

BOOKING FORM

To provisionally reserve your table over the festive period, please complete this form and return it to the restaurant of your choice together with a NON- REFUNDABLE deposit of £10 per person. Deposits can also be paid by cheque or cash by calling into the restaurant.

I wish to Reserve a table for

Festive Lunch (served between noon and 3 pm)

Festive Dinner

Christmas Day (times may vary where applicable)

On (date) _____ Time _____

Contact Name _____

Company Name _____
(if applicable)

Address _____

Postcode _____

Telephone No. _____

E-mail _____

No of Adults _____ No of Children _____

High Chair Requirements _____

Deposit Amount (£10 per person) _____

Non Refundable

I wish to reserve my table for _____ people and pay a deposit value of _____ enclosed on the understanding that the deposit is non-refundable in the event of cancellation or should our specified number fall short on the day.

Signature _____

Date of Reservation _____



Reservations & Enquiry Freephone Hotline.

0141 779 4343

www.ashokamuirhead.com | ashokamuirhead@gmail.com

*Relax... Wine Down...
and put some
Sparkle
into your
Festive Celebrations*

*Choose from our ethnic
range of ruby red, rose, chilled white or
sparkling wines carefully selected to
compliment the exotic flavours of our
fine Indian cuisine*



**Cooking up a
cracker this**

Christmas!



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We're Cooking up a cracker this Christmas...

at your Favourite Your Restaurant

ASHOKA ASHTON LANE

19 Ashton Lane,
Glasgow G12 8SJ
01413375551
ashtonashoka@gmail.com

ASHOKA BEARSDEN

9 Kirk Road,
Glasgow G61 3RG
01415700075
info@bearsdenashoka.co.uk

ASHOKA FINNIESTON

1284 Argyle Street,
Glasgow G3 8AB
01413393371
info24hr@ashokafinnieston.com

ASHOKA SOUTH SIDE

268 Clarkston Road,
Glasgow G44 3EA
01416370711
southsideashoka@gmail.com

ASHOKA MUIRHEAD

92 Cumbernauld Rd, Chryston,
Glasgow G69 9AB
01417794343
ashokamuirhead@gmail.com

MURPHY PAKORA BAR

1293 Argyle Street,
Glasgow G3 8TL
01413376378
murphyspakorabar@gmail.com

TWO WAY SPICE

163 E Kilbride Rd, Rutherglen,
Glasgow G73 5HD
01416481234
twowayspice@gmail.com

New Restaurant

Rouken Glen, Glasgow G46 7JL
Coming Soon....



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Festive programme & pricelist

Make your choice below	Table d'hôte festive lunch	Table d'hôte festive dinner	Festive Menus Availability	Christmas Day	Hogmanay 31 st Dec	New Year's Day	Ents/Party nights
ASHOKA ASHTON LANE	£35 pp	£35 pp	4 Dec – 24 Dec	£60 pp	Open	Closed	No
ASHOKA BEARSDEN	Closed	£35 pp	4 Dec – 24 Dec	Closed	Open	Closed	No
ASHOKA FINNIESTON	Closed	NA	NA	£55 pp	Open	Open	Open
ASHOKA SOUTH SIDE	Closed	NA	NA	£55 pp	Open	Open	Open
ASHOKA MUIRHEAD	Closed	from £25 pp	4 Dec – 1 Jan	£60 pp	Open	Open	Open
MURPHY PAKORA BAR	£35 pp	£35 pp	4 Dec – 24 Dec	£45 pp	Open	Open	No
TWO WAY SPICE	from £25 pp (Fri - Sun)	from £25 pp	4 Dec – 1 Jan	£60 pp	Open	Open	Yes
NEW RESTAURANT	NA	from £30 pp	4 Dec – 1 Jan	£65 pp	Open	Open	Yes

SPECIAL INFORMATION

- Please note a 7.5% service charge applies to all menus, including a la carte and buffet, on Friday 25th Dec and 1st Jan.
- Each table will be given for 90 mins
- Christmas Day menu orders must be booked by 5th December and emailed to: ahsokamuirhead@gmail.com.
- Festive Lunch and dinner will be available until **23rd Dec.**
- Separate Lunch, Festive Dinner & Christmas Day banquet Menus are available for Two Way Spice (www.twowayspice.com)
- Opening times over the festive period may vary, so please check with the restaurant when making your reservation.
- Restaurants open on Christmas Day have various seating times, so ask for details when making your reservation.
- Availability of Pre-Theater may change during the festive period. Please check directly with the respective restaurant.



4 Course Christmas Day banquet

POPADOMS AND SPICED ONIONS & MANGO CHUTNEY



PAKORA MEDLEY

a merry mix of vegetables, chicken, and onion bhaji

HONEY CHILLI

Lightly battered Chicken, or Tofu tossed with onion, peppers, spring onion, and sweet and sour sauce.

PRANCER'S PLATTER

a mouth-watering medley of chicken chaat, chicken tikka, seekh kebab

VEGAN MIX

Classic Indian finger food that no one can resist. Our pakoras are made from gram flour batter and cooked to perfection. (Two vegetable pakoras, two cauliflower pakoras, an onion bhaji)

PRAWN MARIE ROSE

a Christmas cocktail of juicy prawns smothered in a creamy mango marie-rose sauce

DESI FRIED CHICKEN

Boneless Chicken pieces that have been coated with Indian spice, gram flour, and deep-fried. Served with sweet chili sauce.



