

# THE RED FORT



CELEBRATE CHRISTMAS  
WITH US



## THE RESTAURANT

The Red Fort is acknowledged as one of London's finest Indian eateries and has been a favourite in Soho for over 29 years. The Red Fort has built a loyal and high quality clientele that includes politicians, financiers, entrepreneurs and celebrities. It was the first restaurant that contradicted the stereo-typical view of Asian eateries, and it was the first to offer the real cooking of India.

Having undergone a complete refurbishment The Red Fort remains at the forefront of cutting edge restaurant design with its sleek lines and block colour, designer lighting and modern artworks. A sparkling atmosphere means that The Red Fort appeals to a sophisticated crowd far beyond your post-pub curry seekers, with romantic dinner a deus taking place alongside business meetings. Much like the design, The Red Fort's menu takes Indian dining to a higher, more refined level with excellent ingredients used in creating wonderfully decadent dishes, delicately spiced and carefully flavoured.

ADDRESS: 77 Dean Street, Soho, London W1D 3SH  
TELEPHONE: 020 7437 2525  
FAX: 020 7434 0721

#### OPENING TIMES:

Lunch 12:00 – 16:00 Monday – Friday  
Dinner 17:30 – 23:30 Monday – Saturday  
Dinner 17:30 – 22:30 Sunday & Bank Holidays

CLOSING: Christmas Day only

COVERS: 100 maximum

CUISINE: Mughal Court Cooking (Indian)

#### TASTING MENUS:

Lunch £30 & £40 for 3 courses  
Dinner £49 & £59 for 3 courses

DRESS CODE: Smart Casual

RESERVATIONS: [info@redfort.co.uk](mailto:info@redfort.co.uk)

WEBSITE: [www.redfort.co.uk](http://www.redfort.co.uk)



## THE PERFECT VENUE FOR YOU

- Semi-private section for up to 50 guests
- Catering service for up to 250
- Private dining and exclusive reservation opportunities
- Drinks reception

With our new menu, wine list and an enthusiastic team renowned for making our customers feel special, we will guarantee the 29th Christmas at The Red Fort to exceed all expectations! Come along and make merry in the run up to Christmas at The Red Fort! The restaurant is located in the centre of buzzing Soho. With our expert catering service we can host a variety of events and parties with Indian cuisine, from cocktail & canapé receptions to large scale dinners.

To book call us on  
**02074372525**

or email us at  
[info@redfort.co.uk](mailto:info@redfort.co.uk)



## ZENNA BAR AT THE RED FORT

Zenna is London's most luxurious Indian themed cocktail bar. It has been hailed as one of the best bars in London by national and industry publications as well as personal reviews.

We invite you to share the exquisite pleasures of Zenna Bar at The Red Fort...

ADDRESS: 77 Dean Street, Soho, London W1D 3SH  
(beneath The Red Fort)

CAPACITY: 120 max

FOOD: Contemporary Indian snacks and canapés

SIGNATURE COCKTAILS: £8 onwards

HIRE OF ALCOVES: 20 – 50 guests

EXCLUSIVE HIRE: 70 – 120 guests

DJ: Thu – Sat

DRESS CODE: Smart Casual

RESERVATIONS: 020 7437 2525, [info@zenna-bar.co.uk](mailto:info@zenna-bar.co.uk)

WEBSITE: [www.zenna-bar.co.uk](http://www.zenna-bar.co.uk)

Typical Minimum Spend on Exclusive Hire:

