

Banquet Meal

Pappadoms and Pickles

Sharing Starters

served as a platter to share

Sheek Kebab

Tender mince lamb cooked over charcoal

Fish Pakora

Lightly spiced white boneless fish in gram flour batter

Chicken Tikka

Marinated sliced chicken breast cooked in tandoor oven

Onion Bhaji (V)

Popular Indian appetiser

Veg Samosa (V)

Mixed vegetables in a thin crispy pastry parcel.

Main Courses

For the table to share

Tikka Masala (N)

Mild curry cooked in a fruity, creamy sauce.
(chicken, lamb or vegetable)

Chicken Korma (N)

Mild dish with hint of almond cooked in a rich, butter
cream sauce.

Chicken Madras

Spicy chicken dish cooked with fiery red chilli powder.
- veg option available

Lamb Balti

Cooked with fresh ginger, onions and tomatoes -
medium.

Side dish of sag aloo also served

Mains can be changed on request but total has to
be four varieties. Vegetarian and vegan options
available.

Sundries

Selection of garlic naan, plain naan, Pilau Rice, mushroom rice and chips will be provided for the table.

N - contains nuts; V- Vegetarian