

March Menu



From 1st January 2024 we will no longer be providing fruit with our meals.

Mondays



Wednesdays

Fridays

*Surprise Dessert EVERY Friday

4th March 2024

Option 1:Dal Makhani with Naan

Most popular lentil recipes from North Indian Panjabi cuisine made from whole black lentil and kidney Beans.

Option 2: Steamed Smoked Fish with New Potatoes and Spinach

Tender smoked fish, served with buttery new potatoes and fresh spinach.

11th March 2024

Option 1: Methi Matar Malai Paneer with rice

Rich and creamy cottage cheese gravy recipe with fenugreek leaves milk and cream with peas.

Option 2: Chicken Burger with Chips

Juicy chicken patty nestled in a soft bun, served with crispy golden chips.

18th March 2024

Option 1: Rajma with Rice

Kidney beans cooked with delicious spiced gravy.

Option 2: Thai Peanut Chicken with coconut rice

Tender chicken marinated in Thai peanut sauce, served with fragrant coconut rice.

25th March 2024

Option 1: Kadhi Pakora with Rice

Tangy and flavourful Punjabi Kadhi Pakora has deep fried pakoras (fritters) dunked in a tangy yogurt based curry

Option 2: Huli Huli Chicken with Macaroni

Grilled Hawaiian-style chicken served with creamy macaroni salad.

6th March 2024

Option 1: Mixed Dal Tadka with Rice

Lentils cooked in a balti with fresh ingredients.

Option 2: Chicken Hotpot

Cooked chicken breast pieces with carrot, swede, onion and peas in cream sauce topped with sliced skin-on sautéd potatoes.

13th March 2024

Option 1: Idli Sambar & Chutney

South Indian meal where soft fluffy steamed cakes made up of rice served in sambar: vegetables lentils and herbs.

Option 2: Lancashire Hotpot

A hearty dish featuring tender lamb or beef, layered with onions and potatoes, slow-cooked to perfection.

20th March 2024

Option 1: Mixed Vegetable Korma with Roti

Mixed vegetables are simmered in mild, creamy,flavourful and aromatic korma curry

Option 2: Chilly Lamb Hotpot

Consists of lamb or mutton and onion, topped with sliced potatoes and slowly baked in a pot at a low heat.

27th March 2024

Option 1: Potato Curry with Puries

Potato is known as Aloo in Hindi. So basically this curry made with sauted onions, tomatoes and other herbs come together to make this delicious curry.

Option 2: Vegetable Hotpot

A Hearty Vegetable hotpot chock full of healthy starches, veggies, mushrooms, and a rich savory broth.

1st March 2024

Option 1: Pav(Bread) Bhaji

Street food dish flavour some meal consisting of thick spiced mixed vegetable curry with soft bread roll.

Option 2: Chicken Breast Pizziola

Succulent chicken breast topped with tangy tomato sauce and melted mozzarella cheese.

8th March 2024

Option 1: Palak Paneer with Naan

Popular Indian vegetarian dish consisting of paneer in smooth creamy and delicious spinach gravy.

Option 2: Chicken Cacciatore

Tender chicken simmered in a rich tomato sauce with onions, peppers, and herbs.

15th March 2024

Option 1: Veg Pulao with Raita

Veg pulao is a basic Indian style rice that is aromatic, delicious, healthy for a meal.

Option 2: Chicken Pasta With Spinach

Savoury chicken mixed with al dente pasta and fresh spinach leaves.

22nd March 2024

Option 1: Kadai Paneer with Naan

Most popular Paneer recipes. Paneer and bell peppers cooked with freshly ground spices

Option 2: Honey Mustard Chicken With Vegetables

Grilled chicken glazed in honey mustard sauce, served with a medley of crisp vegetables.

29th March 2024

Option 1: Punjabi Chole With Puries

Chole is a popular north Indian curry made with chickpeas a whole bunch of spices and rice

Option 2: Chicken, Spinach and Leek Risotto

Creamy Arborio rice cooked with tender chicken, spinach, and leeks infused with rich flavors.



Please inform us of any food allergies before placing an order. Some products may contain nuts and dairy products

(V) Vegetarian - Please ask for vegan options.

All meals are £6.50. £2 for Delivery your door step.

Meals are cooked fresh and delivered on Mondays, Wednesdays and Fridays between 12:30 pm and 2:00 pm.



SAFFRON KITCHEN CHESTERFIELD CIC: 14340515

Address: Unit 3, Penmore Business Centre, Saxton Close Hasland, Chesterfield S41 0SJ

Follow us on

Facebook:
AsianAssociation
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You can place your order via: Phone: 01246 297452

Email:

<u>saffronkitchen@asianassociationchesterfi</u> <u>eld.org</u>

Website: www.saffron-kitchen.org.uk

Catering menu available for all special occasions

If you wish to support our service further, please ask for our details where you can make a direct donation.







MARCH MENU