



HOGMANAY

EXCLUSIVE MENU

£34.95

STARTERS

SOUP OF THE DAY

Scotch broth soup served with a crusty roll and butter

HAGGIS BON BON

Made to order smothered in our special whisky sauce

CHICKEN LIVER PATE

Fresh pate served with salad, oat cakes and a pesto dressing

CHICKEN/VEG/HAGGIS PAKORA

Our crunchy fresh pakora served with salad and our in house pakora sauce

MAIN COURSE

SILVERSIDE ROAST BEEF

Tender juicy beef roasted to perfection served with seasonal vegetables and mash/roast potatoes or chips

CHEF'S TRADITIONAL CURRY

Choose from a chasni/korma/south Indian/ bhoona with either Chicken/lamb/veg served with rice or naan

STEAK PIE

Tender beef in a rich gravy served with mash/roast potatoes or chips and seasonal vegetables

SCOTTISH SALMON

Delicious salmon served with seasonal vegetables, on a bed of mash potatoes all smothered in a creamy lemon butter sauce

CHICKEN CAESAR SALAD

For those looking to kick start new years resolutions early! Crunchy lettuce, juicy chicken and crutons tossed in our house caesar dressing.

DESSERTS

APPLE CRUMBLE

Warm and comforting apple in a crumble, all made in house served with custard or ice cream

STICKY TOFFEE PUDDING

Homemade sticky toffee, paired perfectly with our rich toffee sauce and ice cream

TRIO OF ICE CREAM

Cant go wrong with ice cream! Chocolate, strawberry and vanilla served with your choice of sauce

TERMS & CONDITIONS APPLY





1st December - 24th December

Festive MENU

£24.95

pp

Starters

Chef's special soup

Chefs soup of the day, served with a fresh roll and butter

Chicken Liver Pate

Fresh pate served with red onion chutney, oat cakes and salad

Atlantic Prawn Cocktail

Atlantic prawns tossed with our in house marie-rose sauce with fresh salad and a touch of smoked paprika

Hariyali Lamb chops

Smoky tender lamb chops, marinated with secrets. A must try served with our homemade red sauce

Chicken/Veg Pakora

Crunchy fresh pakora, full of flavour, a must have no matter the season. Served with our pakora sauce and fresh salad.

Mains

Roast Turkey (All trimmings)

A staple in the festive season, signiture roast turkey with all the trimings. Seasonal vegetables and roast/mash potatoes.

Lasagne Al-Forno

Homemade lasagne in a rich bolognese and bechamel sauce served with garlic bread

Special Jimbu Curry

Chefs signiture curry with a choice of chicken, lamb or paneer. Served with fragrant rice or naan

Grilled Salmon

Fresh salmon grilled and served with seasonal vegetables on a bed of mash potatoes all brought together in a creamy garlic butter sauce.

Desserts

Mango Cheesecake

Sweet but it hits all the right places. There is nothing like a good cheesecake and we know how to do it right!

Sticky Toffee Pudding

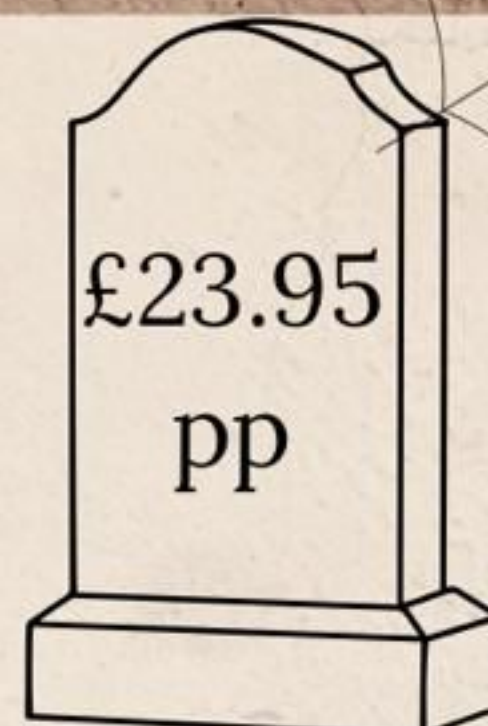
Try them and understand why we sell out of this so regularly! Served with vanilla ice cream and our toffee sauce

Trio of Ice Cream

A dangerous trio of chocolate, strawberry and vanilla ice cream that will make you wonder why it works so well! Served with your choice of sauce



HALLOWEEN MENU



STARTERS

Pumpkin soup

Served with a fresh roll butter

Spooky smoked salmon

Smoked with souls served with fresh salad and a pesto dressing

Radioactive Mussels

Cooked in a creamy, onion, garlic and white wine sauce. Along side a crusty roll with a pinch of radioactive waste

Veg/Chicken Pakora

Halloween inspired pakora served with fresh salad and our in house sauce

MAIN DISHES

Chicken Butterfly

Grilled and served with a creamy magical mushroom sauce

Beer Battered Haddock

Try if you dare, as this beer is cursed! Served with chips and fresh salad.

Steak pie

Tender beef with roast potatoes/chips/mash and seasonal vegetables

Jimbu Traditional Curry

South Indian/Korma/Chasni/Bhoona
Choose from: Veg/Chicken/Lamb

Ancient Greek Salad

Cucumber, tomato, lettuce, olive, mixed peppers and feta cheese all brought together by a vinaigrette dressing. A recipe from the greek Gods.

DESSERTS

Rice Pudding

Mum's special recipe brought to you with a slice of mango

Chocolate fudge cake

Goosey warm chocolate cake, served with vanilla ice cream. So good it can cure a zombie.

Trio of Ice cream

A terrifying trio of chocolate, vanilla and strawberry ice cream served with your choice of sauce

TERMS & CONDITIONS APPLY



CHRISTMAS Menu

£45.95

APPETIZERS

Soup of the day

Chefs soup of the day served with a roll and butter

Smoked Salmon Parcel

Stuffed with atlantic prawn cocktail served with fresh salad and bread

Sweet and Garlic chilli chicken/Paneer

Pan fried with mixed peppers, onions, garlic, green chilli and spring onions. Finished with that slight sweetness to bring it all together.

Ham Hocked Terrine

A delicious staple, served with fresh green leaves, caper mayo and toasted bread

Chicken/Veg Pakora

Fresh pakora served with our house pakora sauce and salad.

MAIN DISHES

Traditional Roast Turkey (All Trimings)

A true staple at christmas, served with yorkshire pudding, all the trimmings, seasonal veg and roast/mash potatoes.

Roasted Sirloin Beef Slice

Roasted overnight to perfection, to ensure it is as tender as they come. Served with Yorkshire pudding, seasonal veg, roast/mash potatoes and either peppercorn sauce or traditional gravy

Fillet of Seabass

Fresh seabass served on a bed of honey butter jasmine rice brought together with an in-house red pepper sauce.

Jimbu Special Curry

Choose from:

Korma, Chasni, Bhoona, Jimbu creamy garlic chili curry, (With either Veg/Chicken/Paneer/King Prawn/ Lamb)

Served with Rice/Naan

Mushroom Stroganoff

Delicate mushrooms sautéed with onion, garlic and paprika. A creamy comfort dish served with soft boiled rice

DESSERTS

Mini Cheesecakes

Chefs perfect cheesecakes, made to enjoy

Christmas Pudding

For that sweet tooth we know you secretly have, served with a brandy custard.

Chocolate Fudge Cake

A warm gooey chocolate masterpiece, served with vanilla ice cream

Terms & Conditions Apply

