



Christmas Party Buffet

1st December to 24th December

INDIAN BUFFET

ADULT £29.95

CHILD £15.95

(CHILD UNDER 11 Y)

INDIAN BUFFET OPTION

Add £10.95 adult and £5.95 child to include Roast Dinner Mains

APPETISERS

Vegetable Samosa

Crisp pastry filled with spiced potatoes, peas, and herbs. (V)

Chicken Tikka Malai

Succulent chicken marinated in cream, cheese, and aromatic spices, grilled for a rich, buttery flavour. (GF, D)

Onion Bhaji

Golden, crisp fritters made with onions and gram flour, served with mint chutney. (V, VG, GF)

Cucumber Salad

Fresh cucumber, tomato, and onion tossed with lemon juice and chaat masala. (VG, GF)

MAINS

Chicken Tikka Masala

Tender chicken or lamb marinated in yogurt and spices, grilled, then simmered in a creamy tomato sauce. (D, GF)

Ghosht Kata Masala

Chunks of lamb leg slow-cooked in red wine with chef's masala spices. Bold, aromatic, and rich. (GF)

Prawn Saag

A rich, spiced blend of fresh leafy greens simmered with onions, tomatoes, and aromatic herbs. (SF)

Vegetable Mix Curry

A medley of seasonal vegetables simmered in a lightly spiced sauce for a warm, homely flavour. (V, GF)

SIDES

Chana Masala

Chickpeas simmered in a rich onion-tomato sauce with aromatic spices. (V, VG, GF)

Bombay Aloo

Potatoes tossed with spices, herbs, and a touch of tomato. (V, VG, GF)

Naan Bread and Plain Rice

Salad & Sauces

A fresh accompaniment of garden salad and house chutneys.

DESSERTS

Christmas Pudding

Rich steamed pudding with dried fruits and spices (G, D)

Mince Pies

Buttery pastry filled with spiced dried fruit and citrus peel. (G, D)

Yule Log

Chocolate sponge rolled with cream and coated in ganache (G, D)

ROAST DINNER OPTION

(Available for groups of 25 or more)

STARTERS

Carrot & Coriander Soup

Silky soup with fresh coriander and a touch of spice. (V, D, GF)

Vegetable Spring Rolls

Crisp pastry filled with seasoned vegetables, served with sweet chilli sauce. (V, G)

Chicken Samosa

Spiced minced chicken in crisp pastry, served with salad. (G)

MAIN COURSE

Traditional Roast Turkey & Roast Beef with Yorkshire Pudding

A festive duo of hand-carved roast turkey with sage & onion stuffing and tender roast beef with a classic Yorkshire pudding, served with roast potatoes, seasonal vegetables, and rich gravy. (G, D)

DESSERTS

Christmas Pudding

Rich steamed pudding with dried fruits and spices (G, D)

Mince Pies

Buttery pastry filled with spiced dried fruit and citrus peel. (G, D)

Allergy Notice: Please inform our team of any allergies. Some dishes may contain or contact allergens.

V = Vegetarian VG = Vegan D = Dairy G = Gluten SF = Seafood N = Nuts GF = Gluten-Free

Book a Table:

A £20 deposit per adult is required to confirm your reservation. The deposit will be deducted from your final bill.



www.iffleykitchen.co.uk



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We are taking
bookings
now!

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