KORMA YE FAITHFUL

tender chicken fillets sautéed in a sumptuously creamy sauce

CHICKEN TIKKA CHASNI

a delicious variation on the korma theme with a tangy twist of sweet 'n' sour

TANDOORI SIZZLER

succulent marinated chicken tikka, lamb chops, and seekh kebab barbecued to sizzling perfection in the oven, served with pilau rice, crisp indian chole, garnish, and authentic curry sauce

BUTTER CHICKEN

Makhanwala is a classic Indian dish made up of mildly spiced tomato gravy, single cream, and a host of Indian spices like green cardamom, cinnamon stick, and white pepper.

LAGAN KI BOTI

The old favourite is back, meat or vegetable simmered in a spicy onion tomato gravy, finished with the chef's special spice. Available with Lamb only

DHABA

Delicious, spicy, and fragrant curry inspired by the Dhabas (local roadside restaurants). Dhabas are characterized by food that's unique, inexpensive, and has a rustic, homemade feel to it (your choice of protein)

ROGAN JOSH

plump Pacific king prawns lightly sautéed in a sensuous fusion of tomatoes, paprika, onions, a host of spices, and a flourish of fresh cream (your choice of protein)

SOUTH INDIAN GARLIC CHILLI SABJI

A host of Indian vegetables sautéed in a spicy chilli sauce – a hot favourite! (your choice of protein)

GRILLED CHICKEN

Served with sautéed vegetables, roasted potatoes & peppercorn sauce

TRADITIONAL TURKEY PLATTER

tender breast of turkey served up in traditional style with all the trimmings



GULAB JAMUN
CHRISTMAS PUDDING AND BRANDY BUTTER
RED VELVET CHEESE CAKE
VEGAN SALTED CARAMEL BROWNIE
STICKY TOFFEE PUDDING

have your party at a Our Restaurant this Festive Season

This is the season to be jolly, so spice up the festive party season at a our Restaurant and we'll make sure it's a cracker!

This year, our Festive Lunch and Dinner Menus will be served up in style from early December, and some restaurants will also be open on Christmas Day, so save yourself the hassle and book early!

If you're planning the annual office bash, we have private suites and party nights available in selected outlets to put that extra sparkle into your celebrations!

The following menus are available in most of our restaurants, For more information, contact our restaurants directly, and our friendly staff will be happy to advise you!

We look forward to extending a warm welcome to you and your guests over the festive season!

Team Ashoka



Events Calendar

1. Curry comedy night **5th Dec**
2. ABBA Tribute Night **12th Dec**
3. Marie Seetohul Singer **20th Dec**

The only way to secure a ticket for the show is by booking a table at the restaurant in advance.

Show starts at 8:00 PM

Gift Voucher

Give the Gift of Great Food!

- This festive season, surprise your loved ones with our special gift vouchers — perfect for treating friends, family, or colleagues to an unforgettable dining experience.
- Contact us today to purchase yours and spread the love of food this holiday season!

Ashoka Muirhead will be open for:

- Collection & Delivery from 1:00 PM onwards on 25th December
- Collection & Delivery from 4:00 PM onwards on 31st December and 1st January

2 Course festive dinner

PAKORA MEDLEY

a merry mix of vegetables, chicken and cauliflower

CHICKEN TIKKA

King of the grill, Chicken tikka is cubed chicken that is marinated in spiced yoghurt mixture & then grilled to perfection.

MERRY MUSHROOMS

button mushrooms with lashings of garlic in a deliciously creamy sauce

PRAWN POORI PARCEL

Indian pan-fried bread topped with sumptuously sweet chilli prawns

VEGETABLE SAMOSA

delicately spiced minced vegetables encased in a light filo pastry served with tangy chutney

PRAWN MARIE ROSE

a Christmas cocktail of juicy prawns smothered in a creamy mango rose sauce

HONEY CHILLI

Lightly battered Chicken or Tofu tossed with onion, peppers, spring onion, and sweet and sour sauce.

Our seasonal sub-continental dishes are served with a selection of rice and freshly fired Indian breads

CHILLI GARLIC CHICKEN MASALA

A mouth-watering marinade of exotic Punjabi spices, garlic, ginger, cumin, and onions simmered in a yoghurt sauce.

KORMA YE FAITHFUL

tender breast of chicken swathed in a sumptuously creamy sauce

CHICKEN TIKKA

succulent marinated chicken barbecued with onions, peppers, and tomato, and served with pulao rice and traditional curry sauce

CHICKEN TIKKA CHASNI

a delicious variation on the korma theme with a twist of sweet 'n' sour

BUTTER CHICKEN

Makhanwala is a classic Indian dish made up of mildly spiced tomato gravy, single cream, and a host of Indian spices like green cardamom, cinnamon stick, and white pepper.

LAMB JAIPURI

tender lamb sautéed exotic fricassee of Jaipuri spices, capsicum, onions, ginger, garlic, green chillies and a hint of coconut

CHICKEN TIKKA MASALA

chicken tikka simmered in aromatic punjabi spices with capsicums, onions and tomatoes

PANEER PARDESI

Indian cottage cheese sautéed with succulent spinach, onions and mushrooms

GRILLED CHICKEN

Served with sautéed vegetables, roasted potatoes & peppercorn sauce

TRADITIONAL TURKEY PLATTER

tender breast of turkey served up in traditional style with all the trimmings

*Add a dessert for £2.95 Extra

INDIAN KULFI
VEGAN SALTED CARAMEL BROWNIE
RED VELVET CHEESE CAKE
CHRISTMAS PUDDING & BRANDY BUTTER
GULAB JAMUN