your booking is for a party  
of selected friends, work colleagues  
or family, we will endeavour to make  
your festive season or New Years Eve  
celebrations memorable.  
We can cater for parties up to 45 people  
Special childrens menu available

**BOOK NOW TO AVOID  
DISAPPOINTMENT**

# Christmas Menu

December 1st - 30th 2014

£27.50 per person (6 course banquet)

Children under 12years £14.95

## On Arrival

Popadoms and pickle tray

## Starters

Sizzling Mix (for 2 - 4)

Lamb Chops

Masala Fish

**New** Chicken Moon Pies

Garlic Chilli King Prawns

Chicken Nambali

Vegetable Mix (for 2 - 4)

Chicken Liver

Special Mix (for 2 - 4)

Mix Seafood Platter (for 2 - 4)

## Main Courses

### Sultani Lamb (Serves 2-4 persons)

(Requires 48hrs notice)

Boneless leg of succulent lamb marinated in garam masala, bay leaves, fennel seeds, cumin seeds, fresh garlic, ginger, green chillies, fresh coriander. Now you know why this extravagant dish is traditionally only cooked for royalty.

### **New** Kursi Chicken Fillets

(Serves 2-4 persons) (Requires 48hrs notice)

Spring chicken fillets filled with chicken mince and variety of herbs & spices, cooked to perfection

### Punjabi Fish Karahi

Tiger king prawns, masala fish cooked with mixed peppers, onions, garlic, ginger, selected fresh Kashmiri herbs and spices creating a gorgeous, dry, spicy dish.

### Lahori Palak Gosht

Fresh spinach and meat cooked with fresh tomatoes, onion, garlic, ginger with lost of fresh, herbs and spices. (Home-style).

## Main Courses

### **New** Lamb shank

An extremely popular dish from the Indian sub-continent. Leg of lamb cooked overnight which results in extremely tender morsels of meat, including the flavourful bone marrow in a medium hot sauce. Served with baby potatoes and rice of your choice.

### Chef Special

Chicken or meat cooked with mixed peppers, red onion, spring onions, tomatoes, green chillies and garnished with coriander. Mouth watering.

### Faisalabady

A distinctly rich dish cooked with tangy spices, fresh coriander, fresh cream, yoghurt, tomatoes, garlic and ginger in bay leaf juices, cardamom and cloves. Full of distinctive flavours.

### Special Makhani

An indulgent dish from the Indian subcontinent. The subtle flavours of chicken or meat are beautifully complimented by butter, cheese, traditional light herbs & spices. Mild, rich and creamy.



## Sundries

- A variety of side dishes made from the season's freshest vegetables
- Basmati Rice Selection
- Nan Bread Selection
- Christmas Crackers provided with our compliments

VEGETARIAN MENU AVAILABLE ON REQUEST

## Desserts

A selection of traditional, home-made, desserts served with either ice cream or custard.  
Fresh cream coffee with mints.

### Christmas Day Lunch

12.30pm onwards

6 Course Banquet

£29.95

### New Year's Eve

6pm to 9pm

4 Course Banquet

£17.50

9pm till Late

6 Course Banquet

£29.95

With champagne reception at midnight followed by disco until the early hours  
(Bookings will require an initial deposit to reserve a table)



***Special Offer!***

**from 1st - 31st December**

All Takeaway Orders

Over £25 Will Receive A

***FREE***  
***Bottle of***  
***House Wine***

*from the*  
*management*  
*of Jinnah Restaurant*  
*Leeds*



**Jinnah**<sup>TM</sup>  
Restaurant  
(Leeds)



**0113 2326121 / 2326266**

**Open 7 days a week**

**Sun - Thurs: 5.00pm - 11.30pm**

**Fri & Sat: 5.00pm - Midnight**

**845 York Road Leeds LS14 6AA**

**[www.jinnahleeds.co.uk](http://www.jinnahleeds.co.uk)**