

Terms and conditions

## Two for One

This voucher entitles you to a free main course when you order a minimum of two main courses and two starters. The cheaper main course will be free. This voucher cannot be used in conjunction with any other voucher offer.

**Only valid from March 1st - 31st, 2011**

Not valid on Saturday or Sunday Buffet.

This offer is liable to withdrawal and alteration and is subject to availability.

Popadoms are considered to be appetisers and cannot be taken as starters in this promotion.

Terms and conditions

## February Free Wine

This voucher entitles you and a guest to a free bottle of red or white house wine when you both order a main course and starter, or £10.95 off a more expensive bottle of wine. This voucher cannot be used in conjunction with any other voucher offer.

**Only valid from February 1st - 28th, 2011**

Not valid on Saturday or Sunday Buffet.

This offer is liable to withdrawal and alteration and is subject to availability.

Only available to persons 18 years or over.

Terms and conditions

## Two for One

This voucher entitles you to a free main course when you order a minimum of two main courses and two starters. The cheaper main course will be free. This voucher cannot be used in conjunction with any other voucher offer.

**Only valid from January 1st - 31st, 2011**

Not valid on Saturday or Sunday Buffet.

This offer is liable to withdrawal and alteration and is subject to availability.

Popadoms are considered to be appetisers and cannot be taken as starters in this promotion.



★ OSCAR-WINNING actor Sir Anthony Hopkins is one of a host of household names to have dined at the Bengal Dynasty over the years. The Welsh star, who ate at the restaurant six times during a short spell performing at Clwyd Theatr Cymru in Mold, heads a list that also includes Liverpool comedian Stan Boardman, Loose Women presenter Denise Welsh and Auf Wiedersehen Pet actor Tim Healy. BAFTA-nominated actor and star of the Carry On films Leslie Phillips has visited, as have actor Steven Pinder and former top-flight footballers Kevin Ratcliffe, Mark Wright and Graeme Sharp.



### OPENING TIMES

Monday to Saturday  
Lunch: 12 noon - 2.30pm  
Evenings: 5.30pm - 11pm

Sunday  
Lunch: 12.30pm - 11pm

Also at  
The Black Greyhound, Hall Lane,  
Wincham, Northwich CW9 6DG.  
Tel 01606 351597 Fax 01606 351397

1 North Parade, Llandudno,  
North Wales LL30 2LP.  
Tel 01492 875928 Fax 01492 878445



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www.thebengaldynasty.com



# Spice up your Christmas at The Bengal Dynasty

THE Bengal Dynasty is the perfect place to celebrate with work colleagues, friends and loved ones over the festive period.

With Indian and Bangladeshi cuisine becoming an increasingly popular alternative to the usual turkey and stuffing dinners, Christmas and New Year has emerged as one of the busiest periods in the award-winning tandoori restaurant's calendar.

Monchab Ali, senior executive partner, said: "I didn't imagine when we opened the Deeside restaurant 20 years ago that December would be such a busy month for us.

"South Asian dishes have become very popular over the festive season. I suppose there is only so much turkey and Christmas pudding people can take! Plus, our authentic spiced dishes are extremely warming and comforting on a cold winter's day."

See inside for details of the Bengal Dynasty's mouth-watering array of specially designed seasonal menus. As well as the Christmas Day buffet lunch and New Year's Eve gala dinner, a range of festive party menus are available during December.

Book now to avoid disappointment.

**SIX fabulous party menus to choose from**  
**SEE INSIDE**



**Wishing you a merry Christmas and a prosperous New Year**

# news... news... news...

## Hoping for another accolade

THE award-winning Bengal Dynasty is in the running for another accolade after being recommended by Alyn and Deeside MP Mark Tami.

It has been shortlisted as the regional finalist in the Newby Teas Tiffin Cup 2010, which is seeking Britain's best South Asian restaurant.

Senior executive partner Monchab Ali attended the launch in Central London following Mr Tami's nomination.

Mr Tami said: "I am sure it will be a closely fought contest, but am confident that with the support and enthusiasm of everyone in Alyn and Deeside, the Bengal Dynasty can succeed."

Monchab said: "We are delighted. It's a very good competition, very prestigious, and to have your local MP nominate you is a big honour."

A total of 73 restaurants have been nominated for the contest, which is in aid of World Vision – a global charity supporting children affected by injustice and poverty.



