

BANQUET MENU

£42.00 PER PERSON

Poppadum & Chutney

STARTERS

Murgh Hariyali Tikka

Chicken Breast coated with avocado, mint & coriander roasted in a clay oven

Lamb Seekh Kebab

Minced lamb skewers flavoured with cheese, fresh mint & coriander roasted in clay oven

Salmon Tikka

Fillets of fresh Scottish salmon marinated with aromatic Indian herbs, slow cooked in a clay oven.

or

Dahi Puri Chaat (V)

Shells of pastry filled with potatoes and chickpeas topped with sauces and gram flour vermicelli.

Paneer Tikka (V)

Indian cottage cheese marinated with carom seed and saffron flavoured hung yoghurt with roasted gram flour, grilled in a clay oven.

Beetroot Tikki (V)

Delicious combination of beetroot, potatoes, carrot, cauliflower and Indian whole spices.

MAINS

Punjabi Chicken Masala

Semi-dry preparation of diced chicken breast cooked with onions and tangy tomatoes spiced with green chilli, ginger and garam masala.

Lamb Kadhai

Semi dry preparation of diced lamb cooked with whole spices, onions, tomatoes and mixed peppers cooked in a wok

South Indian Fish Curry

From the south coast of India, a flavourful white fish steeped in coconut, red chilli, star anise and curry leaf gravy, finished with a touch of coconut.

Dal Makhani (V)

Black gram slowly cooked overnight, tempered with ginger and garlic, finished with cream and butter.

Kadhai Paneer (V)

Cottage Cheese cooked with mixed peppers, onion, tomato and crushed kadhai spices.

(All dishes are served with plain rice and mix breads basket)

Mix Veg Raita

Strained yoghurt spiced with cucumber, onion, tomato, roasted cumin and chilli powder.

Kachumber Salad

Tangy Indian tossed salad of diced tomatoes, onion and cucumber finished with chat masala & lemon juice.

DESSERTS

Gulab Jamun and Brownie with ice cream (V)

An exotic dumpling of cottage cheese and soaked in rose flavoured syrup.

**May contain allergens. Please inform one of our team of your specific allergy or dietary requirement when ordering.*

**10% service charge will be added to your bill.*