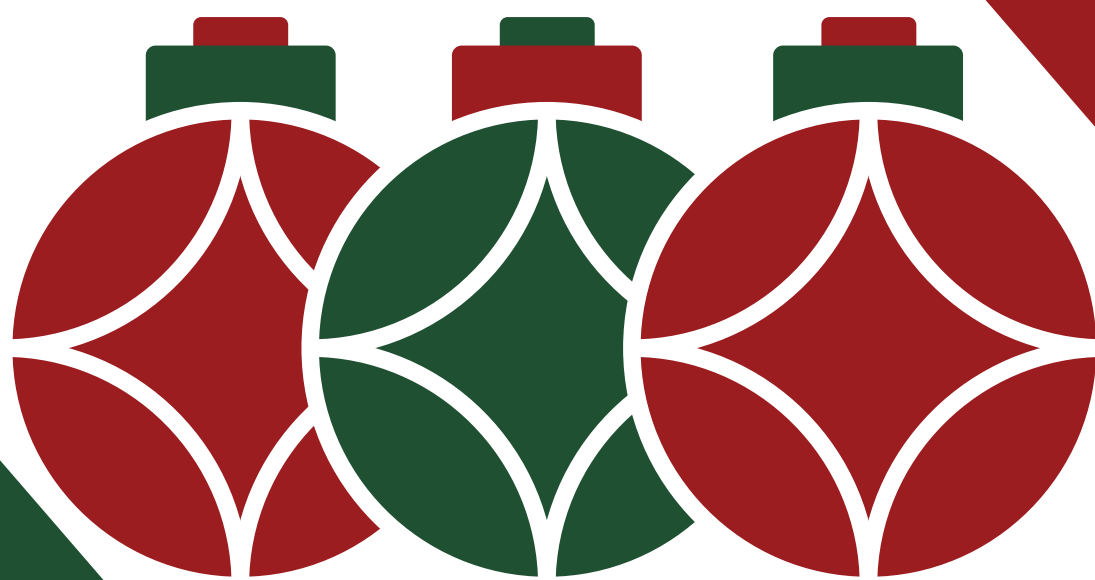


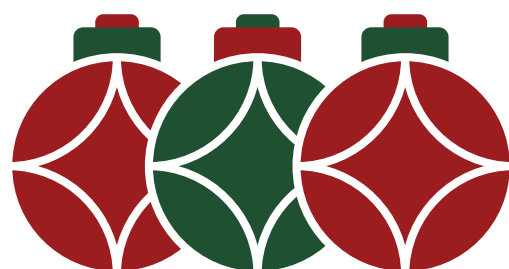


FINE DINING | EST 2007



Christmas Day
at Zeera

2025



Christmas Day Info

Unwrap the Magic of Christmas at Zeera!

With Christmas fast approaching, Zeera is turning up the heat on festive celebrations! Say goodbye to the same old turkey and sprouts because we're here to make your holiday season sizzle. Bookings are filling up fast, so don't leave this special time of the year to the last minute, make your reservations now, after all, Santa is on his way! Yay!

Christmas Day Lunch: from 12:30pm to 5pm for a festive feast.

Evening Dinner: We re-open at 6pm to serve a scrumptious dinner, from our A la carte until late.

A CHRISTMAS DAY TO REMEMBER For just £59.95

You'll receive a warm and friendly welcome with a cold glass of vintage Prosecco, canapes and Christmas crackers on arrival.

You'll then be able to sit back and relax with friends and family while our talented chefs prepare a tasty three-course meal from our special Christmas Day menu. We also have our alternative Vegan option for just £39.95 per person.

***Non-refundable deposit £25pp payable upon booking, and pre-order need by Sunday 21st December 2025.**

Celebrate Christmas with a Special-Pre-Order Takeaway Meal!

Spread the holiday cheer with our specially crafted Christmas Lunch pre-order takeaway meal. Don't miss out – order by December 24th.

Choose delivery for £10 or pick up from the restaurant at 12pm or 1pm.

