

BOOKING FORM

To provisionally reserve your table over the festive period, please complete this form and return it to the restaurant of your choice together with a NON- REFUNDABLE deposit of £10 per person. Deposits can also be paid by cheque or cash by calling into the restaurant.

I wish to Reserve a table for

Festive Lunch (served between noon and 3 pm)

Festive Dinner

Christmas Day (times may vary where applicable)

On (date) _____ Time _____

Contact Name _____

Company Name _____
(if applicable)

Address _____

Postcode _____

Telephone No. _____

E-mail _____

No of Adults _____ No of Children _____

High Chair Requirements _____

Deposit Amount (£10 per person) _____

Non Refundable

I wish to reserve my table for _____ people and pay a deposit value of _____ enclosed on the understanding that the deposit is non-refundable in the event of cancellation or should our specified number fall short on the day.

Signature _____

Date of Reservation _____



Reservations & Enquiry Freephone Hotline.

0 141 648 1234

www.twowayspice.com | twowayspice@gmail.com

*Relax... Wine Down...
and put some
Sparkle
into your
Festive Celebrations*

*Choose from our ethnic
range of ruby red, rose, chilled white or
sparkling wines carefully selected to
compliment the exotic flavours of our
fine Indian cuisine*



Cooking up a
cracker this

Christmas!



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We're Cooking up a cracker this Christmas...

ASHOKA ASHTON LANE

19 Ashton Lane,
Glasgow G12 8SJ
01413375551
ashtonashoka@gmail.com

ASHOKA BEARSDEN

9 Kirk Road,
Glasgow G61 3RG
01415700075
info@bearsdenashoka.co.uk

ASHOKA FINNIESTON

1284 Argyle Street,
Glasgow G3 8AB
01413393371
info24hr@ashokafinnieston.com

ASHOKA SOUTH SIDE

268 Clarkston Road,
Glasgow G44 3EA
01416370711
southsideashoka@gmail.com

ASHOKA MUIRHEAD

92 Cumbernauld Rd, Chryston,
Glasgow G69 9AB
01417794343
ashokamuirhead@gmail.com

MURPHY PAKORA BAR

1293 Argyle Street,
Glasgow G3 8TL
01413376378
murphyspakorabar@gmail.com

TWO WAY SPICE

163 E Kilbride Rd, Rutherglen,
Glasgow G73 5HD
01416481234
twowayspice@gmail.com

New Restaurant

Rouken Glen, Glasgow G46 7JL
Coming Soon....

Reservations & Enquiry Freephone Hotline.

0141 648 1234

Festive programme & pricelist

Make your choice below	Table d'hôte festive lunch	Table d'hôte festive dinner	Festive Menus Availability	Christmas Day	Hogmanay 31 st Dec	New Year's Day	Ents/Party nights
ASHOKA ASHTON LANE	£35 pp	£35 pp	4 Dec – 24 Dec	£60 pp	Open	Closed	No
ASHOKA BEARSDEN	Closed	£35 pp	4 Dec – 24 Dec	Closed	Open	Closed	No
ASHOKA FINNIESTON	Closed	NA	NA	£55 pp	Open	Open	Open
ASHOKA SOUTH SIDE	Closed	NA	NA	£55 pp	Open	Open	Open
ASHOKA MUIRHEAD	Closed	from £25 pp	4 Dec – 1 Jan	£60 pp	Open	Open	Open
MURPHY PAKORA BAR	£35 pp	£35 pp	4 Dec – 24 Dec	£45 pp	Open	Open	Yes
TWO WAY SPICE	from £25 pp (Fri - Sun)	from £25 pp	4 Dec – 1 Jan	£60 pp	Open	Open	Yes
NEW RESTAURANT	NA	from £30 pp	4 Dec – 1 Jan	£65 pp	Open	Open	Yes

SPECIAL INFORMATION

- Please note a 7.5% service charge applies to all menus, including a la carte and buffet, on Friday 25th Dec and 1st Jan.
- Each table will be given for 90 mins
- Christmas Day menu orders must be booked by 5th December and emailed to: ahsokamuirhead@gmail.com.
- Festive Lunch and dinner will be available until 23rd Dec.
- Separate Lunch, Festive Dinner & Christmas Day banquet Menus are available for Two Way Spice (www.twowayspice.com)
- Opening times over the festive period may vary, so please check with the restaurant when making your reservation.
- Restaurants open on Christmas Day have various seating times, so ask for details when making your reservation.
- Availability of Pre-Theater may change during the festive period. Please check directly with the respective restaurant.



4 Course Christmas Day banquet

POPADOMS AND SPICED ONIONS & MANGO CHUTNEY



PAKORA MEDLEY

a merry mix of vegetables, chicken, and onion bhaji

HONEY CHILLI

Lightly battered Chicken, or Tofu tossed with onion, peppers, spring onion, and sweet and sour sauce.

