JIMBU FESTIVE MENU

Choose 2 Courses
£18.95
per person

Choose 3 Courses
£23.95
per person

STARTERS

Chef's Special Soup of the Day
Chef's soup of the day, served with a fresh crusty roll and butter.

King Prawn Tempura
Served with sweet chilli sauce.

Creamy Garlic Mushrooms
Rich, creamy mushrooms with a touch of herbs and spices.

Vegetable or Chicken Pakora
Served with our house pakora sauce.

MAIN COURSES

Roasted Turkey
Succulent roast turkey served with seasonal vegetables and your choice of roast potatoes or creamy mashed potatoes.

Steak Pie
Tender beef in rich gravy, served with seasonal vegetables and your choice of mashed potatoes, roast potatoes or chips.

Roasted Scottish Salmon
Delicious salmon served with seasonal vegetables on a bed of mashed potatoes, smothered in a creamy lemon butter sauce.

Chef's Traditional Curry
Choose from korma, Boona, Tikka Masala, Chasni, South Indian or chilli garlic.
Choose Chicken, Lamb or Vegetables.
Served with Rice or plain Naan.

Naan upgrades: Garlic naan £1.50 | Peshwari naan £2

Spaghetti Bolognese
Served with garlic bread.

DESSERTS

Sticky Toffee Pudding
Served with toffee sauce and vanilla ice cream.

Apple Crumble
Served with custard.

Trio of Ice Cream
Vanilla, strawberry and chocolate.

Available from 1st – 24th December

Celebrate the festive season with delicious food, great company and a warm Christmas atmosphere at Jimbu Contemporary Dining!

JIMBU
CONTEMPORARY DINING
RESTAURANT | BAR | FUNCTION

A CONTEMPORARY
DINING EXPERIENCE

CHRISTMAS PARTY MENU

TWO COURSES £30 PER PERSON

STARTERS

SOUP OF THE DAY
A freshly prepared seasonal soup served with warm crusty bread and butter.

BRUSSELS PÂTÉ
Served with oatcake, onion chutney, crisp salad and pesto dressing.

HARIYALI LAMB CHOP
Tender lamb chop marinated in spicy herbs, served sizzling.

KING PRAWN TEMPURA
Crispy king prawns served with house sweet chilli sauce.

VEGETABLE OR CHICKEN PAKORA
Golden pakoras served with a house sauce and fresh salad.

MAIN COURSES

JIMBU SPECIAL CURRY
Choose from Chicken, Lamb or Paneer (Korma, Bhoona, Chasni, Tikka Masala, South Indian, Garlic Chilli or Patia).

Served with pilau rice or plain naan.

Lamb +£2 | King Prawn +£4
Naan upgrade: Garlic £2 | Peshwari £2.50

PENNE ARRABBIATA
Penne pasta toasted in a spicy garlic infused tomato sauces served with garlic bread and Parmesan.

ROAST TURKEY
Traditional roast turkey served with all the trimmings, seasonal vegetables and your choice of roast potatoes or creamy mash, finished with rich gravy.

STEAK PIE
Slow-cooked Angus beef in a rich gravy, topped with puff pastry, served with potatoes and seasonal vegetables.

ROASTED SEA BREAM FILLET
Pan-roasted sea bream served with creamy mushroom risotto, roasted cherry tomatoes and pesto dressing.

TWO COURSES £30 PER PERSON

DELICIOUS FESTIVE DINING | PERFECT FOR GROUP BOOKINGS | SCHEDULED ENTERTAINMENT AND PARTY NIGHTS | SPECIAL DRINKS OFFERS AVAILABLE

0141 641 4510 | jimbudining.co.uk | 283-285 Hamilton Road, Cambuslang G72 7PG

JIMBU
CONTEMPORARY DINING

CHRISTMAS DAY MENU

PRE-ORDER REQUIRED

£55.95 PER PERSON

APPETIZERS

CHEF'S SEASONAL SOUP (V)
A velvety seasonal soup, freshly crafted each day and served with warm artisan bread and butter.

CLASSIC PRAWN COCKTAIL
Succulent prawns served on a bed of crisp seasonal leaves, accompanied by our signature house-crafted Marie Rose sauce.

CHICKEN TIKKA
Succulent chicken tikka, marinated in an aromatic blend of traditional spices and expertly flame-grilled, served with crisp seasonal leaves and our signature house-crafted mint yoghurt sauce.

SLOW-COOKED HAM HOCK TERRINE
Traditional ham hock terrine served with fresh seasonal leaves, caper mayonnaise and toasted artisan bread.