**Monchab Ali with MP Mark Tami**

VICTORY in the Newby Teas Tiffin Cup would be the latest in a long line of accolades received by the Bengal Dynasty. Since opening in 1991, the restaurant has been awarded:

- Patak Best Indian restaurant in Wales: 1993
- Cobra Good Curry Guide (Best in Wales award): 1995-98, 2001-02 & 2004
- Real Curry Restaurant Guide (Top 30 in Best in Britain BIBA award): 1994-2005
- British Curry Award (Top 10 finalist): 2005-08
- British Curry Award (Best in Wales): 2007-08
- Awarded the top rating (five domes) in the National Dome Grading Scheme, which sets national standards throughout the industry

## Finest Indian cuisine with Bangladeshi hospitality

OUR cuisine is East Indian and Bangladeshi, and we offer a mouth-watering array of carefully spiced meat, fish, and vegetables. We place an emphasis on fresh ingredients and local produce, fused with the perfect blend of high-quality spices.

Our menu includes both traditional and modern recipes, and Bengal Dynasty chefs can prepare specialised dishes to order. The elegantly furnished, fully licensed restaurant seats 92 and the roomy lounge bar 40. It is air-conditioned and has disabled access.

We cater for special dietary needs and our menu is constantly updated to reflect the latest trends in East Indian and Bangladeshi cuisine.

The Bengal Dynasty has a distinguished reputation for first-class presentation and customer service.



## BOOKING FORM

Name.....

Company name (if applicable).....

Address.....

..... Postcode.....

Home tel.....

Work tel..... Ext no.....

Please select menu of your choice

- Festive Party Lunch**
- Vegetarian Selection**
- Big Festive Party Night - Menu 1**
- Big Festive Party Night - Menu 2**
- Christmas Day Buffet Lunch**
- New Year's Eve Gala Dinner**

No of adults.....

Vegetarians.....

Date required.....

Time required.....

TOTAL COST.....

**A £5 deposit per person is required for all Festive Christmas Party Menus and full payment for Christmas Day Luncheon and New Year's Eve Dinner.**

Cheques/post orders made payable to Bengal Dynasty

to the value of £..... Deposits are non-refundable

Signed.....

Dated.....

*Please complete and return to your selected restaurant*

- Places can be booked provisionally by telephone but must be confirmed via an official booking form within 14 days with a £5 deposit per person – except for the Christmas Day buffet lunch and New Year's Eve gala dinner which require full payment. The person who signs the booking form (the organiser) is responsible for all payments and amendments. Any damage caused will be evaluated, with the total cost incurred passed on to the organiser. We reserve the right to refuse admission. We regret that should your numbers reduce, the £5 deposit per person is not refundable.

January 2011

**TWO-FOR-ONE  
VOUCHER**

Two main courses for  
the price of one

(Not including Thali and King Prawn dishes)

Terms and conditions apply. See over.

February 2011

**FREE WINE  
VOUCHER**

Enjoy a free bottle of  
house wine  
bottle of wine  
(or £10.95 off a more expensive  
bottle of wine)

Terms and conditions apply. See over.

March 2011

**TWO-FOR-ONE  
VOUCHER**

Two main courses for  
the price of one  
(Not including Thali and  
King Prawn dishes)

Terms and conditions apply. See over.

# CHRISTMAS DAY BUFFET LUNCH

Saturday December 25

Enjoy a magnificent buffet from a specially selected number of dishes that you can mix and match to suit your palate.

You may decide to treat some of the dishes as starters, or "graze" by helping yourself to a little of all the cuisine our chefs have prepared for you.

## Salad display

Cumin and garlic chicken tikka

Coriander lamb kebab

Aubergine pakora

Peshwari lamb masala

Chicken and tomato balti

Goan lamb masala

Chicken korma

Chicken biryani

Roast turkey with cranberry sauce

Vegetable and cheese jalfrezi

Stir fried vegetables

Garlic roast potatoes

Plain rice

## Dessert

Traditional Christmas pudding  
with chocolate sauce.

or

Kulfi - Bengali ice cream

Tea or coffee with mints

Vegetarians: Please let us know a week in advance as we will prepare two more vegetable dishes for you

Crackers and party poppers are provided

Adult £20 per person

Child (under 10 years old) £10 per person  
(inclusive of VAT)

# NEW YEAR'S EVE GALA DINNER

Friday December 31

*A glass of champagne per person included  
at midnight.  
Complimentary popadoms and pickles on arrival.*

## Assorted mixed starter

King prawn kebab, salmon tikka, cocktail shammi kebab, ginger chicken tikka.

## Main course

*Please choose one of the following main courses*

### King prawn lababdar

Grilled king prawns prepared in a tomato and onion sauce, mildly spiced and finished with cream and coriander.

### Masala grilled sea bass

One of our favourite dishes, where east meets west. A deliciously spiced dish.

### Methi aur tamaterwali murgh

Chicken cooked in a sauce of fenugreek and cherry tomatoes and other spices to give a distinct spice and flavour.

### Railway lamb curry

On the menu of every railway dining car during the British era, this boned lamb and potato curry made every railway journey a memorable culinary experience.

### Hara murgh masala

Chicken cooked in a green sauce prepared with mint, coriander, green chillies and coconut.

