



Have yourself a
merry little Christmas

at

The Cottage

The finest Indian & Bangladeshi
Restaurant in Cheshire

Festive Menu

£10 Christmas Gift Vouchers

When you book your staff Christmas party with us everybody who attends will receive a **£10 gift voucher*** to dine in the new year!



*Terms & conditions apply

Christmas Takeaway!

IDEAL FOR
ELDERLY
RELATIVES!

We are open on Christmas Day!

This year we are going the extra mile for our customers and offering a special takeaway menu for Christmas Day!

Whether you decide to order for yourself or send a delivery to a friend or relative let The Cottage spice up your special day.

See our Christmas Day menu on **page 12**.

Welcome

Are you looking for something special this festive season?

Here at The Cottage we can cater for all types of events. Whether you are looking for a venue for your team Christmas party, a business lunch with your top clients or are looking to celebrate with family and friends we can cater to your needs!

This year we are offering a choice of our traditional and delicious Indian menu alongside a selection of authentic Bengali menu options. Ideal for sharing!

Plus, we can offer specialist opening hours for anyone looking to celebrate in the afternoon with our new for 2021 3.00pm - 5.30pm booking slot!

We look forward to celebrating with you soon!

**ADD A FESTIVE DRINKS PACKAGE
TO ANY OF YOUR BOOKINGS**



See **page 10** for more information.

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The Cottage



Early Dining at The Cottage!

We are pleased to be able to offer an early dining option for those groups who would like to celebrate a little earlier in the day. All of our Christmas menu options are available to book between 3.00pm and 5.30pm.

If you are looking to make your Christmas lunch extra special please let us know and we will be happy to provide entertainment options for an additional cost.

bookings@thecottagerestaurant.co.uk

01925 241 888

Reservation terms:

3.00pm - 5.30pm, requires a minimum booking of 30 people

All reservations require a non-refundable £10pp deposit

All bookings must be confirmed in advance

The Cottage

Christmas Party Menu

3 COURSE MEAL - THE CLASSIC

ADVANCED BOOKINGS ONLY:

☎ 01925 241 888

£20 PER PERSON

3.00pm - 5.30pm

£25 PER PERSON

5.30pm - Late

STARTERS

Please choose 1 from the following selection:

ONION BHAJI

GRILLED CHICKEN BREAST

MEAT SAMOSA

VEGETABLE SAMOSA

CHICKEN TIKKA

LAMB TIKKA

CHICKEN CHAAT

Finely sliced chicken cooked in spicy sauce and served over a puri

DUCK BHAJI

Duck sliced and cooked with onions, cherry tomatoes and mild spices

SEA BASS

Fresh sea bass lightly spiced pan seared

GRILLED CHICKEN CHILLI

Fresh chicken fillet marinated and grilled, served with stir fried onions and crushed chillies

MAIN COURSE

Choose 1 from the following selection, all dishes are served with pilau rice or plain naan (please choose one):

CHICKEN OR LAMB TIKKA

CHICKEN OR LAMB TIKKA MASALA

CHICKEN OR LAMB TIKKA JALFREZI

CHICKEN OR LAMB TIKKA BHUNA

Cooked in extra spiced masala sauce with added diced onion, tomatoes & peppers to give a medium strength taste.

MOGHAL LAMB

Tender lamb shank oven baked with medium spices, onions and tomato creamed sauce served with baby potatoes

CHILLI CHICKEN OR LAMB

(Chef recommends chicken)

Fresh fillets of chicken or lamb stir fried with garlic, crushed green chillies, peppers, ginger and onion blended with authentic herbs and spices.

DUCK JAFLONG

Duck breast slightly spiced, served with medium strength sauce cooked with onions and peppers

SEA BASS OR GRILLED FISH FILLETS

Fresh sea bass or fish fillets marinated and pan fried in light spices served with fried onions and red fried rice

TANDOORI LAMB CHOPS

Served with chunky chips and salads

TANDOORI MIX SUPREME (DRY DISH)

A mixture of chicken tikka, lamb tikka, seekh kebab and lamb chops served with a separate curry sauce of your choice and salad.

VEGETABLE BALTI

Chargrilled peppers, baby corn, onions, aubergine, cherry tomatoes cooked in authentic balti sauce

COFFEE & MINTS

JATHRA STREET

An authentic selection of Bengali street food served as a platter eaten on a journey (jathra means journey).

It's full of flavours, fresh herbs and crunchiness.

