

Party Menu A

A Selection of favourite dishes specially created to cater for parties of all sizes. Serves minimum of four persons.

Appetizers

Pappadums and Relishes

Starters

Etty Kaidina

King Prawn marinated in a spicy mixture of mustard seeds and curry leaves – Pan fried.

Chicken Tikka

Pieces of chicken breast, marinated in a special blend of spices and glazed golden in the tandoor.

Champ-E-Peshwari

Tandoori lamb-chops marinated in a special blend of spices.

Hara Bhara Paneer Tikka

Cottage cheese in a fresh coriander, mint and ginger-garlic marinade, roasted in the tandoor.

Main Course

Kadhai Jheenga

Pan-fried whole jumbo prawns with assorted bell peppers and onions.

Chicken Jaipuri

A Combination of chicken tikka, coconuts and fenugreek – Rajasthani Style.

Pistachio Chicken Korma

Breast of Chicken pieces in a silky pistachio sauce flavoured with cream.

Lal Maas

Rajasthani speciality of spring lamb, cooked with red chillies and tomatoes.

Fresh Vegetables

Saag Meloni

Spinach leaves with spring onion stir fried in butter.

Gujarati Red Pumpkin

A sweet and sour red pumpkin preparation, flavoured with 'Panchphoran' spice – a famous delicacy from west of India.

Aloo Gobi

Popular cauliflower florets and potatoes with herbs.

Rice and Breads

Jeera Pilau

Cumin flavoured Basmati rice.

Plain Naan & Garlic Naan

Desserts and Coffee

Lemon Cake or Kulfi (Ice cream)

Coffee & Mints

@ 29.95 per person. A 10% discretionary Service Charge would be added to your bill

Party Menu B

A Selection of favourite dishes specially created to cater for parties of all sizes. Serves minimum of four persons.

Appetizers

Pappadums and Relishes

Starters

Veg Samosa

Flaky pastry filled with potatoes, sweet corn and coriander.

Gilafi Seekh

Minced chicken coated with peppers, onion, coriander leaves and roasted in the tandoor.

Champ-E-Peshwari

Tandoori lamb-chops marinated in a special blend of spices.

Main Course

King Prawn Moilee

King Prawns cooked with coconut milk and tempered with turmeric, mustard and curry leaves.

Garlic Chicken Bhuna

Chicken marinated in garlic sauce subtly flavoured with ginger and coriander.

Chicken Tikka Masala

Barbecued chicken with fenugreek and butter flavoured tomato sauce.

Kashmiri Roganjosh

Kashmir's favourite spring lamb delicacy, cooked in a traditional masala.

Fresh Vegetables

Saag Meloni

Spinach leaves with spring onion stir fried in butter.

Jeera Aloo

Cumin flavoured spiced potatoes.

Tarka Dal

Tempered assorted lentils with fried garlic

Rice and Breads

Jeera Pilau

Cumin flavoured Basmati rice.

Garlic & Plain Naan

Coffee

Coffee & Mints

@ £26.50 per person. A 10% discretionary service charge would be added to your bill.