



INDIAN CHEFS

BOTTOMLESS BRUNCH

Brunch without Bounds: Bottomless Delights Await!

COMPLIMENTARY STARTER · MAIN COURSE & UNLIMITED DRINKS

£ 34.99 per person
£39.99 per person with cocktails



Prosecco
Choice of King Fisher, Peroni or
Moretti Beers Choice of House wine
(Red, White or Rose) Choice of
Cocktails: Blue Lagoon, Long Island IT,
Pina Colada & Porn Star Martini

Last Entry Friday to Sunday 8 pm

Yes ...we got the dance floor



TERMS & CONDITIONS

All guests must stick to two choices of drink through out the duration.

All guests on the table must be 18+ and must participate in the bottomless brunch.

A maximum 2 hour slot per booking applies and will begin when the booking time commences.

Your glass must be empty by the time you order your next top up.

Last orders will be taken 15 mins before your 2 hour slot ends.

Virgin options are available on request.

Late Arrivals: Guests will not be granted an extension to the booking period for late arrivals.

Drinking to excess is not permitted and all guests are expected to drink responsibly at all times - drinkaware.co.uk

Our management reserves the right to refuse service at any time without prior notice to any guests and may be asked to leave.

Ph: 01908 844404

117 High Street, Stony Stratford,

Milton Keynes MK11 1AT

www.indianchefs.uk

Our complimentary shared starters include Poppadums with Chutneys.

We offer gluten-free and vegetarian & vegan dishes, please ask a member of staff. Please inform your food server of any allergies or special dietary restrictions.

Allergens



Vegan



Vegetarian

Choose 1- Starter & Main from the amazing selection below

GRILL STARTERS

CREAMY WHITE MALAI CHICKEN

SPICED TANDOORI CHICKEN

SPICED CHICKEN WINGS

CURRIES - MAINS

Add Rice or Naan bread or Chips

DAAL MAKHNI

Black lentil mixed with kidney beans simmered in cream and butter infused with garlic

PANEER MASALA

Cottage cheese cooked with traditional Masala sauce

CHICKEN 65 (Dry item)

Cubes spicy and crunchy on the outside, succulent on the inside.

BUTTER CHICKEN

Traditionally known as murg makhani, It is a type of thick curry made from boneless chicken with a spiced tomato and butter (makhan) sauce. Best for a chilli intolerant palate!

LAMB ACHARI GOSHT

Cooked in a wok to emulate a karahi, this version has Amritsari influences & uses lamb