Sharing platter includes all of the below:

SMALL BITES

ASSORTED PAPAD

Bite size fresh crispy authentic poppadoms in green chilli, garlic a coriander flavours, served with tray of mango, mint a tamarind sauces and onion chutney

MAIN PLATTER

SAMOSA CHAAT

Vegetable Samosa broken into pieces mixed with chickpeas and potatoes and flavoured with chaat masala

CHINGRI ALOO SHIRA

Tiger prawns cooked with fresh herbs and chunky potato slices. All fresh ingredients and herbs, garnished with freshly chopped green chillies and coriander.

KOLKATA LAMB CURRY

A famous Bengali lamb curry where the meat is cooked with spices for hours giving the dish a dark colour and very soft texture

PANEER MATAR

Paneer tikka pieces cooked with chickpea with mildly spiced bhuna sauce and fresh coriander

ACCOMPANIMENTS

BASMATI RICE

PARATHA

ADVANCED
BOOKINGS ONLY:

📞 01925 241 888

£18 PER PERSON

3.00pm - 5.30pm

£22 PER PERSON

5.30pm - Late



Tandoori Night

Our Tandoori Night menu is served as a selection of sharing platters.

Each dish has been individually selected to give you a full and authentic traditional sub-continental dining experience.

Sharing platter includes all of the below:

POPPADOMS & CHUTNEY TRAY

SMALL PLATES / STARTERS

PANEER TIKKA

Paneer is non-melting soft Indian cheese made by curdling milk with a fruit or vegetable-derived acid such as lemon juice - marinated with tikka paste and grilled

FISH TIKKA

Diced monk fish marinated in a yoghurt-based marinade and then shallow fried until crisp golden

LARGE PLATES / MAINS

CHICKEN TIKKA

Chicken breast (off the bone) marinated with yogurt, mixed spices & fresh herbs, cooked in a clay oven

TANDOORI MURGH

Chicken breast (on the bone) marinated with yogurt, mixed spices & fresh herbs, cooked in a clay oven

SEEKH KEBAB

Spiced lamb mince mixed with garlic, thinly diced onions & fresh coriander, cooked in a clay oven

SMALL BOWLS

ALOO GOBI


SAAG ALOO

ACCOMPANIMENTS

PLAIN & GARLIC NAAN BREAD

CHIPS OR MASALA CHIPS

ADVANCED BOOKINGS ONLY:

 **01925 241 888**

£19 PER PERSON

3.00pm - 5.30pm

£23 PER PERSON

5.30pm - Late



Bengal Awakening

Our Bengal Awakening menu is served as a selection of sharing platters.

Each dish has been individually selected to give you an authentic Bengali dining experience.

Sharing platter includes all of the below:

POPPADOMS & CHUTNEY TRAY

STARTERS

FISH TIKKA

Diced monk fish marinated in a yoghurt-based marinade and then shallow fried until crisp golden

CHICKEN TIKKA

Chicken breast (off the bone) marinated with yogurt, mixed spices & fresh herbs, cooked in a clay oven

ALOO TIKKA

Baby potatoes spiced with crushed dry chilli sauce, cooked in a clay oven & draped with thick tamarind sauce

VEGETABLE SAMOSA

Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves

MAIN COURSE

LAMB KOFTA

Ground lamb seasoned with onion, garlic and fresh spices shaped and lightly fried before cooked in a thick Jalfrezi sauce

CHICKEN TIKKA & HEN EGG BIRYANI

A light, authentic home style butter chicken biryani with basmati rice, potatoes and boiled hen eggs and cashew nuts

TANDOORI BUTTER CHICKEN

Chicken tikka pieces cooked in a rich, sweet, creamy and buttery sauce with blend of mild sweet spices

DAL TARKA

A combination of lentils sizzled with freshly chopped garlic and dried chilli

ACCOMPANIMENTS

PLAIN or GARLIC NAAN BREADS

ADVANCED BOOKINGS ONLY:

📞 01925 241 888

£20 PER PERSON

3.00pm - 5.30pm

£25 PER PERSON

5.30pm - Late



Royal Bengal

Bengal Royalty are known for dining on gastronomic fish and meat dishes.

These dishes represent a selection of traditional yet luxurious options.

Please select one starter and one main course per guest.