*All main courses are served with basmati pulao rice  
and mini naan bread*

## Dessert

### Aam satha

A very refreshing homemade dessert prepared with mango pulp and topped with a delicious sauce.

### Tea or coffee with mints

*Vegetarians please choose from the  
vegetarian selection*

Crackers and party poppers are provided

£25 per person (inclusive of VAT)

# All set for our 20-year anniversary



THE Bengal Dynasty will mark a special milestone next year when it turns 20. Staff at the award-winning tandoori restaurant, which opened in 1991, are planning several fundraising events in 2011 to celebrate two decades of great food and first-class customer service.

Monchab Ali, founder and senior executive partner, is also hoping to stage an open day, giving visitors the chance to sample a range of dishes completely free of charge. He said: "Holding an open day with free food will allow us to give something back and express our gratitude to the many loyal customers and friends we have met over the years."

Monchab bought the Chester Road East building – a former guesthouse – in late 1989 and the restau-

rant opened its doors to customers in the summer of 1991.

Looking back, he admits it was a gamble. "The area was still suffering the effects of the massive job losses at the steelworks some years earlier, but I just had a feeling we could open a successful business here. It was an extremely bold idea – not least because it was at the height of a recession," he said.

The Bengal Dynasty proved a hit with locals, at a time when Indian and Bangladeshi cuisine was still relatively new to the area. The business boomed and today it is one of the most reputable restaurants in the area – attracting customers from miles around and occupying a special place in the hearts of curry-loving regulars.

Further details of the open day and fundraising events will be announced in the new year.

## Giving back to the community

THE Bengal Dynasty continues to play an active role in the community, supporting a range of good causes locally. A recent charity dinner raised £600 towards a new IT centre at Queensferry Primary School, and the restaurant sponsors the young female category in the Flintshire Sports Personality of the Year awards. The restaurant is a keen supporter of the Hospice of the Good Shepherd in Backford, Chester. Other beneficiaries have included Bryn Deva Primary School in Connah's Quay, Gap Connah's Quay FC, Flint Town United FC and Northop Hall Cricket Club.

## Urgent aid for those in need

FURTHER afield, restaurant staff have raised funds for several humanitarian aid missions in the wake of devastating natural disasters. These include the recent floods in Pakistan and Bangladesh and the Haiti earthquake, as well as the Indian Ocean tsunami of 2004. Monchab Ali, a former magistrate, is a founding member and national chairman of the Greater

Sylhet Council UK, which works to relieve poverty, sickness and distress in the Sylhet region of Bangladesh. He has donated thousands of pounds to a project run by the world's largest NGO, BRAC, which aims to eliminate cataract blindness in Sylhet by 2014.

## From Chester Road to California

THE Bengal Dynasty is named after its sister restaurant in Llandudno, which was launched before Bangladesh Independence Day 1988. There is also a branch in Wincham, Northwich, and the network even stretches as far as downtown Hollywood, USA. The Curry Palace Balti House, run by Monchab's brother Mohammed Chandan, was the first balti house in Los Angeles and has been voted the best Indian restaurant in LA. Mr Chandan trained at the Llandudno restaurant before moving state-side in 1994.

## Sourcing local produce

VEGETABLES used in the Bengal Dynasty's tasty array of dishes are sourced locally, with Monchab acquiring them from North West Produce, River Lane,

Saltney. He said: "We always try to use locally-sourced produce and support companies in the area – it is one of our key policies as a community-minded restaurant."

## Outside catering and parties

ONE of the fastest-growing parts of the Bengal Dynasty's business is outside catering. The group is licensed for special occasions such as birthdays, weddings, anniversaries and christenings. Experienced and courteous staff members will take care of every detail, even down to organising a birthday cake. The group has affiliations with several hotels in the area, and also hosts special celebrations on-site at the restaurant. Please ask a member of staff for details.

## Corporate / business functions

LOOKING to impress that all-important client with a venue offering excellent food and unrivalled customer service? Then look no further. The Bengal Dynasty has a track record of hosting successful business events both at its restaurant and also externally at company premises.

# FESTIVE PARTY LUNCH

Available December 1 – 23  
and 27 – 30 inclusive

*(Minimum of two people on this menu)  
Complimentary popadoms and pickles on arrival.*

## Bengal Dynasty's assorted selection

Sheek kebab, vegetable pakora, lamb samosa, chicken tikka.

Served with fresh green salad and mint yoghurt raita.

## Main course

*Please choose one of the following main courses*

### Garlic murgh

Pieces of boneless chicken cooked with fresh garlic and flavoured with ground spices.

### Prawn balti

Cooked in a traditional iron souk with medium spices and herbs, served and eaten in the same dish. Very tasty and popular northern Indian dish.

