



Charity Banquet Menu

(V) = Vegetarian

Starters

- (V) Spicy Garlic Mushroom - chopped mushrooms, onion, garlic and coriander
- (V) Pakora - gram flour, onions and spiced ghee
- Chicken Tikka - marinated in spiced yoghurt and cooked in the tandoor oven

Main Courses

- (V) Saag Aloo - medium/hot spinach and potato curry
- (V) Subz-e-Bahar - medley of vegetables cooked with red chilli's, onions, tomatoes and lime-juice.
- (V) Tarka Dhal - lentils blended with garlic, ghee, onion and herbs
- (V) Brinjal Jalfrezi - spiced aubergine in a rich hot and sour sauce of ghee, onion, lemon-juice and green chilli's.
- Bengal Tiger Chicken - stirfried chicken with onions, green pepper, Bengal Tiger chutney and selected herbs.
- Amere Murgh - chicken cooked with mango pulp, onion and garlic, mild spices, finished with cream and flaked almonds.
- Gosht Hindustani - lamb cooked in roasted spices, garlic, ginger, kashmiri paste and ground almonds.
- Lamb Rogan Gosht - tender lamb pieces in a traditional Kashmiri masala sauce.

Rice

Nan breads.

If there is any dishes on the above menu that would like to change please do not hesitate to get in touch with your suggestion.