CHICKEN PAKORA OR VEGETABLE PAKORA (V)
Golden crispy pakoras served with fresh seasonal salad and our signature house pakora sauce.

MAIN COURSES

TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS
Succulent roast turkey served with seasonal vegetables and your choice of roast potatoes or creamy mashed potatoes.

SLOW-ROASTED SCOTTISH SIRLOIN OF BEEF
Prime Scottish sirloin, slow-roasted for exceptional tenderness, served with Yorkshire pudding, seasonal vegetables and your choice of roast potatoes or creamy mashed potatoes, accompanied by traditional gravy or peppercorn sauce.

OVEN-ROASTED SCOTTISH SALMON ROYALE
Fresh Scottish salmon served on a bed of creamy mashed potatoes with seasonal vegetables, topped with king prawns and finished with a creamy roasted garlic butter sauce.

JIMBU SIGNATURE CURRY SELECTION
Choose from Classic Korma, Chasni, Traditional Bhuna or Garlic Chilli, prepared with your choice of chicken, lamb, paneer (V) or seasonal vegetables (V).

Served with basmati rice or freshly baked naan.

WILD MUSHROOM STROGANOFF (V)
A rich medley of wild mushrooms, onions and garlic in a creamy paprika sauce, served with steamed basmati rice.

DESSERTS

HOMEMADE CHEESECAKE
Our homemade cheesecake with a delicate buttery biscuit base, served with fresh whipped cream.

TRADITIONAL CHRISTMAS PUDDING
A timeless festive classic, served warm with rich brandy custard.

WARM BELGIAN CHOCOLATE FUDGE CAKE
Decadent Belgian chocolate fudge cake, served warm with smooth vanilla ice cream.

(V) VEGETARIAN

PLEASE INFORM A MEMBER OF OUR TEAM OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER.

JAMBU
CONTEMPORARY DINING

KIDS
CHRISTMAS DAY MENU

UNDER 12 – £24.95

STARTERS



LENTIL SOUP
A comforting homemade lentil soup served with warm artisan bread.



FRUIT COCKTAIL
A refreshing selection of seasonal fruits.



MOZZARELLA DIPPERS
Golden crispy mozzarella dippers served with a rich tomato dip.

MAIN COURSES



TRADITIONAL ROAST TURKEY
Tender roast turkey served with creamy mashed potatoes, seasonal vegetables and rich gravy.



PENNE ARRABBIATA (TOMATO)
Penne pasta served in a rich tomato sauce.



CHICKEN STRIPS OR CHICKEN NUGGETS
Golden crispy chicken strips or chicken nuggets served with chips.



CHICKEN CURRY
Mild chicken curry served with basmati rice or chips.

DESSERTS



TRIO OF ICE CREAM
A selection of three delicious ice cream flavours.



CHOCOLATE BROWNIE
Warm chocolate brownie served with vanilla ice cream.

Please inform a member of our team of any food allergies or dietary requirements before placing your order.

T&Cs Apply

JIMBU
Contemporary Dining

HOGMANAY MENU

£34.95 per person

STARTERS

Soup of the Day
Scottish broth served with a crusty roll and butter.

Haggis Bon Bon
Made to order and serpads with van special whisky sauce.

Atlantic Prawn Cocktail
Atlantic prawns tossed in our homemade Marie Rose sauce, served with fresh salad and a touch of smoked paprika.

Chicken, Vegetable or Haggis Pakora
Served with our house pakora sauce.

MAIN COURSES

Slow-Roasted Silverside of Beef
Slow-cooked overnight until tender and juicy, then roasted to perfection. Served with seasonal vegetables, roast or mashed potatoes, and Yorkshire pudding.

Traditional Steak Pie
Tender beef in rich gravy, served with seasonal segeeakles med roast or mashed potatoes.

Grilled Scottish Salmon
Served with lemon butter sauce.

Chef's Special Curry
A medium-spiced Jimbu curry inspired by authentic Nepali flavours. Choose chicken, lamb, paseer or vegetable. Served with rice or naan.

Grilled Halloumi Salad
Grilled halloumi served with mcket, Hlorry tomatoes, sliced avocado, onions, green olives and cucumber, finished with vinaigrette dressing.

DESSERTS

Apple Crumble
Served with custard.

Chocolate Fudge Cake
A warm, gooey chocolate treat served with vanilla ice cream.

Trio of Ice Cream
Vanilla, strawberry and chocolate.

HOGMANAY PARTY – 31ST DECEMBER!

Ring in 2027 with family and friends at Jimbu!

Tickets £5* | FREE ENTRY *with dinner bookings!