



Kacchi Birani



Pangash Fish Curry



Chanachor

Taste of success for Hilal gourmet night experience

Ghar Ka Khana wins approval of diners...



Regulars Anne and Jack Stewart raise a glass to Ghar Ka Khana

DUE to popular demand, a local restaurant held an unusual and exciting gourmet evening recently to introduce a new dining experience to their customers.

The Hilal Restaurant, on Walton Road hosted Ghar Ka Khana (which translates as home-made cooking) on Sunday, August 29.

The menu choices were many and varied and included dishes of Pangash Fish Curry, Kacchi Birani and a creamy dessert, Phirni. Guests were also treated to a deliciously spicy Chanachor, which used similar ingredients and spices as Bombay Mix.

The owner, Khairul Allam and his staff greeted and attended their guests in traditional dress, adding a special theme to the evening.

Mr Allam said: "We wanted to share the experience of our Ghar Ka Khana and let our guests come and savour some traditional flavours with the dishes cooked using large pots



Hilal owner, Khairul Allam with Emily Page (4) and her mum Jo, from Stockton Heath

called Handis."

The guests had booked online with their menu choices to secure their table for this special night and, not surprisingly, there wasn't an empty chair in the restaurant, with many diners asking for the date of the next Ghar Ka Khana.

Little Emily Page, aged 4, of Stockton Heath, who was dining with her parents, Bob and Jo, was definitely dressed for the occasion in an eye-catching authentic ensemble brought back as a present from Mumbai by

her Daddy.

Local business people Anne and Jack Stewart echoed: "We have been dining here for many years and always enjoy ourselves, especially as the food always tastes so fresh!"

Ian Baines from Crowton, Northwich, who was with his family, added: "Dinner was delicious, and I think I'm going to enjoy this lovely dessert."

The event was one of many promotional events planned for the future.

To find out more about The Hilal, visit www.hilalrestaurant.co.uk or telephone 01925 861818.



Ian Baines from Crowton, Northwich with his dessert of Phirni, made from ground rice, milk, cardamom and pistachios



Dressed in authentic Indian robes for the occasion are Khairul Allam and his staff