Tuesday – Wednesday: £3000

Thursday – Saturday: £5000

## Christmas Lunch 1

£30

### STARTERS

#### HIRAN HARIYALA

Charcoal roasted loin on venison marinated with mint, coriander & cumin

#### SALMON TIKKA

Scottish salmon with mustard & red chilli seared in tandoor

#### HARA KEBAB

Spinach & fenugreek patty filled with onion, cheese & coriander

ALL DISHES ARE SERVED AS A STARTER SELECTION WITH NAAN & SELECTION OF CHUTNEYS

### MAINS

#### HYDERABADI BHUNA GOSHT

Herdwick lamb with ginger, garlic, whole coriander & red chilli

#### MURGH BEMISAAL

French corn-fed chicken in clove, fenugreek & creamed tomato sauce

#### TEEKHAY ALOO

Baby potatoes tempered with curry leaf & poppy seed

#### PANCHRANGI DAL

Mixed lentils cooked traditionally with garlic & whole red chilli

SAFFRON RICE WITH CUMIN & SELECTION OF BREADS

ALL DISHES ARE BROUGHT TO YOUR TABLE TO SHARE

### DESSERT

#### AAM KI KULFI

Alfonso mango ice cream

#### TEA/COFFEE

## Christmas Lunch 2

£40

### STARTERS

#### LAHSOONI TURKEY

Charcoal grilled turkey spiced with garlic, chilli & black salt

#### GOSHT SEEKH

Spiced roasted minced Devon lamb skewer

#### POCHA HERA JHINGA

Scottish king prawn in a crisp spicy batter with coriander

#### TANDOORI PHOOL

Broccoli with roasted cumin, black pepper & mustard paste

ALL DISHES ARE SERVED AS A STARTER SELECTION WITH NAAN & SELECTION OF CHUTNEYS

### MAINS

#### JHINGA HARIYALA

King prawns in mint, green chilli, lime-leaf & spinach sauce

#### GUINEA FOWL MUSALLAM

French guinea fowl in a spicy ginger, garlic, coriander & red chilli sauce

#### BAINGAN MIRCHI KA SALAN

Aubergines with chilli, peanut, sesame and tamarind sauce

#### PALAK KI KATLI

Sautéed spinach with garlic, onion & cumin

SAFFRON RICE WITH CUMIN & SELECTION OF BREADS

ALL DISHES ARE BROUGHT TO YOUR TABLE TO SHARE

### DESSERT

#### EXOTIC FRUIT PLATTER

#### TEA/COFFEE

## Christmas Lunch 3 VEGETARIAN

£25

### STARTERS

#### HARA KEBAB

Spinach & fenugreek patty filled with cheese, onion & coriander

#### BHARWAN KHUMB

Grilled mushrooms filled with cheese, green chilli & white pepper

#### TANDOORI PHOOL

Broccoli with roasted cumin, black pepper & mustard paste

ALL DISHES ARE SERVED AS A STARTER SELECTION WITH NAAN & SELECTION OF CHUTNEYS

### MAINS

#### SAUFIAAN PANEER TIKKA

Grilled cottage cheese with roasted fennel and tomato chutney

#### BAINGAN MIRCHI KA SALAN

Aubergines with chilli, peanut, sesame and tamarind sauce

#### PALAK KI KATLI

Sautéed spinach with garlic, onion & cumin

#### PANCHRANGI DAL

Mixed lentils cooked traditionally with garlic & whole red chilli

SAFFRON RICE WITH CUMIN & SELECTION OF BREADS

ALL DISHES ARE BROUGHT TO YOUR TABLE TO SHARE

### DESSERT

#### AAM KI KULFI

Alfonso mango ice cream

#### TEA/COFFEE

## Christmas Dinner 1

£49

### STARTERS

#### LAHSOONI TURKEY

Charcoal grilled turkey spiced with garlic, chilli & black salt

#### GOSHT SEEKH

Spiced roasted minced Devon lamb skewer

#### SALMON TIKKA

Scottish salmon with mustard & red chilli seared in tandoor

#### HARA KEBAB

Spinach & fenugreek patty filled with onion, cheese & coriander

