



Christmas lunch

Arrival Drink

Champagne Rose & Cardamom Fizz

Plum Punch (Non-Alcoholic)

Starters

(Shared Starters Platter)

Tandoori Lamb Chops (D)

Marinated with black pepper, cinnamon & fennel

Malai Chicken Tikka (D)

Creamy, mildly spiced kebabs with saffron

Ajwaini King Prawns

Caraway-scented grilled prawns

Mini Samosa Chaat (V, D, G)

Topped with chutneys, sev & pomegranate

Served with: Mint chutney, tamarind glaze & chilli garlic yogurt

Mains

(All served together)

Rajastani Lamb Shank (D)

Slow-braised in rich saffron and Kashmiri chilli gravy

Butter Chicken Supreme (D, N)

Silky tomato-fenugreek sauce with charcoal butter drizzle

Paneer Pasanda (V, D)

Filled with dried fruit & nuts, in a creamy almond sauce

Seasonal Vegetable Chettinad (V)

Peppery South Indian-style curry with coconut

Sides

Jeera-Spiced Roast Potatoes

Garlic & Truffle Naan (G, D)

Peshwari Naan (G, D)

Saffron Pilau Rice

Deserts

(Dessert Sharing Board)

Gulab Jamun Cheesecake Slice (D)

Sticky toffee pudding with toffee sauce (D)

Saffron Kulfi with Rose Syrup & Pistachio (D)

After-Dinner Treats

Masala Chai

Timings

12:45 / 3pm / 5pm

Adult £59 / Children 29.50

A £20 deposit is required to secure the booking



Call us on

0161 425 5678

Book online at www.hitchki.co.uk

11, High Street Cheadle, SK81AX

G-Gluten | V-Vegetarian | D-Dairy | N-Nuts



Festive Menu

Our festive menu is available for groups of six or more from 24th November to 24th December. Advance booking is required.

CHICKEN TIKKA (D)

Smoky flavours barbecue chicken

SAMOSA CHATT (V,G,D)

Crispy vegetable samosa topped with spicy chana, finished with cooling mint

CHILLI CHICKEN (G)

Mouth-watering, delicious, and simply irresistible

Starters

SEEK KEBAB

Succulent kebabs made with minced lamb, marinated with a variety of spices

ONION BHAJI (V)

You don't need much there to explain

BHEL PURI (V,N)

Crunchy texture puffed rice, tossed with fresh ingredients, finished with tamarind chutney

CHICKEN KOLHAPURI (S)

It is infused with bold and flavourful spices from the Kolhapur region.

BUTTER CHICKEN (MILD, D, N)

Tandoor roast pulled chicken, cooked with fenugreek and rich makani sauce

RAILWAY LAMB (Medium, D)

It is still served by Indian Railways today. Medium spiced, tomato-based, finished with yogurt

Mains

VEGETABLE KOLHAPURI (S)

Tasty mixed vegetables, spicy and pungent flavors.

CHOLE MASALA (MILD)

Chickpea curry, made with freshly ground spices.

ALOO GOBI (MILD)

Homely combination, of potatoes and cauliflower cooked in every household in India.

Plain Naan (D,G)

**Additional charges apply for any sides not included in the deal.*

Sides

Steamed rice

Gulab Jamun (D)

Served with Vanilla Ice-cream

Desserts

Ice-Cream (D)

Vanilla | Strawberry | Chocolate (2 Scoop)

2-course 21.95

3-course 24.95

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New Year's Eve

Ring in 2026 like never before! Elevate your New Year's celebrations with a table at our vibrant, unforgettable restaurant experience.

Arrival Drink Sparkling Prosecco

Starters

Kashmiri Lamb Chops (D)

Juicy lamb chops infused with Kashmiri spices, flame-grilled to smoky perfection.

Prawn Koliwada (G)

Mumbai-style crisp prawns with chilli-garlic flavour

Samosa Chana Chaat (V, G, D)

Crispy veg samosa topped with spicy chana finished with, tamarind, yoghurt & cooling mint.

Amritsari Macchi (G)

Crispy ajwain-spiced fried fish with mint chutney

Chicken Reshmi Kebab

Minced chicken skewers with North Indian spices

Paneer Tikka (V, D)

Charred paneer with peppers & onions in tandoori spices

Mains

Butter Chicken Makhani (Mild, N,D,N)

Creamy tomato-based curry with tender chicken

Chicken Chettinad (Spicy)

South Indian peppery chicken curry with a touch of coconut milk

Railway Lamb (Medium, D)

Slow-cooked Kashmiri-style lamb in aromatic spices

Champaran Lamb (Medium)

Tender lamb cooked on the bone with aromatic spices, slow-cooked for a rich, smoky flavor.

Goan fish curry (Medium)

Coconut & kokum infused coastal delicacy

Fragrant Curry Leaf Prawn (Spicy)

Juicy prawns sautéed with fresh curry leaves and spices, delivering a delicate aroma and vibrant flavor.

Dal Makhani (Mild,V, D)

Black lentils slow-cooked overnight with butter & spices (V)

Kadai Paneer (Medium,V, D)

Soft paneer cooked with onions, tomatoes, capsicum, and freshly ground kadai masala, giving it a rich, and aromatic flavor

Sides

Plain Naan (G,D)

Garlic Naan (G,D)

Peshwari Naan (G,D)

Steamed rice

Pulao Rice

Onion Rice (G)

Gulab Jamun

Rasmalai

Desserts

Beetroot Halwa

Ice-Cream

Vanilla | Strawberry | Chocolate (2 Scoop)

£35 Per Person

On New Year's Eve, we will be serving only our special New Year's Eve menu

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Early Bird Offers

PLAN YOUR PARTY

Book your group this festive season at Hitchki & grab exclusive offers!
Hurry, celebrate, save, and make it memorable!

ORGANISER GOES FREE

WHEN BOOKING FOR 10+

COMPLIMENTRY DINNER FOR TWO

WHEN BOOKING FOR 20+

Contact us directly

0161 425 5678

Email

info@hitchki.co.uk

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