

Bilash Professional Lunch Club



Enjoy the networking relationship with the Professionals



Guest Speaker

Bilash Professional Lunch Club is one of the social networks specially organised for professionals at Bilash where networking relationships can be initiated and developed.

Bilash is pleased to organise this event once a month. The upcoming event will be held on **Monday afternoon (12:00 to 14:00 hours) 30th January, 2012.**

Arrival of Guest Starts : 12:00 hours onwards
Speech by Guest Speaker: 12:30 hours
Prompt Lunch Service: 13:00 hours

Please book your attendance well in advance through email and also make sure that the form is completed to send us your details along with cheque for entrance fee. Cheque should be payable to 'The Bilash' and addressed as underneath. We would be pleased to have your business card as well. **Event entrance fee is £12.00 per head** which includes a Complementary Glass of Wine/Beer/Soft drink and Special Lunch. Cash Bar will be available for interested guests.

Increasing the size of a group is useful for such event. So please do not hesitate to forward this invitation to your friends, clients and colleagues cheering such an event .Your initiation might lead difference to this event .

Looking forward to seeing you on this afternoon with full enthusiasm to support such events.

Thanks and Regards,

Bilash
2 Cheapside
Wolverhampton
WV1 1TU



Near by Parking : Civic Centre Car Park via North Street or Wulfruna Street

MENU

A Complementary Glass of Wine/ Beer/ Soft drink on Arrival

MAIN COURSE

(Choose any one from the listed Main Courses)

BILASH SUPER

Special recipe of Bilash, this consists marinated diced **chicken** tikka which is grilled in charcoal clay oven. Thereafter cooked with the following, onions, garlic and ginger, curry leaf, then added spicy tomato sauce then served with fresh cream. Once tried this dish you will never try any other chicken dishes anywhere, anytime.

HARIYALI SAAG GHOST

Lamb cooked with Spinich, turmeric, chilli, coriander, cumin, garam massala and tomato paste.

CHINGREE MALAI JHOOL

Tiger prawns cooked in Special spices in coconut milk, onion turmeric, Ginger, garlic, chilli, mustard oil and cumin .

MIXED VEGETABLE MASSALA

Modern Bangladeshi curry base dish served with wonderful flavour ,which has **mixed vegetables**, peas, spinach, mushroom, red pepper and carrot with lime juice, vinegar and lemon grass to taste.

**All the above Main Courses are served with
Rice and Freshly Baked Naan.**

Thank You for Choosing Bilash



ATTENDANCE SHEET

I / We hereby confirm to attend the **Bilash Professional Lunch Club** on Monday **30 January, 2012**. A cheque worth £_____ (£12.00 per person) is attached herewith. My /Our details are below :)

NAME	
COMPANY	
CONTACT NO	
EMAIL	
MAIN COURSE: Please tick any one of your choice among the listed main Courses. <input type="checkbox"/> BILASH SUPER <input type="checkbox"/> HARIYALI SAAG GHOST <input type="checkbox"/> CHINGREE MALAI JHOOL <input type="checkbox"/> MIXED VEGETABLE MASSALA Main course is served with rice and freshly baked naan.	

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If you have more than three colleagues attending, please print this page and continue.