ALL DISHES ARE SERVED AS A STARTER SELECTION WITH NAAN & SELECTION OF CHUTNEYS

### MAINS

#### JHINGA HARIYALA

King prawns in mint, green chilli, lime-leaf & spinach sauce

#### HYDERABADI BHUNA GOSHT

Herdwick lamb with ginger, garlic, whole coriander & red chilli

#### MURGH BEMISAAL

French corn-fed chicken in clove, fenugreek & creamed tomato sauce

#### TEEKHAY ALOO

Baby potatoes tempered with curry leaf & poppy seed

#### PANCHRANGI DAL

Mixed lentils cooked traditionally with garlic & whole red chilli

SAFFRON RICE WITH CUMIN & SELECTION OF BREADS  
ALL DISHES ARE BROUGHT TO YOUR TABLE TO SHARE

### DESSERT

Crumb pie filled with vanilla ice cream, topped with toffee sauce & hazelnuts

TEA/COFFEE

## Christmas Dinner 2

£59

### STARTERS

#### HIRAN HARIYALA

Charcoal roasted loin on venison marinated with mint, coriander & cumin

#### AJWAINI SEA BASS

Scottish Sea bass with carom, garlic & chilli seared in tandoor

#### POCHA HERA JHINGA

Scottish king prawn in a crisp spicy batter with coriander

#### BHARWAN KHUMB

Grilled mushrooms filled with cheese, green chilli & white pepper

ALL DISHES ARE SERVED AS A STARTER SELECTION WITH NAAN & SELECTION OF CHUTNEYS

### MAINS

#### TANDOORI JHINGA

Scottish jumbo prawn with saffron, chilli & garlic from tandoor

#### KANDHAARI CHAMPEIN

Scottish lamb chops with star anise & pomegranate jus

#### GUINEA FOWL MUSALLAM

French guinea fowl in a spicy ginger, garlic, coriander & red chilli sauce

#### BAINGAN MIRCHI KA SALAN

Aubergines with chilli, peanut, sesame and tamarind sauce

#### PALAK KI KATLI

Sautéed spinach with garlic, onion & cumin

SAFFRON RICE WITH CUMIN & SELECTION OF BREADS  
ALL DISHES ARE BROUGHT TO YOUR TABLE TO SHARE

### DESSERT

EXOTIC FRUIT PLATTER

TEA/COFFEE

## Christmas Dinner 3 VEGETARIAN

£39

### STARTERS

#### HARA KEBAB

Spinach & fenugreek patty filled with cheese, onion & coriander

#### SAUFIAAN PANEER TIKKA

Grilled cottage cheese with roasted fennel and tomato chutney

#### TANDOORI PHOOL

Broccoli with roasted cumin, black pepper & mustard paste

#### BHARWAN ALOO

Roasted potato filled with sultanas, cashew, fig & royal cumin

ALL DISHES ARE SERVED AS A STARTER SELECTION WITH NAAN & SELECTION OF CHUTNEYS

### MAINS

#### METHI PANEER

Cottage cheese with dried fenugreek leaf in creamed tomato sauce

#### BAINGAN MIRCHI KA SALAN

Aubergines with chilli, peanut, sesame and tamarind sauce

#### KAIRI BHINDI

Stir-fried okra with raw mango, onion & sun-dried spices

#### PALAK KI KATLI

Sautéed spinach with garlic, onion & cumin

#### PANCHRANGI DAL

Mixed lentils cooked traditionally with garlic & whole red chilli

SAFFRON RICE WITH CUMIN & SELECTION OF BREADS  
ALL DISHES ARE BROUGHT TO YOUR TABLE TO SHARE

### DESSERT

Crumb pie filled with vanilla ice cream, topped with toffee sauce & hazelnuts

TEA/COFFEE



MERRY CHRISTMAS & HAPPY NEW YEAR

CELEBRATE CHRISTMAS WITH US  
AT THE RED FORT! LET US TREAT YOU  
TO A PIONEERING MIX OF BRITISH PRODUCE  
AND SUB-CONTINENTAL FLAVOURS, EXPERTLY  
CRAFTED BY OUR CHEF, FOR TRULY SPECIAL  
CHRISTMAS FESTIVITIES.