### Murog rogan josh

Lightly spiced chicken pieces cooked with fresh tomatoes and ground spices.

### Lamb kosha

Scalene pieces of lamb cooked in a masala of predominantly onions, spices and tomato puree.

### Murog sylheti

Mildly spiced chicken pieces cooked with fresh pineapple, orange and bay leaves.

### Vegetable jhalfrezi

Vegetables cooked with fresh green chilli, capsicum, onion and tomatoes, in a fairly hot sauce.

*All main courses are served with basmati pulao rice and mini naan bread*

## Tea or coffee with mints

*Vegetarians please choose from the vegetarian selection*

Crackers and party poppers are provided

£13.95 per person (inclusive of VAT)

# FESTIVE VEGETARIAN

Available from December 1 – 23  
and December 27 – 30 inclusive

## Assorted mixed vegetarian starter

Potato bonda, vegetable pakora and achari paneer kebab.

## Main course

*Please choose one of the following main courses*

### Kadai subzi

Assorted vegetables in a tomato and onion sauce mildly spiced with crushed red chillies and coriander.

Finished with lemon juice and fresh coriander.

### Lasooni palak

Spinach prepared with a generous tempering of garlic, finished with lemon juice and cream.

### Paneer labadar

Home made cottage cheese prepared in tomato and onion sauce finished with cream, coriander and spring onion.

### Aloo gobhi masala

A unique combination of cauliflowers and potatoes prepared semi-dry, flavoured with broiled cumin powder and garam masala.

### Kofta nazakat

Vegetable and cottage cheese dumplings served in a cashew nut and onion gravy, smothered with cream and butter.

*All main courses are served with basmati pulao rice and mini naan bread*

## Tea or coffee with mints

Crackers and party poppers are provided

£12.95 per person (inclusive of VAT)

# BIG FESTIVE PARTY NIGHT

## MENU ONE

Available from December 1 – 23 and  
December 27 – 30 inclusive

*(Minimum of four people on this menu)  
Complimentary popadoms and pickles on arrival.*

## Bengal Dynasty's surprise selection

Shami kebab, achari chicken tikka, seekh kebab, chicken samosa, and vegetable pakora. Served with a tossed salad and mint yoghurt raita.

## Main course

*Please choose one of the following main courses*

### Kadai bagda chingri

Prawns cooked in a tomato and onion sauce mildly spiced with crushed red chillies and coriander. Finished with lemon juice and fresh coriander.

### Murgh tikka lababdar

Boneless pieces of char grilled chicken prepared in a tomato and onion sauce finished with cream and coriander.

### Sylheti murgh tarkari

This very unusual chicken dish is cooked with fresh pineapple, orange and aromatic ground spices to give a distinctive mild spicy flavour. This is a unique dish to taste.

### Dalcha gosht

A sour lamb stew, simmered in a lentil puree.

### Gosht shahi bhuna

A fairly spicy lamb curry cooked with mushrooms and cocktail sauce.

*All main courses are served with your choice of pulao rice and mini naan breads*

## Tea or coffee with mints

*Vegetarians please choose from the vegetarian selection*

Crackers and party poppers are provided

£14.95 per person (Sunday-Wednesday)  
£16.95 per person (Thursday – Saturday)

# BIG FESTIVE PARTY NIGHT

## MENU TWO

Available from December 1 – 23 and  
December 27 – 30 inclusive

*(Minimum of four people on this menu)  
Complimentary popadoms and pickles on arrival.*

## Bengal Dynasty's surprise selection

Shami kebab, achari chicken tikka, seekh kebab, chicken samosa and vegetable pakora. Served with a tossed salad and mint yoghurt raita.

## Main course

*Please choose one of the following main courses*

### Golda chingri tikka masala

King prawns prepared in a semi spicy tomato sauce, blended with cream and sprinkling of crushed pepper, ginger and chopped fresh coriander.

### Murog nilgri korma

Chicken cubes prepared in an onion and tomato sauce with generous helping of coconut milk. Moderately spiced with chutney of coriander, mint and green chillies

### Gosht roshnai

Chunks of lamb marinated in yoghurt and garam masala, then cooked with onion, garlic, ginger and bay leaves. It is Bengal Dynasty's innovation.

### Kashmiri lamb curry

Lamb cube cooked in a sweet and sour of onion and tomatoes, flavoured with cardamom, fennel and dry ginger garnished with raisins and almond.

### Bagda chingri with nairkol

Bay of Bengal tiger prawn cooked with freshly ground black mustard, coconut, fresh green chilli, coriander and spring onion.

*All main courses are served with your choice of pulao and mini naan breads*

## Tea or coffee with mints

*Vegetarians please choose from the vegetarian selection*

Crackers and party poppers are provided

£16.95 per person (Sunday-Wednesday)  
£18.95 per person (Thursday – Saturday)