

And the winner is ...

At the Asian Curry Awards 2015, **The Days of the Raj** in Gosforth added another accolade to its existing tally.

The Days of the Raj has been providing delicious dining to the people of Gosforth and beyond since 1984. At the Asian Curry Awards 2015, they walked away with the award for South Asian Restaurant of the Year - North East!

The awards aim to "recognise excellence in the Asian catering industry" and are organised by the Asian Catering Federation and the Federation of Bangladeshi Caterers.

This year's awards were hosted by TV presenter and *Strictly Come Dancing* winner, Natasha Kaplinsky, at a lavish event held at the London Hilton hotel. More than 800 leading Asian restaurateurs and dignitaries were in attendance at the gala dinner, which boasted entertainment from the Shiamak dance troupe and renowned musician Shahid Abbas Khan.

Guests sat down to a fantastic menu from award-winning caterers,



Madhu's caterers of London, and listened to a keynote speech by the Asian Curry Awards' Chairman, Yawar Khan, who described the event as a "truly momentous occasion".

The Days of the Raj fought off stiff competition to walk away with the top regional prize, although they are certainly no strangers to winning. The restaurant was named Best South Asian Restaurant, North of England, at the 2012 Asian Curry Awards, as well as Caterer of the Year at the 2012 BCA Awards.

Their well-trained chefs pride themselves on creating unique, traditional flavours, which they do by employing centuries-old skills to subtly combine and blend spices from all over India. Each dish has its own individual taste and no "one size fits all" curry powder is used. The spices are freshly prepared each day, ensuring a flavour which is as authentic as possible.

As the staff from The Days of the Raj say themselves, "Rooted in the soil of Eastern India, our specialties are made in our restaurant exactly as they are in our home."

The menu at The Days of the Raj reflects the diverse influences and cultures of the vast Indian subcontinent, all of which play a role in the foods of the region. Dishes showcase everything from Bengali, Parsi, Goan and Gujarati influences, to those of the British Raj.

You will discover a whole host of flavours and ingredients - with something

to suit every taste. The menu includes a particularly enticing array of Raj Specialities, with dishes such as *Southern Curried Chicken*, *Mourgh Mumtaj Badami* and *Raj Chicken Malai Curry* drawing the attention of even the most hardened curry fans.

The Days of the Raj also offers a catering service. If you are looking for food which will have your guests' mouths watering, they can cater for any event or special occasion, such as weddings, birthday parties and anniversaries. They can cater for anything from five to 100 people, and will ensure that the menu they put together is something unique to you and is something you will truly savour.

If you choose to dine-in at the Gosforth restaurant, however, you can look forward to relaxed dining in a friendly atmosphere. They have an early bird offer, Monday to Thursday 5.30pm - 7.30pm, with four courses for just £10.95, as well as a Royal Banquet (for a minimum of eight people), offering papadoms with chutney, a *House Special Mixed Platter* starter, a choice of mains, the *Pilao of the Day* rice, sundries and either vanilla ice cream or coffee for just £12.95 per person. Thursday is Special Banquet Night at the restaurant, offering papadoms with chutney, a starter from the main menu, a main dish, a rice dish and a nan for just £13.95 (dine-in only).

A takeaway service is also available.



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