

THREE COURSE BUFFET MENU

STARTERS

Onion Pakora (v)
Vegetable Pakora (v)
Vegetable Samosa (v)
Aloo Tikki Cholley (v)
Channa Chaat (v)
Haryali Paneer Tikka (v)
Tandoori Paneer Tikka (v)
Aloo Bonda
Masala Fish
Amritsari Fish Pakora
Fish Pakora
Tandoori Chicken Tikka
Murgh Malai Tikka
Murgh Haryali
Lamb Haryali **+4.50 supplement**
Sheek Kebab **+4.50 supplement**

MEAT MAIN DISHES

Chicken Bhuna
Chicken Makhani
Methi Chicken
Chicken Kadai
Chicken Biryani
Chilli Chicken
Desi Chicken
Chicken Tikka Masala
Chicken Haryali
Lamb Bhuna
Saagwala Lamb
Rara Gosht
Methi Lamb
Lamb Biryani
Keema Mattar
Karahi Lamb
Lamb Rogan Josh

FISH MAIN DISHES

South Indian Fish Fry
Madras Fish Curry
Goan Fish Curry
Kerala Fish Curry

VEGETARIAN MAIN DISHES

Dal Makhani
Tarka Dal
Tuwar Dal
Mattar Paneer
Saag Paneer
Paneer Makhani
Aloo Baingan
Aloo Gobi Mattar
Bombay Potato
Aloo Rajmah
Aloo Cholley
Saag Aloo
Aloo Gobi
Channa Masala

SIDES

Basmati Pilau Rice
Vegetable Pilau Rice
Jeera Rice
Steamed Basmati Rice
Caramelised Onion Rice
Paratha Bread **+1.50 supplement**
Poppadoms & Dips **+2.50 supplement**
(served in the centre of each table)

DESSERTS

Gajjar Halwa
Saffron & Fruit Rice Pudding
Mango Mousse **+2.50 supplement**
Alphonso, Pistachios & Cardamom Cheesecake

Select 2 meat*, 1 fish & 1 vegetarian dish for starter
Select 2 meat*, 1 fish & 1 vegetarian dish for main course
Select 1 rice
Select 2 desserts
*maximum 1 lamb dish

£55.00 PER PERSON

