

## MENU

### STARTERS

#### NON VEGETARIAN SELECTION

##### **Lazeez Chicken Tikka**

Tender cubes of chicken cooked in tandoor with spices

##### **Achari Murgh Tikka**

Chicken cooked in tandoor with pickling spice

##### **Chicken Haryali Kebab**

Chicken tikka marinated in yoghurt mint and spinach

##### **Malai Kebab**

Chicken marinated with cream cheese  
and chargrilled in tandoor

##### **Chilli Chicken**

Indian Chinese style chicken with mix peppers.

##### **Chicken Seekh Kebab**

Minced spiced chicken cooked in tandoor

##### **Murg Tangry Kebab**

Chicken  
Drumsticks marinated in whole spice  
and char grilled in tandoor

##### **Seekh Kebab**

Lamb mince coated with peppers and cooked in tandoor

##### **Lamb Masala Kebab**

Seekh kebabs slow cooked in lamb jus and masala gravy

##### **Lamb Shami Kebab**

Stuffed ground lamb mince with mint, onion, cheese and  
deep-fried

#### FISH SELECTION

at extra cost of £2.00 per person

##### **Fish Amritsari**

##### **Fish Tawa Masala**

#### VEGETARIAN SELECTION

##### **Paneer Shashlik**

##### **Paneer Tikka**

##### **Paneer Pakora**

##### **Chilli Paneer**

Indo-Chinese style paneer with mix peppers

##### **Veg. Kachories**

Puff pastry stuffed by veg, peas and potatoes

##### **Subj Ka Shammi**

Ground minced vegetable cutlet

##### **Spring Rolls**

Spring roll wrapper filled with wok fried oriental  
vegetables

##### **Samosa**

Potato and green peas stuffed pastry

##### **Corn Fritters**

Mixed sweet corn, potatoes and eggs

##### **Aloo Papri Chat**

##### **Hara Bara Kebab**

Spinach paneer potato patties

##### **Aloo Mint Tikki**

##### **Onion Bhaji**

##### **Mix Pakora**

##### **Crispy Fried Vegetable**

##### **Veg. Manchurian**

##### **Fried Mushroom with Garlic Sauce**

## MAIN COURSE

### NON VEGETARIAN SELECTION

#### **Lahori Chicken Curry**

Chefs special home style chicken curry.

#### **Butter Chicken**

Classic rich curry of chicken marinated in yogurt, cream and spices

#### **Delhi Style Chicken**

Chefs special, char grilled chicken cooked in creamy tomato gravy with fenugreek leaves

#### **Chicken Hydrabadi Korma**

Chicken cubes cooked with coconut, onion and yoghurt gravy.

#### **Chicken Jalfrezi**

Diced chicken breast cooked with peeper, onion and spices.

#### **Kadai Chicken**

Chargrilled chicken tikka cooked in kadai gravy

#### **Saag Chicken**

Chicken cubes cooked in creamy spinach sauce

#### **Lamb Rogan Josh**

Lamb cooked with onions, tomato and Ratten Jog

#### **Saag Gosht**

Diced Lamb cooked in a creamy spinach sauce

#### **Lamb Vindaloo**

Lamb Vindaloo is spicy hot dish from Goa, made with coconut vinegar and lots of hot red chili peppers.

#### **Patiala Gosht**

Speciality of patiala sehar in Punjab

#### **Keema Matter**

Minced lamb cooked with fresh green peas

#### **Bhuna Meat**

Diced lamb cooked with onions and pepper

#### **Lamb-do-piaza**

Lamb cooked with onions

### VEGETARIAN SELECTION

#### **Paneer Lababdaar**

Diced cottage cheese cooked in creamy onion tomato gravy

#### **Matter Paneer**

Fresh peas and cottage cheese cooked with tomatoes and ginger.

#### **Palak Paneer**

Diced cottage cheese cooked in creamy spinach sauce

#### **Paneer Matter Mushroom**

Home style cottage cheese, peas and mushroom curry.

#### **Palak Mushroom**

Mushroom cooked in spinach.

#### **Aloo Matter**

Home style, potatoes and green peas curry.

#### **Baingan Bhartha**

Marinated eggplant tandoor fired roughly chopped mixed with onion spiced masala.

#### **Aloo Achari Baingan**

Pickled baby eggplant cooked with potatoes.

#### **Vegetable Jalfrezi**

Panache veg cooked in kadai, tempered with coriander and cumin

#### **Kashmiri Dum Aloo**

Potatoes cooked in tamarind, turmeric and tomatoes.

#### **Adraki Aloo Gobhi**

New potatoes wok fried with ginger and tomatoes.

#### **Achari Matter Mushroom**

Pickled wild mushroom cooked with green peas.

#### **Malai Kofta**

Vegetable and cottage cheese stuffed dumplings with orange and tomato gravy.

#### **Bhindi Masala**

Diced okra with onion and tomatoes.

#### **Bhindi Kalaunji**

Whole okra stuffed with spices

#### **Kadhi Pakora**

Gram flour dumplings cooked in yogurt.

#### **Veg Korma**

All season veg cooked with coconut, onion and yogurt gravy.

#### **Aloo Beans**

French beans and baby potatoes cooked with onion, tomatoes and spices.

*Please note that some dishes may contain nuts, please enquire for further details*

## **DHAL SELECTION**

### **Dhal Makhni**

Chef Special black lentils, cooked with tomato and cream, flavoured with fenugreek.

### **Dhal Amritsari**

Lentils punjabi style

### **Dhal Panchmail**

5 types of lentils, cooked with spices and flavoured with ginger and coriander.

### **Dhal Tarka**

Yellow lentils tempered with red chillies, cumin and coriander

### **Pindi Channa**

Chickpeas cooked with dried spices.

### **Chollay Masala**

Chickpeas with onion and tomatoes

### **Rajmah Kashmiri**

Red kidney beans cooked with hing, ginger and tomatoes.

## **RAITA SELECTION**

**Onion & Cucumber Raita**

**Cucumber Raita**

**Boondi Raita**

**Potato & Onion Raita**

**Mixed Raita**

## **RICE SELECTION**

**Steamed Rice**

**Lemon Rice**

**Jeera Pilau**

**Green Pea Pilau**

**Vegetable Pilau**

## **BIRYANI SELECTION**

Extra charge of £2.00 per person

**Lamb Biryani**

**Chicken Biryani**

**Vegetarian Biryani**

## **BREAD SELECTION**

**Plain Naan**

**Butter Naan**

**Tandoori Roti**

**Tandoori Parantha**

**Peshawari Naan**

**Missi Roti**

## DESSERT SELECTION

### **Dry Fruit Kheer**

Rice cooked in milk, nuts and raisin flavoured with cardamom

### **Gajar Halwa**

grated carrots cooked in reduced milk

### **Gulab Jamun**

Sweet brown dumplings, dipped in sugar syrup

### **Rasmalai**

with pista rabri  
(£1.50 extra per  
person)

### **Rasgulla**

Sweet white dumplings, dipped in sugar syrup

### **Kulfis**

Mango, pistachio and cardamom flavours

### **Shikhand**

Low sweet yogurt in mango flavour

### **Fruit Cream**

chopped seasonal fruit dipped in whipped cream

## SPECIALITY STATION (MINIMUM NUMBERS 300)

**Cost per station: £2.00 per person**

**Samosa Chaat Dahi**

**Bhalla Chaat Chowk Ki**

**Aloo Ki Tikki Chollay**

**Bhatura**

**Poori Chana**

**Pao Bhaaji**

**Ragda Patti**

**Idli & Dosa**