

# Banquet Buffet Menu

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EAT AS MUCH AS YOU LIKE - WE ARE HAPPY TO REFILL

A great choice menu for parties. This feast is served as a starter course and a buffet style main course.  
(plenty of)

## Savouries

### POPPADOMS

Served with a condiment tray.

## Starters

### CHICKEN TIKKA

Breast of chicken, deboned, marinated and cooked in tandoor.

### SHEEK KEBAB

Minced lamb seasoned with aromatic herbs and coriander, skewered and cooked over charcoal flame.

### ASSORTED VEGETABLE PAKORA

An assortment of vegetables blanched and then batter fried.

### VEGETABLE SAMOSA

Crispy fried pastry stuffed with spiced vegetables.

## Main Courses

### CHOOZA MAKHANI

The perennial favourite of marinade and tandoor grilled tikka of chicken strips simmered in a satin smooth yoghurt and tomato gravy made with juices of the roasted tikka and redolent of kasorri methi, in a makhani masalla sauce.

### JALFREZI CHICKEN

Strips of chicken prepared in a spicy sauce of diced onions, diced capsicum and then garnished with spring onions and a sprinkle of fresh coriander, ginger and green chillies.

### ROGAN JOSH

Tender lamb mediumly spiced and garnished with a thick sauce consisting of spiced tomatoes, onions and fresh peppers.

### KADHAI PANEER AUR MATTER

Cubes of cottage cheese and green peas cooked in a spicy sauce with green peppers, tomatoes and green chillies.

### ALOO - ZEERA

A traditional accompaniment, potatoes served on its own tempered with cumin seeds

### PILAU RICE

Basmati rice specially cooked in ghee, flavoured with bay leaf and cinnamon.

### NAAN BREAD

Traditional self raising flour based bread cooked in a tandoor.

**£14.95 PER PERSON**

(minimum of 2 person)

**A VEGETARIAN OPTION IS ALWAYS AVAILABLE**

# Starters

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## NON - VEGETARIAN

**MURGH MALAI TIKKA** ..... **£4.50**

Fillets of chicken marinated with cream, cheese and cardamom. Then lightly grilled in the tandoor.

**RESHMI KEBAB** ..... **£4.50**

A tender kebab made of chicken mince, cashewnut paste and aromatic spices.

**MURGH MIRCH KEBAB** ..... **£4.95**

Breast of spring chicken, deboned then marinated in yoghurt, tandoori spice, coated with a sweet chilli sauce and cooked in tandoor.

**CHILLI CHICKEN PAKORA** ..... **£4.95**

Szechwan style chicken marinated in batter and fried, served with stir fried peppers and onions.

**ZAQUAND E KEBAB** ..... **£4.95**

Picatta of lamb, spiced with mace and cardamom and grilled, served with mint and coriander sauce.

**GILAFI SHEEK** ..... **£4.50**

Sheekh kebab with a gilaf of chopped onions, coriander and cheese.

**LAMB CUTLETS** ..... **£4.95**

Mince of kid lamb tenderised with raw papaya and spiced with nutmeg, cumin and aromatic spices made into round patty and served with yoghurt mint sauce.

**LAMB CHOPS** ..... **£4.95**

Lamb chops, marinated and barbecued with onions and peppers.

**CHICKEN TIKKA, RED PEPPER SAMOSA (2 PER PORTION)** ..... **£4.50**

Crispy fried pastry stuffed with marinated chicken tikka and chopped red peppers.

**ASSORTED PLATTER (FOR TWO)** ..... **£7.95**

Mixture of chicken tikka, lamb tikka, sheekh kebab, vegetable somosa and onion bhaji.

# Starters

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## SEAFOOD & VEGETARIAN

**GRILLED AVOCADO WITH SEAFOOD COCKTAIL ..... £5.50**

Avocado halves grilled and stuffed with a seafood mixture of crab, prawns and a cocktail sauce.

**SHAHI MACHLLI KE TUKRE ..... £5.50**

Smoked salmon stuffed with tossed pepper king prawns, served on a bed of salad accompanied with masalla sauce.

