



24 Birmingham Rd
Shenstone
Lichfield WS14 0LQ
Tel: 01543 483334
www.zaazi.co.uk  

First Seating: 12 Noon

Second Seating: 2.30pm

£10 deposit per person required at time of booking. Please note deposits are non-refundable in the event of cancellation. Booking must be made via phone or in person.



CHRISTMAS DAY LUNCH MENU

Join us this Christmas Day for a relaxed and indulgent dining experience, bringing together aromatic spices, charcoal-grilled favourites, delicate seafood, slow-cooked meats and beautifully crafted dishes – all served with the warmth and hospitality of ZAAZI.



Welcome

Raise a Glass to Christmas

Non-Alcoholic Sparkling Wine

A refreshing sparkling welcome to begin your Christmas celebration.

Festive Cheese Board

A selection of cheeses served with fresh grapes, crisp crackers and garlic & chive cream cheese.

Papadoms & Chutney

Crisp papadoms accompanied by a selection of traditional chutneys — the perfect introduction to the flavours ahead.

Starters

A choice of...

Chicken Chap

Thinly sliced chicken marinated with freshly griddled whole spices, cooked over hot coals for a delicious smoky flavour and finished with fragrant garlic butter.

Lamb Cutlets

Succulent lamb cutlets, slow-cooked in a fragrant marinade of garlic, rosemary, thyme and Kashmiri spices, served with creamy buttery mash.

Ash Momos

Tender, slow-cooked pulled duck breast, delicately spiced and wrapped in pastry, served with a rich tomato and pepper sauce and finished with a drizzle of chilli oil.

Pan-Fried Roopchada (Silver Pomfret)

Silver pomfret marinated in a blend of aromatic spices, pan-fried and served wrapped in a banana leaf with onions, peppers and tomatoes, finished with a fresh squeeze of lime.

King Prawn Kori

Juicy king prawns marinated and cooked with fragrant curry leaves, sweet mango and crispy potato, finished with a delicate touch of chilli.

Samosa Aloo Chaat (Vegetarian)

Crisp potato-filled samosa, broken and tossed with fragrant chaat spices, sweet pomegranate, chilli and cooling yoghurt.

The Christmas Feast

A choice of...

Chingri Elish Dim Bengal

Delicately spiced king prawns, lightly flash-fried with traditional Bangladeshi fish roe, then cooked with onions, peppers and crushed mustard seeds in a gently spiced sauce.

Shank Haleem

Tender lamb shank, slow-cooked in a rich lentil stew with garlic, ginger, red onions and fenugreek, accompanied by Bangladeshi yam and finished in a deeply flavoured sauce.

Chicken Tehari

A succulent butterflied chicken crown, marinated with aromatic spices and yoghurt, then slow-cooked in a rich tomato-based sauce with minced lamb, bay leaves and cinnamon.

Ash de Bashe

Tender duck breast cooked with lemongrass, coconut and a hint of chilli, gently simmered with coconut milk, curry leaves and spring onions, finished with a perfectly poached duck egg.

Bagh Mass de Uri

Haddock fillets marinated in aromatic dry spices, lightly flash-fried and gently simmered in a light, medium-spiced broth, served with crisp battered calamari.

Shobji Barathi (Vegetarian)

A vibrant selection of seasonal vegetables, roasted to bring out their natural sweetness & cooked in a rich, aromatic sauce, finished with tender asparagus.

To Accompany

Your Choice of Rice

Pilau Rice · Mushroom Rice · Keema Rice

Selection of Naan Breads

Freshly prepared naan breads to complement the feast.

A Little Something Sweet

A choice handmade Christmas desserts

Warm Chocolate Brownie & Custard

Pistachio Milk Cake

Traditional Rasmalai

To Finish

A choice of...

Tea or Coffee

The perfect way to round off your Christmas Day celebration.

Adults £69.95

Child (u12) £39.95

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