PRANCER'S PLATTER

a mouth-watering medley of chicken chaat, chicken tikka, seekh kebab

VEGAN MIX

Classic Indian finger food that no one can resist. Our pakoras are made from gram flour batter and cooked to perfection. (Two vegetable pakoras, two cauliflower pakoras, an onion bhaji)

PRAWN MARIE ROSE

a Christmas cocktail of juicy prawns smothered in a creamy mango marie-rose sauce

FAJITA

Juicy chicken breasts are seasoned and seared, then tossed with vibrant vegetables, and finished with a punch of fresh lime juice and served on mini tortilla wrap

Hagis Bon Bon

Haggis Rolled, Cooked to Perfection. Served on A Hot Plate with Mash & A Dram Of Our House Whiskey Sauce

Southern Fried Chicken

Strips of chicken breast coated in a crispy southern fried seasoned coating served with sweet chilli sauce



KORMA YE FAITHFUL

tender chicken fillets sautéed in a sumptuously creamy sauce

CHICKEN TIKKA CHASNI

a delicious variation on the korma theme with a tangy twist of sweet 'n' sour

TANDOORI SIZZLER

succulent marinated chicken tikka, lamb chops, and seekh kebab barbecued to sizzling perfection in the oven, served with pilau rice, crisp indian cloeslow, garnish, and authentic curry sauce

BUTTER CHICKEN

Makhanwala is a classic Indian dish made up of mildly spiced tomato gravy, single cream, and a host of Indian spices like green cardamom, cinnamon stick, and white pepper.

RAILWAY LAMB CURRY

Colonial-era dish that was served on long-distance trains in India. Truly rustic dish

ROGAN JOSH

Plump Pacific king prawns lightly sautéed in a sensuous fusion of tomatoes, paprika, onions, a host of spices, and a flourish of fresh cream

CHICKEN STROGANOFF

Golden seared chicken smothered in a signature tangy and creamy flavour, sauce

PENNE MARIANNA

Cajun chicken, chorizo & red onion with A touch of cream

GRILLED SALMON

Pan-fried Scottish salmon served with creamy garlic mushroom sauce, served with buttered vegetables and gratin potato or chips.

GRILLED CHICKEN

Served with sauteed vegetables, roasted potatoes & peppercorn sauce

TRADITIONAL TURKEY PLATTER

tender breast of turkey served up in traditional style with all the trimmings



GULAB JAMUN with vanilla ice cream

CHRISTMAS PUDDING AND BRANDY BUTTER

VEGAN SALTED CARAMEL BROWNIE with vegan ice cream

STICKY TOFFEE PUDDING with vanilla ice cream

RED VELVET CHEESECAKE with vanilla ice cream

have your **party** at a Our Restaurant this Festive Season

This is the season to be jolly, so spice up the festive party season at a our Restaurant and we'll make sure it's a cracker!

This year, our Festive Lunch and Dinner Menus will be served up in style from early December, and some restaurants will also be open on Christmas Day, so save yourself the hassle and book early!

The following menus are available in most of our restaurants, For more information, contact our restaurants directly, and our friendly staff will be happy to advise you!

We look forward to extending a warm welcome to you and your guests over the festive season!

Team Ashoka

Gift Voucher

Give the Gift of Great Food!

- This festive season, surprise your loved ones with our special gift vouchers — perfect for treating friends, family, or colleagues to an unforgettable dining experience.
- Contact us today to purchase yours and spread the love of food this holiday season!

Two Way Spice will be open for:

- Collection & Delivery from 1:00 PM onwards on 25th December
- Collection & Delivery from 4:00 PM onwards on 31st December and 1st January





4 Course festive Festive Dinner



CHICKEN PAKORA

Classic Indian Starter Served with Mixed Salad & Chutneys

VEG PAKORA

Classic Indian Starter of mixed vegetables and spinach, served with mixed salad & Chutneys. These are available in Vegetable & Spinach or Mushrooms or Tofu

POORI

Light, fluffy Indian pancakes topped with your choice of stuffing of Chicken Masala / Lamb Spicy Prawn / Garlic Mushroom

HONEY CHILLI

Lightly battered paneer, Chicken or King prawn tossed with onion, peppers, spring onion, and sweet and sour sauce. Garnished with spring onions

PRAWN COCKTAIL

Stuffed Cucumber & Tomato Salad Fused with Atlantic Prawns In A Rich Marie Sauce

CROSTINI FUNGHI

Cheesy garlic, parmesan mushroom on toasted flat bread finished with a drizzle of balsamic vinegar

SOUTHERN FRIED CHICKEN

Strips of chicken breast coated in a crispy southern fried seasoned coating served with sweet chilli sauce.

MOZZARELLA FRITTERS

Mozzarella Sticks Fried Until Golden Brown layed on a bed of In-House pomodoro sauce garnished lightly with grated parmesan Cheese



DHABA CURRY

A north Indian Rustic homemade curry

PUNJABI KARAH

A Punjabi Chicken Karahi is an onion and tomato-based dish with plenty of garlic, ginger, peppers & onions added as well.

SOUTH INDIAN GARLIC CHILLI

The hottest curry on our menu. Hot 'n' spicy with a saucy twist of sweet 'n' sour wow.

CHASNI

Born in Glasgow, light smooth creamy sauce with a delicate twist of sweet'n'sour for those with a delicate palate - Contains - Dairy.

The above curries are available in chicken, lamb, paneer, and veg

SPAGHETTI CARBONARA

Spaghetti with pancetta, parmesan, and a touch of cream

PENNE ARRABBIATA

Penne pasta in a rich tomato sauce is prepared with chill and garlic (spicy)

VERDURE PIZZA

Tomato sauce, mozzarella, mixed peppers, mushrooms, olives

CLASSIC MAC & CHEESE

Timeless Classic served with dressed salad and chips

MIAMI, LOUISIANA CHICKEN BURGER

Grilled Chicken Served On A Brioche Bun With Mayo, Lettuce, Tomato & Cheddar Cheese



A dessert can be added for £2.50 extra

Poppadom will be served with Indian dishes, and bread will accompany European dishes.

All Indian main courses include one sundry (rice or naan). Special sundries incur an extra charge of £1.95.