POPPADOMS & CHUTNEY TRAY

STARTERS

PAPDI CHAAT

Crisp dough wafers, chickpea ragout, tamarind chutney, sweet yogurt & pomegranate seeds

TANDOORI KING PRAWNS

Large King Prawns marinated with yogurt, mixed spices & fresh herbs, cooked in a clay oven

SALMON TANDOORI

Salmon Fillet marinated with yogurt, mixed spices & fresh herbs, cooked in a clay oven

MAIN COURSE

LAMB PILAU

Slow cooked lamb shank with spicy sauce a & chunky potatoes. Lamb & potatoes are drained out of the sauce covered with long grain basmati pilau rice and steam cooked to infuse the natural sweet basmati flavours with the spiced lamb shank.

It's a traditional royal delicacy of Bengal

LAMB KOFTA

Ground lamb seasoned with onion, garlic and fresh spices shaped and lightly fried before cooked in a thick Jalfrezi sauce

TANDOORI BUTTER CHICKEN

Chicken tikka pieces cooked in a rich sweet creamy and buttery sauce with blend of mild sweet spices

KING PRAWN ALOO SHIRA

Jumbo King Prawns cooked with long sliced potatoes, fresh green chillies and coriander. This is an authentic Bengali home style dish

DAL TARKA

A combination of lentils sizzled with freshly chopped garlic and dried chilli

ACCOMPANIMENTS

PLAIN OR GARLIC NAAN BREADS

BASMATI RICE

DESSERT

GULAB JAMUN WITH ICE CREAM

A traditional Indian dessert made from milk powder and flour, deep fried then soaked in flavoured sugar syrup. Served with vanilla ice cream

ADVANCED BOOKINGS ONLY:

☎ 01925 241 888

£27 PER PERSON

3.00pm - 5.30pm

£35 PER PERSON

5.30pm - Late

Christmas Drinks Packages

All drinks packages are available as pre-order only:

DRINKS PACKAGE 1

BUCKET OF 10 BEER BOTTLES (Cobra, Becks, Budweiser, Corona)

£30

DRINKS PACKAGE 2

3 BOTTLES OF WINE (Red, White & Rose)

£35

DRINKS PACKAGE 3

BUCKET OF 10 BEER BOTTLES (Cobra, Becks, Budweiser, Corona)

3 BOTTLES OF WINE (Red, White & Rose)

£60

DRINKS PACKAGE 4

BUCKET OF 20 BEER BOTTLES (Cobra, Becks, Budweiser, Corona)

6 BOTTLES OF WINE (Red, White & Rose)

£110

If you don't see what you are looking for here, please let us know your budget and preferences and we can look to tailor something for your party!

bookings@thecottagerestaurant.co.uk 01925 241 888

Christmas Eve & Boxing Day Special



3 COURSE MEAL

Choose from the full a la carte menu:

POPPADOMS & CHUTNEYS

ANY STARTER

ANY MAIN COURSE

RICE OR NAAN

(Lobster dishes £4.50 extra per person)

£19 PER PERSON

3.00pm - Late

To reserve your table for Christmas Eve or Boxing Day please email bookings@thecottagerestaurant.co.uk or call 01925 241 888.

The image shows the interior of a restaurant named 'The Cottage'. The room is dimly lit with warm, golden light from chandeliers. The walls are covered in a textured, gold-colored wallpaper. There are several tables set with white tablecloths, brown chairs, and folded brown napkins. The ceiling is dark with recessed lighting. The overall atmosphere is cozy and elegant.

The Cottage

CHARITY FUNDRAISING

**WE ARE LOOKING FOR A NUMBER
OF LOCAL CHARITIES TO PARTNER
WITH OVER THE NEXT
12 MONTHS AND SUPPORT IN
THEIR FUNDRAISING EFFORTS.**

If you would like to be considered as a charity partner to The Cottage in 2022, please email bookings@thecottagerestaurant.co.uk with your contact details.

Christmas Day at The Cottage

Limited availability

We are open Christmas Day providing three sittings
12.00pm, 3.00pm & 6.00pm
for dining inside the restaurant
with your friends and family.

12.00PM SITTING

£39 PER PERSON This sitting ends 2.30pm

3.00PM SITTING

£48 PER PERSON This sitting ends 5.30pm

6.00PM SITTING

£42 PER PERSON This sitting ends 8.30pm

(Half price for children under 10 years)

Minimum £10.00 per person non-refundable deposit required for Christmas Day bookings. Please submit orders by 3.00pm on Saturday 18th December.

