

January 2026 Menu

- All meals are £7 per portion.
- Side Orders & Desserts are available on meal days.
- Please order by 3pm on the previous working day.
- See overleaf for allergen and dietary information.

Mondays

Monday 5th January

Option 1: Chicken Biryani with Raita

A fragrant, spiced rice dish layered with tender chicken, and fried onions, served alongside yogurt raita. 🍽️ 🌿 🌻

Option 2: Veg Biryani with Raita (V)

A fragrant, spiced rice cooked with vegetables, spices, served with yogurt raita for a refreshing balance. 🍽️ 🌿 🌻

Monday 12th January

Option 1: Desi Chicken with Rice or Naan

Indian chicken curry cooked with spices for a bold, homely flavour. 🌿 🌻 🍽️

Option 2: Palak Paneer with Rice or Naan (V)

Paneer and spinach cooked with mild spices 🌿 🌻 🍽️

Monday 19th January

Option 1: Garlic Chicken with Fried Rice

Juicy chicken sautéed with garlic, served alongside fried rice. 🍽️ 🌿 🌻

Option 2: Stir fried Vegetables with Fried Rice (V)

Mixed vegetables stir-fried with onions, and peppers, served with Fried Rice 🌿 🌻

Monday 26th January

INDIAN REPUBLIC DAY SPECIAL - Indian Thali - £12

Dal Makhani
Butter Chicken
Methi Aloo (Fenugreek Potato
Cumin Rice
Plain Naan
Fresh Salad
Mint Chutney/ Sauce
Poppadom
Dessert
Gulab Jamun (1 pc)



Wednesdays

Wednesday 7th January

Option 1: Chicken Stew with Garlic Toast

Slow-cooked chicken in a rich, comforting gravy served with crisp garlic toast. 🍽️ 🌿 🌻

Option 2: Veg Stew with Garlic Toast

A mix of vegetables simmered in a lightly spiced creamy gravy, served with crisp garlic toast. 🍽️ 🌿 🌻

Wednesday 14th January

Option 1: Shepherd's Pie

Traditional minced lamb in a rich savoury gravy topped with creamy mashed potatoes. 🍽️ 🌿 🍽️

Option 2: Veg Cottage Pie – Slow-cooked lentils and mixed vegetables in a herbed gravy, topped with creamy mashed potatoes. 🍽️ 🌿 🍽️

Wednesday 21st January

Option 1: Chicken Risotto

Creamy slow-cooked rice with tender chicken, finished with cheese. 🍽️ 🌿 🍽️

Option 2: Veg Risotto (V)

Creamy slow-cooked rice with seasonal vegetables, finished with cheese. 🍽️ 🌿 🍽️

Wednesday 28th January

Option 1: Mince Moussaka

Layers of aubergine and spiced minced meat topped with a creamy béchamel sauce. 🍽️ 🍽️ 🌿 🍽️

Option 2: Vegetable Moussaka (V)

Layers of aubergine and mixed vegetables baked with a creamy béchamel sauce 🍽️ 🍽️ 🌿 🍽️

Desserts - £2 each 🍽️ 🌿 🍽️

Gulab Jamun (2 pieces)
Gajrela (Carrot Halwa)

Fridays

Friday 9th January

Option 1: Indian Fish Curry with White Rice

Chunks of flaky white fish simmered in a spiced, tangy curry sauce for a flavourful coastal classic. 🍽️ 🌿 🌻

Option 2: Rajma Masala with White Rice -Slow-cooked red kidney beans in a spiced tomato-onion gravy, served with steamed white rice. 🌿 🍽️

Friday 16th January

Option 1: Fish Amritsari with Wedges

Crispy, spiced battered fish served with crispy potato wedges. 🍽️ 🌿 🍽️

Option 2: Chole Bhatura

Spiced chickpea curry served with deep-fried fluffy bread made from plain flour. 🌿 🍽️

Friday 23rd January

Option 1: Prawn Pulao with Raita

Fragrant basmati rice cooked with spiced prawns and whole aromatics. 🍽️ 🌿 🍽️

Option 2: Veg Pulao with Raita(V)

Fragrant basmati rice cooked with mixed vegetables and whole spices. 🌿 🍽️

Friday 30th January

Option 1: Fish Cake with Chips and Salad

Fish Cake with Chips and Salad – Lightly spiced fish cakes served with golden chips and a fresh salad. 🍽️ 🌿 🍽️

Option 2: Falafel with Chips and Salad

Crispy chickpea fritters served with chips and a fresh salad. 🌿 🍽️

Side Orders/ Extras (* 🍽️ 🌿 🍽️)

Naan - £1

Rice (Basmati / Brown) - £1

Chapatti - 2 x £1

Paratha - 2 x £1

Onion Bhaji - 2 x £1

Samosa -2 x £3













Dietary Information & Allergens

(V) = **Vegetarian**. Many of our meals are also suitable for vegans, or can be adjusted to suit. Please get in touch to discuss.

All our meats are Halal.

Please inform us of any allergies before ordering. See guide below for further information about allergens. All our meals could contain traces of nuts and dairy products as we use these in our kitchen.

Symbol	Allergen	Common Sources
	Milk Products	Butter, cream, paneer, yoghurt, cheese
	Gluten	Wheat, naan, batter, sauces
	Nuts	Cashew, almond
	Peanuts	Peanut-based sauces
	Fish	Fish, fish sauce
	Egg	Batter, mayo, pasta
	Mustard	Curry base, dressings
	Soy	Soy sauce, tofu
	Sesame	Garnish, oil
	Sulphites	Preservatives, sauces

HOW IT WORKS

Our Meals are cooked fresh on Mondays, Wednesdays and Fridays.

Please order by 3pm on the previous day. Late orders may be accepted, please call us to confirm.

You can place your order via:
Phone: 01246 297452

Email: saffronkitchen@asianassociationchesterfield.org

Website: www.saffron-kitchen.org.uk

Collections: You can collect your food between 12:00 pm and 2:00 pm.

The address for collection is: Saffron Kitchen @ Grassmoor Community Centre, New Street, Grassmoor, S42 5EE

Unfortunately deliveries are unavailable at this time. Please contact us if you are struggling to collect.

Please email us if you'd like to be added to our email subscriber list and receive our menu and other updates/events straight to your inbox! You can also follow us on Facebook, search for Saffron-Kitchen-Chesterfield-CIC



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.



★ 2026 ★
JANUARY MENU