

Banquet **Menu**

Silver Banquet

£14.50 Per Person

To Begin

Crispy Poppadum's and selection of Chutney sauces to accompany.

Main Course

Choose any 3 main meals from the menu, enough will be served to cater for your party.

Rice & Nan breads

Choose any 2 Rice or Nan bread from the Set Menu.

Gold Banquet

£18.95 Per Person

To Begin

Crispy Poppadum's and selection of Chutney sauces to accompany.

Starters

Choose any 3 starters from the menu to create your mixed platters, all served with fresh crispy salad and sauces.

Main Course

Choose any 3 main meals from the menu, enough will be served to cater for your party.

Rice & Nan breads

Choose any 2 Rice or Nan bread from the Set Menu.

All items on the Set Menu are presented across the table, so that all guest can share and taste each dish.

Banquet **Menu**

Starters

Chicken Pakora

Deep fried chunks of chicken cooked in a lightly spiced batter.

Paneer Banaras

Chunks of Indian cottage cheese cooked with onions, green peppers and tomatoes in the tandoori.

Lamb Samosa

Deep fried traditional Indian savoury pastry filled with minced lamb.

Garlic Mushrooms

Succulent mushrooms cooked with garlic and onions.

Vegetable Samosa

Deep fried traditional Indian savoury pastry filled with a selection of fresh vegetables.

Chicken Tikka

Marinated chicken in various spices and herbs, Char-grilled in the tandoori to perfection.

Sheek Kebabs

Minced chicken & lamb mixed with various herbs and spices, char-grilled in the tandoori oven.

Onion Bhaji

Crispy onions with gram flour batter, then deep fried.



Main Course

Chicken Tikka Masala

Chicken breast or spring lamb in a subtle creamy sauce.

Chicken Nawabi

Curried in a light medium sauce with a boiled egg, onions and tomatoes.

Chicken Tenga Pathia

A slightly hot and sour dish, cooked with fresh and pureed tomatoes, fresh lemon juice, garlic and herbs.

Lamb Rogan Josh

Medium spiced dish cooked in two stages, with lots of tomatoes.

Garlic Chilli Chicken

Chicken cooked with fine cuts of garlic and fresh chillies.

Murghi Keema Jalfrazi

A mixture of strips of chicken cooked with minced chicken, tomatoes, onions, peppers, green chillies & coriander.

Chicken Bhuna

A classic dish, cooked in a medium blend of aromatic herbs and spices in a thick sauce with chopped onions, tomatoes and peppers.

Lamb Dupiaza

Cooked in a medium sauce, balanced with freshly cut ginger and garlic, garnished with fried onions.

Chicken Kurma

Recommended for the real mild eater, cooked in a rich creamy sauce using nuts and almonds.

Rangila Shabji

A mix of fresh vegetables cooked using chef's own Herbs and spices in a mild or medium sauce.

Lamb Katta Masala

Cooked in a medium sauce, balanced with freshly cut ginger and garlic, garnished with fried onions.

Paneer Tikka & Saag

Favourite North Indian dish, mildly flavoured spinach with Indian cottage cheese in a rich sauce.

Rice & Bread

Plain Nan | Garlic Nan | Peshwari Nan

Steamed Rice | Pilau Rice | Mushroom Pilau Rice