**CHAR GRILLED KING PRAWNS ..... £5.50**

King prawns with garlic and chilli butter.

**PRAWN & MANGO PUREE ..... £5.50**

Sweet and sour tiger prawns cooked in onions, coriander, cumin and smooth mango sauce served with puree (puffy bread).

**AJWAINI MACHLLI PAKORA ..... £4.75**

Cubes of fish marinated with salt and lemon juice, spiced with carom and coriander seeds, batter fried served with chilli and coriander sauce.

**NIHARI FISH CAKES ..... £4.75**

Flaked fish, prawns, potatoes, lemon and coriander formed into patties and coated with real crumbs, shallow fried and served on a bed of mixed leaf salad.

**PANEER AND PINEAPPLE SHASHLICK ..... £4.95**

Cubes of paneer, bell peppers, onions and pineapple skewered and grilled over charcoal flame, served with tomato chutney.

**CHUTNEY PANEER KE PAKORE ..... £4.50**

Cubes of paneer (cottage cheese) sandwiched with spicy coriander chutney, batter fried and served with pakora sauce.

**KACHHE KELE KI TIKKI ..... £4.95**

A favourite household Bengali dish from Kolkota made from raw banana, potato, peas and vegetables mashed to make patties and then fried, served with mint yoghurt sauce.

**BIKANERI CHAAT ..... £4.50**

A rajasthani delicacy, mouth watering savoury of potato and fritters served with a combination of tamarind chutney and coriander sauce.

# Main Courses

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## TRADITIONAL MAIN COURSES

**CHOOZA MAKHANI** ..... **£8.45**

Tandoor grilled tikka of chicken strips simmered in a satin smooth yoghurt and tomato gravy made with juices of the roasted tikka and redolent of kasorri methi, in a makhani masalla sauce.

**CHICKEN JALFREZI** *(Available in King prawns - extra £2.00)* ..... **£8.45**

Strips of chicken prepared in a spicy sauce of diced tomatoes, capsicum and then garnished with spring onions and a sprinkle of fresh coriander, ginger and green chillies.

**AACHARI CHICKEN** *(Available in King prawns - extra £2.00)* ..... **£8.45**

Breast of chicken marinated and grilled, simmered in a sauce of pickling spices - tangy and spicy, garnished with lemon and coriander.

**SHAHI MURGH KORMA** ..... **£8.45**

Cubes of chicken breast cooked in a rich gravy of onions and cashewnuts, aromatic hot spices and fresh chillies.

**CHICKEN CHETINAAD** ..... **£8.45**

A fiery South Indian chicken curry of aromatic spices, crushed peppercorns and curry leaves.

**PALAK WALLI MURGH** *(Available in King prawns - extra £2.00)* ..... **£8.45**

Cubes of chicken breast cooked with spinach, dry and spicy.

**MASALLE WALLI CHAAMP** ..... **£9.45**

Marinated and grilled lamb chops cooked in a rich and velvety smooth gravy spiced with fresh ginger and lots of ground spices.

**HARIYALI GOSHT MASALLA** ..... **£8.95**

Cubes of lamb, cooked with delightful green masalla sauce of spinach, mint, dill, green chillies, coriander and cloves.

**NIHARI GOSHT** ..... **£8.95**

A spicy lamb dish cooked in nihari masalla, to give a distinctive flavour.

**DIWANI HANDI** ..... **£8.95**

A North Indian favourite of the diwans, tender lamb cooked in its own juices in a sealed pot tampered with almonds, cardamom, mustard seed and spiced with special kashmiri masalla.

**KEEMA MATTER**..... **£8.95**

Mince of lamb, spiced up and cooked with peas and potato, with red chilli and onions, is one of the favourite Indian dishes.

**DHANSAK** ..... **£8.95**

A very traditional dish of lamb, vegetables and lentils cooked together for parties and celebration in parsee families.

**BAWARCHI SPECIAL** ..... **£11.95**

Mixture of tandoori chicken, king prawn, chicken tikka, lamb tikka and lamb chops stir fried with onions and peppers served with naan bread.

