Bagaara UTSAV

FESTIVE DINING 2026

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Celebrate the season of togetherness at Bagaara Utsav.
From the sparkle of Diwali to the magic of Christmas, join us for a season filled with celebration, great food and memorable moments.

Our Festive Dining Menu is available from 1st November to 30th December 2026.

PACKAGE ONE - FESTIVE DINING

2 Courses: £28 per person *(Choose a starter + main OR main + dessert)*

3 Courses: £33 per person *(Choose a starter + main + dessert)*

★ INCLUDES A GLASS OF PROSECCO OR FESTIVE POMEGRANATE & ROSE FIZZ ON ARRIVAL ★

STARTERS

Palak Patta Chaat (V)
Crispy baby spinach topped with sweetened yoghurt, chutneys and pomegranate.

Achari Paneer Tikka (V)
Paneer marinated in pickling spices and char-grilled over charcoal.

Bhendi Kurkure (Vegan)
Crispy fried okra tossed in house spices.

Bagaara Chicken 65 ★
Our house-special South Indian spiced fried chicken bites.

Apollo Fish ★
Hyderabadi-style fried fish flavoured with curry leaves and spices.

Hariyali Murgh Tikka
Chicken thigh marinated with mint, coriander, chilli and yoghurt, grilled over charcoal.

Lamb Chops +£3
Tender lamb chops grilled with aromatic spices over charcoal.

MAINS

Paneer Butter Masala (V)
Paneer simmered in a rich, buttery aromatic tomato sauce.

Bagaara Baingan (Vegan) ★
Slow-cooked aubergine in a rich peanut and sesame flavoured gravy.

Butter Chicken
Smoked grilled chicken in a creamy tomato gravy flavoured with fenugreek and cardamom.

Chicken Chettinad
Chicken curry with roasted spices and coconut from the Chettinad region of India.

Lamb Rogan Josh
Slow-cooked lamb leg in a Kashmiri-style gravy flavoured with fennel.

Nizami Nalli Gosht ★ **+£2**
Slow-braised baby lamb shank in a royal Hyderabadi-style gravy.

ACCOMPANIMENT - CHOOSE ONE

Pulao Rice • Bagaara Rice ★ • Steamed Rice
Plain Naan • Butter Naan • Garlic Naan

SERVED FOR THE TABLE

Cucumber & Carrot Raita

DESSERTS

Apricot Delight ★
Stewed apricots layered with Chantilly cream, cake and custard.

Gulab Jamun & Vanilla Ice Cream
Soft milk dumplings soaked in rose-scented syrup, served with vanilla ice cream.

Vegan Chocolate Coconut Cake (Vegan)
A rich and decadent vegan chocolate cake with coconut.

Gajar Halwa & Vanilla Ice Cream +£2
Warm carrot pudding encased in filo pastry and served with vanilla ice cream.

Chocolate & Pistachio Kunefe Matka +£2
Dark chocolate mousse, pistachio kunefe crunch and cardamom cream.

Bagaara
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PACKAGE TWO - THE UNLIMITED UTSAV FESTIVE FEAST

The Unlimited Utsav Festive Feast: £35 per person

(Minimum 5 guests • An unlimited family-style sharing experience)

★ INCLUDES A GLASS OF PROSECCO OR FESTIVE POMEGRANATE & ROSE FIZZ ON ARRIVAL ★

Poppadoms & House-Made Chutneys

An assortment of fried and roasted poppadoms served to share with sweet mango, tangy tomato-garlic & chilli chutneys and spiced onions.

TO SHARE - STARTERS

Palak Patta Chaat (V)
Crispy baby spinach topped with sweetened yoghurt, chutneys and pomegranate.

Achari Paneer Tikka (V)
Paneer marinated in pickling spices and char-grilled over charcoal.

Bhendi Kurkure (Vegan)
Crispy fried okra tossed in house spices.

Bagaara Chicken 65 ★
Our house-special South Indian spiced fried chicken bites.

Apollo Fish ★
Hyderabadi-style fried fish flavoured with curry leaves and spices.

Hariyali Murgh Tikka
Chicken thigh marinated with mint, coriander, chilli and yoghurt, grilled over charcoal.

THE FEAST - MAINS

Paneer Butter Masala (V)
Paneer simmered in a rich, buttery aromatic tomato sauce.

Bagaara Baingan (Vegan) ★
Slow-cooked aubergine in a rich peanut and sesame flavoured gravy.

Dal Makhani (V)
Slow-cooked black lentils finished with butter and cream.

Butter Chicken
Smoked grilled chicken in a creamy tomato gravy flavoured with fenugreek and cardamom.

Lamb Rogan Josh
Slow-cooked lamb leg in a Kashmiri-style gravy flavoured with fennel.

ACCOMPANIMENTS - CHOOSE ANY

Pulao Rice • Bagaara Rice ★ • Steamed Rice
Plain Naan • Butter Naan • Garlic Naan

SERVED FOR THE TABLE

Cucumber & Carrot Raita

DESSERT (CHOOSE ANY)

Apricot Delight ★ • Gulab Jamun & Vanilla Ice Cream • Vegan Chocolate Coconut Cake (Vegan)

How The Utsav Festive Feast Works

The Festive Feast is served family-style. All listed starters, mains and accompaniments are placed on the table to share and are **unlimited**—we will replenish your dishes upon request. Serving quantities are initially scaled to the number of guests, creating an abundant celebration while allowing the kitchen to serve larger parties smoothly. Items are for dine-in only and leftovers cannot be taken away. Please enjoy the unlimited feast without wastage.

Group Bookings & Information

- The Utsav Festive Feast is available for parties of 5 or more.
- Vegetarian requirements and dietary variations can be accommodated when advised in advance.
- A deposit is required to secure larger group bookings.
- Custom packages are also available.

Allergies & Dietary Requirements

Please speak to a member of our team about allergies or intolerances. All food is prepared in a kitchen that manages major allergens; we cannot guarantee that any dish is completely allergen-free.

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★ Bagaara Signature Dish