CHRISTMAS EVE

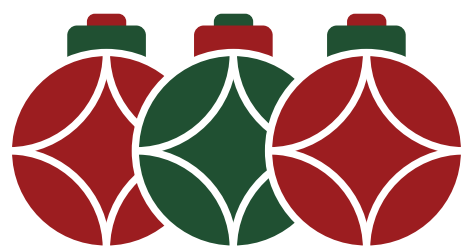
Make your Christmas Eve truly magical with the sensational Alex Hall!

Join us from 6:30pm for an unforgettable evening filled with festive cheer.

DECEMBER DELIGHT: YOUR MONTH OF WINNING AT ZEERA!

'Tis the season of giving, and at Zeera, throughout the entire month of December, every table that dines with us gets a chance to SPIN THE ZEERA WHEEL OF DELIGHT. Everyone's a winner! There's nothing to lose and everything to gain. It's our way of saying thank you for choosing Zeera during this magical season.

A Christmas Day to remember for just £59.95
Vegan option for just £39.95



£59.95
- per guest -

Christmas Day Menu

On arrival, a cold glass of vintage Prosecco, Indian canapes and Christmas crackers.

To Start

ZEERA SIGNATURE TRIO

ALOO BOMB

Indian-style croquette with spiced chicken and cheese

KATHI ROLL

Roasted lamb tikka wrapped in an egg-layered paratha

HARA JHINGA

Dry roasted king prawn in a hariyali marinade

Your Main Choose one of the following

ROAST SALMON GOAN

Roasted salmon fillet with a medium-spiced Goan-style fish sauce that cuts through the delicacy of the salmon and our signature Zeera house pulao rice.

CHICKEN PATHANI

Butterflied chicken breast rolled with a special potato filling, served on a bed of medium-spiced bhuna-style sauce and our signature Zeera house pulao rice.

CHICKEN DHABA STYLE

A rustic north Indian chicken dish. Tender chicken cooked with fresh tomatoes, garlic, ginger and onions. Medium spiced. Served with our signature Zeera house pulao rice.

PETHA MASALA DUCK

Spiced duck breast is slowly cooked with a blend of the chef's special spices that gives a medium heat. Served inside a hollowed-out butternut squash and our signature Zeera house pulao rice.

IMILI KA GOSHT

Tender lamb prepared with a mix of tamarind, red pepper, dried plum, crushed chilli and our signature Zeera house pulao rice.

RAILWAY LAMB CURRY

Pieces of lamb cooked with curry leaf, dried red chilli and onions, finished with fresh coriander and our signature Zeera house pulao rice.

Dessert

GULAB JAMUN

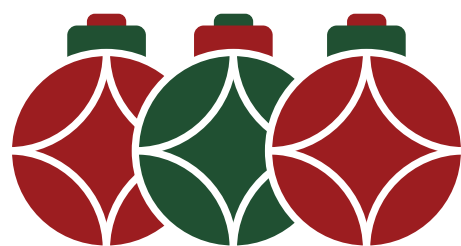
Sweet Indian doughnut soaked in golden syrup, served warm with vanilla ice cream and a Biscoff crumb.



Dishes can be substituted from our selection of classic dishes

Allergy Information

Please let your server know if you require any allergy or nutrition advice. Despite every effort to deal with your request, due to our busy environment and small kitchen which does handle a range of allergenic products, we cannot guarantee any dish is free from cross contamination.



£39.95
– per guest –

Christmas Day Menu

Vegan Option

On arrival, a cold glass of vintage Prosecco, Indian canapes and Christmas crackers.

To Start

SWEET POTATO CHAAT

Spiced chickpeas served in a hollowed-out roasted sweet potato

Your Main

Choose one of the following

HARI SABJI

Pan-fried seasonal vegetables marinated in hariyali spices. Served with steamed white rice

SABJI BAHAR

Seasonal vegetables cooked bhuna-style and served on a sizzling hot plate.
Served with steamed white rice

Dessert

VEGAN CHOCOLATE TART

Crisp pastry filled with vegan Belgian chocolate ganache.



Dishes can be substituted from our selection of classic dishes

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