

BANQUET MENU 1

All items on this menu are presented across the table, so that all guests are able to share and taste each and every dish. If you have any special dietary requirements or would like to adapt this menu in any way please feel free to contact us.

TO BEGIN

HARIYALI PANEER TIKKA (V)

Cubed Indian Cottage cheese marinated in yoghurt and fresh spices & herbs, cooked in tandoor.

THANGRI TIKKA

Chicken thigh fillets in a spicy marinade and roasted in the tandoor.

MALAI MUTTON CHOPS

Mutton chops marinated in garlic and ginger, papaya paste, curd cheese and yoghurt flavoured with ground green cardamom and cumin.

AJWAINI SALMON TIKKA

Delicious caraway flavoured Salmon cooked in tandoori.

TO FOLLOW

MACHLI NOORJAHANI (N)

Minced fish kofta's stuffed with quails egg simmered in a smooth cashew, almond and tomato curry.

DUM KI MURGH (N)

Chicken spiced with green cardamom, cinnamon and cloves cooked in a smooth almond sauce.

LAAL MAAS

Lamb cooked on the bone with tomatoes; spiced red chilli and black cardamom in hot curry gravy.

SOOKHE CHANE (V)

Spicy chick peas cooked with chilli, coriander and sprinkled with ground pomegranate.

HARE PATTE WALI DHAL (V)

Lentils cooked with tomato, spinach and fresh herbs.

PILAU RICE & NAAN

TO FINISH

KULFI

GAJAR HALVA (N)

Punjabi Carrot dessert

If you require an item which is not listed above please let us know we may be able to provide it for you. If a particular fresh produce is unavailable on the day, a suitable alternative will be offered.

Menu selection and or price may change without notice, please ask for current list at the time of order.

(V) Denotes Vegetarian (N) Contains Nuts (G) Contains Gluten
Other items may also contain gluten, traces of nuts and shell/fish bones.