Cottage Special

POPPADOMS & CHUTNEY TRAY

STARTERS

TANDOORI PLATTER

Chicken Tikka, Fish Tikka & Seekh Kebab

VEGETABLE PLATTER

Onion Bhaji, Vegetable Samosa & Vegetable Pakora

PANEER PLATTER

Paneer Tikka & Paneer Chilli Tikka

LARGE PLATES / MAINS

CHICKEN OR LAMB TIKKA

Served with a choice of curry sauce

Or any of the following dishes can be prepared using chicken, lamb, paneer or vegetables:

GRILLED SEA BASS

Freshly marinated with herbs and light spices and grilled

MAKHANI
(mild)

KATMANDU
(medium)

MASALA
(mild)

RAJASTHANI
(medium)

KOLKATA LAMB CURRY

A famous Bengali lamb curry where the meat is cooked with spices for hours giving the dish a dark colour and very soft texture

KORMA
(mild)

JALFREZI
(medium & spicy)

BHUNA
(medium)

MADRAS
(hot)

ACCOMPANIMENTS

ANY RICE OR ANY NAAN BREAD

To reserve your table for Christmas please email **booking**

ty, order in advance to avoid disappointment!

Festive Meal

ASSORTED PADPAD & CHUTNEY TRAY

STARTERS

FRESH MELON

Served with port dressing and fresh cherries

MINISTRONE SOUP

STIR FRIED GARLIC
MUSHROOMS

GRILLED SEA BASS

PRAWN COCKTAIL

MAIN COURSE

ROAST TURKEY

Roast turkey seasoned with oregano black peppers and sea salt. Served with chestnut stuffing, roast potatoes, honey and mustard roast carrots, parsnips, sprouts, garden peas and shallot onions with a rich seasoned gravy.

ROAST LAMB

Slow cooked lamb sprinkled with fresh herbs, lemon zest and fresh garlic. Served with roast potatoes, honey and mustard roasted carrots, parsnips, sprouts, garden peas and shallot onions with a rich, seasoned gravy.

DESSERTS

CHOCOLATE FUDGE CAKE

VANILLA CHEESECAKE

BRANDY LACED CHRISTMAS PUDDING

CHRISTMAS
DAY TAKEAWAY

£35 PER PERSON

FREE
DELIVERY

@thecottagerestaurant.co.uk or call 01925 241 888

New Year's Eve

Masquerade Ball

See in the New Year with Live Music & Fine Food!
Full choice from the New Year's Eve a la Carte menu

Live DJ & entertainment available until 1.30am

LIVE PERFORMANCES TO INCLUDE:

LATIN DANCES

BOLLYWOOD
DANCES

FIRE SHOW

and many other fantastic performances..

£47 PER
PERSON

Bar open from 8.00pm,
seating from 8.45pm

ADVANCED BOOKINGS ONLY ☎ 01925 241 888

The Cottage



Happy New Year! 2021 - 2022

New Year's Eve Early Dining Offer

3 COURSE MEAL

Choose from the New Year's Eve a la carte menu:

POPPADOMS & CHUTNEYS

ANY STARTER

ANY MAIN COURSE

RICE OR NAAN

(Lobster dishes £4.50 extra per person)

£25 PER PERSON

3.00pm - 5.30pm, table available until 7.00pm

New Year's Day Dine-in Offer

3 COURSE MEAL

Choose from the full a la carte menu:

POPPADOMS & CHUTNEYS

ANY STARTER

ANY MAIN COURSE

RICE OR NAAN

(Lobster dishes £4.50 extra per person)

£19 PER PERSON

3.00pm - Late

New Year's Day Takeaway Offer

FREE DELIVERY

3 COURSE MEAL

Choose from the full a la carte menu:

POPPADOMS & CHUTNEYS

ANY STARTER

ANY MAIN COURSE

RICE OR NAAN

(Lobster dishes £4.50 extra per person)

£13 PER PERSON

Advance phone orders only

To reserve your table for the New Year please email
bookings@thecottagerestaurant.co.uk or call **01925 241 888**

The Cottage: 90 Church St, Warrington WA1 2TF



OPENING HOURS:

Monday - Thursday: 5.30pm - 10.30pm

Friday: 5.30pm - 11.00pm

Saturday: 4.00pm - 11.00pm

Sunday: 3.00pm - 10.00pm

Christmas Eve: 4.00pm - 10.30pm

Christmas Day: 11.30am - 8.00pm

Boxing Day: 12.00noon - 10.30pm

New Year's Eve: 3.00pm - 1.30am

bookings@thecottagerestaurant.co.uk

01925 241 888

