



# SAFFRON KITCHEN CHESTERFIELD CIC: 14340515

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

Follow us on

Facebook:  
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You can place your order via:

Phone: **01246 297452**

Email:

[saffronkitchen@asianassociationchesterfield.org](mailto:saffronkitchen@asianassociationchesterfield.org)

Website: [www.saffron-kitchen.org.uk](http://www.saffron-kitchen.org.uk)

**Our catering menu is available for all  
special occasions - contact us to find out  
more!**

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



## Chesterfield CIC



# FEBRUARY 2025 MENU

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 to your doorstep.

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



## Mondays



## Wednesdays



## Fridays

### 3rd February

**Option 1: Chicken Tikka Masala with rice**

Juicy chicken in a creamy spiced tomato sauce, served over fragrant basmati rice.

**Option 2: Aloo Matar & Naan / Rice**

Potatoes and peas simmered in a spiced tomato curry, served with warm, soft naan or rice.

### 10th February

**Option 1: Chicken Korma with Rice**

Tender chicken in a creamy, mild spiced coconut sauce, served with fluffy basmati rice.

**Option 2: Aloo Gobi with Paratha**

Spiced potatoes and cauliflower cooked to perfection, paired with soft, flaky paratha.

### 17th February

**Option 1: Jacket Potato with Coleslaw**

Baked Potatoes with fresh, crunchy and delicious coleslaw.

**Option 2: Bombay Aloo with Naan**

Spiced potatoes in a tangy tomato sauce, served with warm, soft naan bread.

### 24th February

**Option 1: Butter Chicken with Naan**

Creamy and mildly spiced chicken curry, paired with soft, fresh naan bread.

**Option 2: Paneer Bhurji with Naan**

Scrambled paneer cooked with spices and herbs, served with warm naan bread.

### 5th February

**Option 1: Shepherd Pie with Salad**

Shepherd's pie with rich lamb and creamy mash with fresh salad

**Option 2: Palak Paneer with Roti**

Paneer in a spiced spinach sauce, accompanied by soft, wholewheat roti.

### 12th February

**Option 1: Fish Cake and Salad**

Crispy Golden Fish Cake with a fresh tangy Salad

**Option 2: Mixed Vegetable Korma with Paratha**

Seasonal vegetables in a creamy, mild curry, paired with soft paratha.

### 19th February

**Option 1: Chicken & Veg with Turkish Bake**

A hearty slowly-roasted chicken with vegetables in Turkish way

**Option 2: Bhindi (OKRA) Curry with Naan**

Tender okra in a spiced tomato sauce, paired with warm naan bread.

### 26th February

**Option 1: Chilli Chicken with Noodles**

Spicy stir-fried chicken tossed with vegetables and noodles in a tangy chilli sauce.

**Option 2: Stir-fry vegetables with Noodles**

Noodles served with stir-fried mixed vegetables.

### 7th February

**Option 1: Chicken Stew with Dinner roll**

A rich and hearty mix of tender chicken, vegetables and flavourful herb-infused gravy with dinner rolls

**Option 2: Matar Paneer with Naan**

Paneer and peas simmered in a spiced tomato gravy, paired with soft naan bread.

### 14th February

**Option 1: Roast Chicken with Vegetables**

Succulent roast chicken served with a medley of seasoned vegetables.

**Option 2: Aloo Dum with Jeera Rice**

Spiced potatoes cooked in a rich gravy, paired with fragrant cumin-infused rice.

### 21st February

**Option 1: Lamb Curry with Naan/Rice**

Tender lamb cooked in a spiced gravy, served with steamed rice/Naan

**Option 2: Aloo Beans Curry with Jeera Rice/Naan**

Potatoes and green beans simmered in a spiced gravy, paired with cumin-flavoured rice / naan.

### 28th February

**Option 1: Chicken Curry with Rice**

A classic spiced chicken curry, served with fluffy rice.

**Option 2: Saag Aloo with Naan**

Spinach and potatoes cooked in aromatic spices, served with soft naan bread.