# NEW YEARS EVE 2012

£60

## STARTERS (SELECT ONE)

### MONKFISH TIKKA

Lightly spiced grilled monkfish with ginger & saffron

### TANDOORI JHINGA

Jumbo prawns marinated with saffron, chilli & garlic

### SOFT SHELL CRAB

Crispy baby crabs spiced with curry leaf & chilli in a light batter

### GUINEA FOWL TANDOORI

French guinea fowl pieces spiced with fenugreek, chilli & black salt

### HIRAN HARIYALA

Charcoal roasted loin of venison marinated with mint, coriander & royal cumin

### BHARWAN ALOO

Charcoal roasted potatoes filled with sultanas, cashew, fig & royal cumin

### HARA KEBAB

Spinach & fenugreek patties lightly filled with cheddar, onion & coriander

## MAINS (SELECT ONE)

### AJWAINI SEA BASS

Fillet of Scottish sea bass grilled in tandoor with a hint of carom

### JHINGA HARIYALA

King prawns in a spicy mint, green chilli, lime leaf & spinach sauce

### KHARGOSH ACHAARI

Rabbit spiced roasted with mustard, chilli, fennel & onion seeds

### MURGH BEMISAAL

French corn-fed chicken tikka breast pieces in a mildly spiced tomato sauce

### NALLI ROGANJOSH

Slow cooked Scottish lamb shank in nutmeg, mace, cinnamon & bay leaf sauce

### DUMPUKHT BIRYANI

Welsh lamb & Basmati rice with spices, steamed in a sealed pot

### SAUNFIAAN PANEER TIKKA

Home-made cottage cheese filled with roasted fennel & tomato chutney

### BAINGAN MIRCHI KA SALAN

Baby aubergines with whole chilli in a peanut, sesame & tamarind sauce

## ALL MAINS ARE SERVED WITH:

### PANCHRANGI DAL:

Mixed lentils cooked traditionally with cumin & garlic

### PALAK KI KATLI:

Sautéed spinach with garlic, onion & green chilli

## SAFFRON RICE WITH CUMIN & SELECTION OF BREADS

## DESSERT (SELECT ONE)

### FUNKY PIE

Biscuit crumb cup filled with vanilla ice cream, topped with hazelnuts & toffee sauce

### GULAB JAMUN

Indian doughnuts in a warm cardamom infused syrup

### ASSORTED ICE CREAM

Home-made Vanilla, Chocolate & Pistachio

### TEA/COFFEE

## RESERVATION DETAILS

NAME OF BOOKING:	
HOST:	
DATE OF BOOKING:	
TIME:	
GUESTS:	
CONTACT NO:	
EMAIL:	
MENU SELECTED:	
PRE-ORDERED WINE:	
DIETARY REQUIREMENTS:	
ADDITIONAL REQUESTS:	
DEPOSIT:	50% of the menu selected (for booking over 15 guests)
CREDIT CARD NUMBER:	
START DATE:	
EXPIRY DATE:	
SECURITY CODE:	
ADDRESS WHERE CARD IS REGISTERED:	

I HEREBY AUTHORISE YOU TO DEBIT A DEPOSIT OF £\_\_\_\_\_ FROM MY CARD: \_\_\_\_\_

THIS AMOUNT IS FOR A DEPOSIT FOR YOUR BOOKING. IT WILL BE DEDUCTED FROM YOUR FINAL BILL,  
AND IS NON-REFUNDABLE. IN THE EVENT OF NON-PAYMENT OF YOUR BILL, WE ARE ALSO AUTHORISED  
TO USE THIS CARD TO RECEIVE FINAL SETTLEMENT.

SIGNED: \_\_\_\_\_ PRINT NAME: \_\_\_\_\_ DATE: \_\_\_\_\_



## PARTY TERMS & CONDITIONS

### **PARTY NUMBERS:**

- A deposit is required for all parties of 15 or more persons.
- Parties of 75 guests or more are welcome but must hire the restaurant exclusively.
- A guaranteed minimum spend will be required for semi or exclusive hire for restaurant and bar.

### **PARTY MENUS:**

- Party menus are available for both lunch and dinner.
- Only one menu must be chosen per party with an exception of vegetarians or dietary requirements.
- Any dietary requirements can be accommodated subject to prior arrangement.
- A la Carte menu is available to parties up to 10 guests only.
- Menu choice to be notified at the time of party confirmation.

### **PAYMENT DETAILS & DEPOSITS:**

- To confirm your reservation we require a deposit as agreed.
- Deposit will be charged on the debit/credit card details provided.

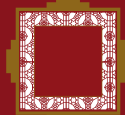
- Deposits are acceptable by BACS payable to company account. Please ask for bank details if you opt so.
- Deposits are non-refundable upon cancellation however changes in date and time of event are acceptable depending on availability with prior notice of at least 2 weeks.
- Deposit for your booking will be deducted from your final bill.
- In the event of non-payment of your bill, we are also authorised to use the debit/credit card details to receive final settlement.
- The full menu price will be charged for guests who fail to show.

### **ACCOUNT FACILITIES:**

- We are unable to offer account facilities.
- The final bill (less deposit paid) should be settled at the end of the meal or event, unless otherwise agreed in writing by the management in advance.

### **METHODS OF PAYMENT:**

- We accept most major credit cards.



## THE RED FORT

THE RED FORT & ZENNA, 77 DEAN STREET, SOHO  
LONDON W1D 3SH

RESERVATIONS:  
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