**NAWAB LUCKNOWI BIRIYANI** ..... **£9.95**

Chicken / lamb, spices and rice cooked in dumpukht style in its own juices served with onion and mint raita.

# Main Courses

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## FUSION EVOLVED MAIN COURSES

**CRAB MALABARI**  
**(OPTIONAL KING PRAWN £12.95) ..... £14.95**

Crab meat cooked in malabari style, enriched with coconut, pepper corns, sesame seeds, mustard and curry leaves. Served with coconut rice. Signature dish by chef.

**GRILLED MONKFISH WITH**  
**CHILLI & GARLIC SAUCE ..... £13.95**

Grilled monkfish with a tender mixture of spices, covered with a smooth chilli and garlic sauce and served with rice.

**MACHER JHAAL (RED SNAPPER) ..... £13.95**

A popular Bengali fish stew made with raw mangoes and vegetable. Served with boiled rice and chilli pickle.

**GOAN FISH MASALLA (RED SNAPPER) ..... £13.95**

A seafood delicacy from 'Konkan Coast of India' famous for its strong flavours of vindaloo style coconut and chilli hot masalla, served with coconut rice.

**SWORDFISH WITH STIRFRY BABY POTATOES ..... £11.95**

Swordfish steak grilled and served with baby potatoes stir fried with curry leaves and mustard seeds with a hint of astafoeda.

**SPICY KING PRAWN CURRY**  
**WITH CUCUMBER & SNOW PEAS ..... £12.95**

A very famous North Eastern dish of grilled king prawns simmered, in a light and smooth gravy with diced cucumber and snow peas, served with rice.

**BADAMI SALMON ..... £12.95**

Fillets of salmon chargrilled with almonds cooked in a mildly spiced sauce consisting of cream, yoghurt and cheese.

**LAMB SHANK NENTARA ..... £10.45**

This is the chefs signature dish, slow roasted tender shank served in a medium spiced sauce with a touch of tomatoes and peppers, served with parsley baby potatoes.

**MANGLOREAN STEAK ..... £12.95**

Medium cooked steak braised in Manglorean pepper gravy served with spicy mashed potato and tossed vegetables.

**GRILLED CHICKEN ALFONSO ..... £9.45**

Grilled chicken breast simmered in a sauce made with alfonso mangoes, served with rice.

**MALABARI CHICKEN ..... £10.45**

Chicken cooked in malabari style enriched with coconut, pepper corns, sesame seeds, mustard and curry leaves, served with coconut rice.

