



SAFFRON KITCHEN CHESTERFIELD CIC: 14340515

Address: Unit 3, Penmore
Business Centre, Saxton Close
Hasland, Chesterfield S41 0SJ

Follow us on

Facebook:
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You can place your order via:

Phone: **01246 297452**

Email:

saffronkitchen@asianassociationchesterfield.org

Website: www.saffron-kitchen.org.uk

**Our catering menu is available for all
special occasions - contact us to find out
more!**

If you wish to support our service further, please ask
for our details where you can make a direct
donation.



Chesterfield CIC



JANUARY 2025 MENU

Please inform us of any food allergies
before placing an order. Some products
may contain nuts and dairy products

(V) Vegetarian - Please ask for vegan
options.

All meals are £6.50. £2 for Delivery to your doorstep.

Meals are cooked fresh and
delivered on Mondays,
Wednesdays and Fridays
between 12:30 pm
and 2:00 pm.



Mondays



Wednesdays



Fridays

6th January 2025

Option 1: Garlic Chicken with Rice

Tender chicken cooked in a rich garlic-infused sauce, served with perfectly steamed rice.

Option 2: Aloo Matar curry with Naan

A flavourful potato and pea curry simmered with spices, served with soft, fresh naan.

13th January 2025

Option 1: Fish Cake with Salad

Crispy golden fish cakes served with a fresh, tangy salad.

Option 2: Tawa Paneer Curry with Naan

Spiced paneer cooked on a tawa with aromatic curry, served alongside soft naan.

20th January 2025

Option 1: Butter Chicken with Naan

Tender chicken in a creamy, spiced butter sauce, served with soft naan.

Option 2: Matar Paneer with Naan

Paneer and green peas simmered in a rich tomato-based curry, paired with warm naan.

27th January 2025

Option 1: Roast Chicken with Salad

Juicy, herb-roasted chicken served with a crisp, refreshing salad.

Option 2: Mixed Veg Korma with Naan

A medley of vegetables in a creamy, spiced korma sauce, paired with soft naan.

1st January 2025

Closed

8th January 2025

Option 1: Lamb Rogan Josh with Rice or Naan

Tender lamb cooked in a flavorful, aromatic curry, served with your choice of rice or naan.

Option 2: Aloo Palak with Rice or Naan

Potatoes and spinach simmered in a spiced spinach gravy, served with rice or naan.

15th January 2025

Option 1: Roast Chicken with Chips and Salad

Golden roasted chicken served with crispy chips and a fresh, tangy salad.

Option 2: Bhindi (Okra) Bhaji with Naan

Tender okra stir-fried with spices, paired with warm, soft naan.

22nd January 2025

Option 1: Kadai Chicken with Naan or Rice

A flavourful and hearty chicken curry cooked with bell peppers and spices, perfect with naan or rice.

Option 2: Mushroom Curry with Naan

A rich and creamy mushroom curry infused with aromatic spices, paired with soft naan.

29th January 2025

Option 1: Vegetable Noodles with Chilli Chicken

Stir-fried noodles with vegetables and spicy chilli chicken.

Option 2: Vegetable Noodle with Chilli Paneer

Stir-fried noodles with vegetables and zesty chilli paneer.

3rd January 2025

Option 1: Chicken dopiaza with Rice

A classic chicken curry with onions and spices, served with rice.

Option 2: Rajma masala with Naan

A hearty kidney bean curry packed with flavour, served with naan.

10th January 2025

Option 1: Fish Curry with Rice

A delicate fish curry simmered in fragrant spices, served with rice.

Option 2: Chana Masala Curry with Naan

A vibrant chickpea curry full of bold flavours, served with naan.

17th January 2025

Option 1: Chicken Tikka Masala with Naan

Creamy, spiced chicken tikka masala paired with soft naan.

Option 2: Kadai Paneer with Naan

A rich paneer curry cooked with peppers and spices, served with naan.

24th January 2025

Option 1: Chicken Madras with Rice

A spicy and tangy chicken curry served with fluffy rice.

Option 2: Bombay Potato Curry with Naan

A comforting potato curry infused with bold spices, served with naan.

31st January 2025

Option 1: Prawn Curry with Rice

Delicately spiced prawn curry served with rice.

Option 2: Dal Makhani with Naan

A creamy lentil curry slow-cooked with spices, served with naan.