

new years eve

BANQUET MENU

starters

ONION BHAJII

APNA PAKURA

CHICKEN TIKKA

mains

VEGETABLE HANDI

Rajestani dish cooked with homemade handi sauce, yoghurt, almond, chopped onion, green pepper, tomato & served sizzling

CHICKEN TIKKA MASSALA

Marinated chicken served in a subtly spiced tomato cream sauce

HONEY TIKKA MASSALA

Marinated fillet chicken cooked with caramelised onions, spring onions & pure farm honey with massala sauce

GARLIC TIKKA PONIR JALFREZI
(FAIRLY HOT)

Marinated chicken tikka cooked with extra garlic, green chilli, coriander & cheddar cheese

CHICKEN TIKKA PALOK MASSALA (HOT)

Chicken tikka cooked in a hot masala sauce with spinach

CHICKEN PALLOW

Mild spring chicken cooked in yoghurt almonds, in a creamy mango sauce

side dish

SAG ALOO
SAG PONIR
BOMBAY ALOO

rice or nan

PLAIN RICE
PILAU RICE
MUSHROOM RICE

PLAIN NAN
PESHWARI NAN
GARLIC NAN

dessert

KULFI

COMPLIMENTARY DRINKS FOR SECOND SITTINGS

FIRST SITTING

4PM ONWARDS
32.95 PP

SECOND SITTING

8:15PM ONWARDS
24.95 PP



BAY
SPICE
GROUP

upcoming events

17TH
NOV

CELEBRATING OUR
16TH ANNIVERSARY
19.95PP

25TH
DEC

CHRISTMAS DAY LUNCH
45.95 PP | OPEN 12PM - 6PM

26TH
DEC

BOXING DAY BANQUET
24.95PP | OPEN ALL DAY 12PM - 10:30PM
14.95PP UNDER 10'S

31ST
DEC

NEW YEARS EVE BANQUET
32.95PP 1ST SITTING | 4PM ONWARDS,
24.95PP 2ND SITTING | 8:15PM ONWARDS

FOR RESERVATIONS

TEL: 01424 444 298
BAYSPICEONLINE.CO.UK

65-66 EVERSFIELD PLACE
ST LEONARDS ON SEA
EAST SUSSEX, TN37 6BD

OPENING HOURS

MONDAY - SATUDAY
4:00PM - 10:30PM

SUNDAY
12:00PM - 10:30PM

16th anniversary

Home Style Menu

starters

MALAI SAMOSA
VEG PAKURA
SHAMMI KEBAB

mains

HOME STYLE CHICKEN ROAST (ON THE BONE)
HOME STYLE MEAT BIRYANI (ON THE BONE)
BEEF BHUNA

side dish

MIXED VEGETABLES

nan

PLAIN BUTTERED NAN

FREE BOTTLE OF WINE FOR EVERY COUPLE

17th november 2021
19.95PP

MAINS

ROAST LOCAL TURKEY

ROAST TURKEY WITH TRADITIONAL ROAST POTATOES, CARROTS, BRUSSEL SPROUTS, ROAST PARSNIPS, CRANBERRY SAUCE & STUFFING

ROAST SIRLOIN BEEF

ROAST BEEF WITH TRADITIONAL ROAST POTATOES, CARROTS, BRUSSEL SPROUTS, ROAST PARSNIPS, YORKSHIRE PUDDING, GRAVY, HORSE-RADDISH

christmas menu

ENGLISH - 45.95PP
UNDER 10'S 19.95PP

STARTERS

GARLIC STUFFED MUSHROOMS

MUSHROOMS STUFFED WITH FRESH GARLIC, COATED IN BREADCRUMBS & DEEP FRIED

PRAWN COCKTAIL

SERVED ON A BED OF CRISPY LETUCE WITH MARIE ROSE SAUCE

DESSERTS

CHRISTMAS PUDDING

LEMON CHEESECAKE

christmas menu

INDIAN - 45.95PP
UNDER 10'S 19.95PP

starters

SHAMMI KEBAB

SPICY FRIED MINCE LAMB PATTY

MIXED VEG

VEGETABLE SAMOSA, GARLIC STUFFED MUSHROOMS & ONION BHAJI

rice or nan

PLAIN RICE
PILAU RICE
MUSHROOM RICE

PLAIN NAN
PESHWARI NAN
GARLIC NAN

side dishes

ONION BHAJIS

SAG ALOO

SAG PANEER

BOMBAY ALOO

desserts

KULFI ICECREAM

mains

CHICKEN PALLOW

MILD SPRING CHICKEN COOKED IN YOGHURT ALMONDS, IN A CREAMY MANGO SAUCE

HONEY TIKKA MASSALA

MARINATED FILLET CHICKEN COOKED WITH CARAMELISED ONIONS, SPRING ONIONS & PURE FARM HONEY WITH MASALA SAUCE

BUTTER CHICKEN

MARINATED TANDORI CHICKEN COOKED INTO A SMOOTH & CREAMY BUTTER SAUCE

KANDAHAR CHICKEN

AFGANISTANI DISH COOKED WITH MEDIUM HOT SPICES, TAMARIND, GARLIC, CORIANDER, HERBS & EXOTIC SPICES

VEG HANDI

RAJESTANI DISH COOKED WITH HOMEMADE HANDI SAUCE, YOGHURT, ALMOND, CHOPPED ONION, GREEN PEPPER, TOMATO & SERVED SIZZLING