# Vegetarian Selection

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	MAIN COURSE	SIDE
<b>PHALDHARI KOFTA</b> .....	<b>£7.45</b>	<b>N/A</b>
A vegetarian delicacy, where dumplings made of fruit (banana, sultanas), mixed vegetables and paneer are cooked in a rich gravy sauce.		
<b>AVIAL</b> .....	<b>£6.95</b>	<b>£4.25</b>
Fresh vegetables sauteed with coconut and tempered with curry leaves and mustard seeds, flavoured with a hint of jaggery, garnished with slit green chillies and grated coconut.		
<b>METHI PANEER</b> .....	<b>£6.95</b>	<b>£4.25</b>
A traditional Punjabi delicacy of paneer and methi saag cooked together in clarified butter and fresh green chillies.		
<b>PANEER MAKHANI</b> .....	<b>£6.95</b>	<b>£4.25</b>
Vegetarian delight consisting of Indian cheese simmered in a buttery smooth tomato sauce with a hint of kasoori methi.		
<b>PUNJABI CHOLE</b> .....	<b>£6.95</b>	<b>£4.25</b>
A spicy mix chickpeas in a tangy sauce, garnished with chopped onions and greenchillies.		
<b>BAINGUN BHARTHA</b> .....	<b>£6.95</b>	<b>£4.25</b>
Charcoal smoked aubergine delicately cooked in medium hot spices with fenugreek, tomatoes and coriander.		
<b>CHOTE BAINGAN KA SALAN</b> .....	<b>£6.95</b>	<b>£4.25</b>
Small baby aubergines cooked in a spicy sauce of coconut, tamarind, mustard seed and curry leaves.		
<b>MOONG DAAL OKRA</b> .....	<b>£6.95</b>	<b>£4.25</b>
Moong daal (lentils) cooked with okra, tomatoes and green chillies and tempered with cumin seeds and clarified butter.		
<b>BHINDI DO PYAZA</b> .....	<b>£6.95</b>	<b>£4.25</b>
Okra cooked with lots of onions and fresh green chillies and garnished with chopped coriander.		
<b>ALOO / ZEERA / GOBI</b> .....	<b>£6.95</b>	<b>£4.25</b>
A traditional accompaniment, potatoes served on its own or with cumin seeds or with cauliflower		
<b>DAAL MAKHANI</b> .....	<b>£6.95</b>	<b>£4.25</b>
Red kidney beans & black lentils prepared in a delicately spiced sauce, garnished with fried red chillies and garlic incorporating with fresh tomato puree, smothered with cream.		
<b>SAAG BHAJI</b> .....	<b>£6.95</b>	<b>£4.25</b>
Fresh spinach cooked with onions and garlic, with a touch of cumin seeds.		
<b>GARLIC MUSHROOMS</b> .....	<b>N/A</b>	<b>£4.25</b>
Sauteed mushrooms rolled in garlic butter.		

# Rice & Bread

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<b>STEAMED BASMATI</b> .....	<b>£2.45</b>
<b>SAFFRON PILAU RICE</b> .....	<b>£2.65</b>
Basmati rice specially cooked in butter ghee, flavoured with bay leaf, cinnamon and saffron.	
<b>MUSHROOM AUR MATTER PILAU</b> .....	<b>£2.75</b>
<b>COCONUT RICE</b> .....	<b>£2.75</b>
Basmati rice cooked with tamarind pulp and grated coconut.	
<b>PLAIN NAAN</b> .....	<b>£2.20</b>
Leavened bread, freshly baked in tandoor.	
<b>STUFFED NAAN</b> ...	<b>£2.45</b>
Leavened bread stuffed with a selection of fillings (choose from: keema, peshwari, garlic, chilli, pudina or vegetable) and freshly baked in tandoor.	
<b>CHAPATTI</b> .....	
Thin baked bread.	
<b>TANDOORI ROTI</b> ...	<b>£1.95</b>
Thick baked bread in tandoor.	
<b>LACHHA PARATHA</b> .....	<b>£2.75</b>
A flaky shallow fried indian bread.	

# Savouries & Accompaniments

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<b>RAITHA</b> .....	
Chopped onion and cucumber mixed with yoghurt, broiled cumin seeds, and tempered with mustard and curry leaves.	
<b>INDIAN MIXED KACHUMBAR SALAD</b> .....	<b>£2.45</b>
Cubes of tomatoes, cucumber, fresh green chillies, onions and lemon wedges.	
<b>POPPADOMS (EACH)</b> .....	<b>£0.50</b>
<b>SPICED POPPADOMS (EACH)</b> .....	<b>£0.60</b>
<b>CONDIMENTS TRAY (PER PERSON)</b> .....	<b>£0.50</b>
Condiment tray consists of mint sauce, mango chutney and spiced onions.	

Management reserves the right to refuse service without giving any reason.  
Optional 10% service charge will be added to tables of 6 & over. Minimum a main course per person.  
Any complaints please refer to Duty Manager ASAP.

NB: Some of our dishes may contain nuts, if you have any allergy, please inform the waiter

# Drinks

## APERITIFS 50ML

MARTINI (SWEET OR DRY) (15%) .....	£2.00
CINZANO BIANCO (15%) .....	£2.00
DUBONNET (14.8%) .....	£2.00
CAMPARI (25%) .....	£2.00
SHERRY (MEDIUM, DRY OR CREAM) (17.5%)	£2.00
PIMMS (25%) .....	£2.00

## LIQUEURS 25 ML

COINTREAU (40%) .....	£2.25
TIA MARIA (26.5%) .....	£2.25
GRAND MARNIER (40%) .....	£2.25
BENEDICTINE (40%) .....	£2.25
CRÉME DE MENTHE (21%) .....	£2.25
DRAMBUIE (40%) .....	£2.25
GLAYVA (35%) .....	£2.25
BAILEY'S IRISH CREAM (17%) .....	£2.25
SAMBUCA (40%) .....	£2.25
AMARETTO (28%) .....	£2.25

## LAGER/BEER (BOTTLES)

BECKS - 275ML (5%) .....	£2.80
KINGFISHER - 300ML (4.8%) .....	£2.80
CORONA (MEXICAN) - 300ML (4.6%) ....	£2.80
STELLA - 300ML (5.2%) .....	£2.80
KALIBER (LOW ALCOHOL) - 300ML .....	£2.80
CIDER (STRONGBOW) - 275ML (5.3%) ....	£2.80
OLD SPECKLED HEN - 300ML (5.2%) .....	£2.80

## SPIRITS 25ML

SOUTHERN COMFORT (35%) .....	£2.10
JACK DANIELS (40%) .....	£2.10
ARCHERS (23%) .....	£2.10
TEQUILA (38%) .....	£2.10
GIN (37.5%) .....	£2.10
BOMBAY SAPPHIRE GIN (40%) .....	£2.25
TANQUERAY GIN (40%) .....	£2.45
WHISKY (BELLS) (40%) .....	£2.10
VODKA (37.5%) .....	£2.10
VODKA BLACK LABEL (40%) .....	£2.25
VODKA PEPPER (40%) .....	£2.25
DARK RUM (40%) .....	£2.10
BACARDI (37.5%) .....	£2.10
PERNOD (40%) .....	£2.10
MALIBU (21%) .....	£2.10
BRANDY (V.S.) (40%) .....	£2.45
BRANDY (V.S.O.P.) (40%) .....	£2.95
BRANDY (X.O.) (40%) .....	£6.95
BRANDY (CAMUS V.S.) (40%) .....	£2.85
JANNEAU ARMAGNAC (40%) .....	£3.50
MIXER WITH ANY OF THE ABOVE .....	£1.00

## TROPICAL COCKTAILS

TEQUILA SUNRISE (33%) .....	£4.25
Tequila, lemon, Grenadine, orange juice and ice.	
SEX ON THE BEACH (33%) .....	£4.25
Vodka, peach liqueur, orange juice and ice	
HARVEY WALLBANGER (33%) .....	£4.25
Vodka, Advocaat, orange juice and ice.	
BLACK RUSSIAN (33%) .....	£4.25
Vodka, coffee liqueur, Coca Cola and ice.	
BLUE LAGOON (22%) .....	£4.25
Vodka, Blue Curacao, lemonade and ice.	
COCO LOCO (17%) .....	£4.25
White rum, coconut liqueur, milk and ice.	
PINA COLADA (17%) .....	£4.25
White rum, coconut milk, pineapple and ice.	
SAN FRANCISCO (0%) .....	£3.95
Mango juice, papaya juice, maracuya juice, pineapple juice, orange juice and ice.	

## SOFT DRINKS

MANGO JUICE .....	£1.95
FRUIT JUICE .....	£1.80
COCA COLA .....	£1.80
LEMONADE .....	£1.80
TONIC WATER .....	£1.80
GINGER ALE .....	£1.80
SODA WATER .....	£1.80
APPLETISE .....	£1.80
MINERAL WATER	
SMALL BOTTLE (250ML) .....	£1.80
MINERAL WATER	
LARGE BOTTLE (750ML) .....	£3.25
	JUG
LASSI (SWEET OR SALTED) .....	£6.95
NIMBU PAANI (LEMON WATER) .....	£4.95
LIME EXTRA .....	£0.25

PLEASE ASK ABOUT  
OUR SPECIAL RANGE OF  
MALT WHISKIES