

INDIAN BUFFET MENU

OUR BUFFET IS SERVED FOR A MINIMUM OF 20 PERSONS
YOU MAY SELECT YOUR MENU FROM THE FOLLOWING OPTIONS

£29 PER PERSON

Starters: 1 Veg starter, 1 Salad, 1 Raita & Pickles
Main Courses: 2 Non-Veg Main Course & 2 Veg Main Course
Rice: 1 Rice of Your Choice
Bread: 1 Bread of Your Choice
Desserts: 1 Dessert

£35 PER PERSON

Starters: 1 Non-Veg, 1 Veg, 2 Salad, 1 Raita, Papad & Pickles
Main Courses: 2 Non-Veg Main Course & 2 Veg Main Course
Rice: 1 Rice of Your Choice
Bread: 1 Bread of Your Choice
Desserts: 1 Dessert, 1 Assortment of Fruits, Tea & Coffee/ soft drinks

£40 PER PERSON

Starters: 1 Non-Veg, 1 Veg, 3 Salad, 1 Raita, Papad & Pickles
Main Courses: 2 Non-Veg Main Course & 2 Veg Main Course
Rice: 1 Rice of Your Choice
Bread: 1 Bread of Your Choice
Desserts: 2 Dessert, 1 Assortment of Fruits, Tea, Coffee, soft drinks and bottle of house wine for each table



VEGETARIAN STARTERS

Chutney Paneer Tikka

Paneer marinated in the blend of coriander, mint, green chili and ginger.

Laal Mirch Ka Paneer

Paneer tikka marinated in special red Kashmiri chili paste.

Dahi Vadas

Spongy black lentil dumplings topped with whipped yogurt, sweet, sour and spicy chutney.

Veg Samosa with Tamarind Chutney

Crispy deep fried pastry cones filled with spicy potatoes and green peas.

Aloo Tikki with Tamarind Chutney

Deep fried mini potato cakes served with tamarind chutney.

Daal Kachori with Tamarind Chutney

Crusty flour dough balls filled with yellow moong lentil and spices and fried.

Vegetable Spring Roll

Vegetable roll, spicy lemon chili sauce.

Beetroot Tikki

Spiced beetroot dumpling, tamarind chutney.

Khaman Dhokla

Chickpea batter steamed to a spongy savory cake.

Tamater Dhaniya Shorba

Hot tomato soup flavored with coriander seeds and fresh coriander.

Daal Shorba

Hot lentil soup flavored with cumin and tempered with indian condiment.

Lotus honey chilly

Crispy lotus roots stir fried in a honey chilli sauce.



NON-VEGETARIAN STARTERS

Fish Amritsari Fish

Batter Fried Fish with Ginger, Garlic and Indian Spices

Lamb Seekh Kebab with Green Chutney

Skewered Lamb Minced and Aromatic Spices and Grilled To Perfection

Lamb Tikki

Lean Lamb Meat Mince, Flavored With Aromatic Spices and Deep Fried

Kesari Chicken Tikka

Traditional Chicken Tikka Flavored With Saffron and Oven Roasted

Chicken Tikka

Chicken Legs Marinated Overnight In Yogurt and Tandoori Spices, Roasted In Oven

Hariyali Chicken Tikka

Chicken Legs Marinated In Yogurt, Green Herbs and Roasted In Oven

Chicken Sheekh Kebab

Tender Chicken Mince Flavored with Indian Herbs and Grilled On Skewers

Chicken 65

Tender chicken cubes coated with yogurts and tempered with curry leaves & Indian spices

ACCOMPANIMENTS

Papad

Indian Fried Crisp

Aloo Chaat

Fried New Potatoes Dressed In Tamarind Sauce and Roasted Crushed Cumin Seeds

Pineapple Chaat

Fresh Cubes of Tangy Pineapple Dressed In Green Chutney and Tamarind Sauce

Papdi Chaat

Crispy Flat Puri Topped With Potatoes, Tamarind Sauce, Green Chutney, and Sweet Yogurt



ACCOMPANIMENTS

Tossed Salad

Healthy Fresh Salad of Lettuce, Red Radishes, Olives and Seasonal Vegetables

Kachumber

Trio of Cucumber, Red Onion and Tomatoes

Chickpea Salad

Chickpeas Dress In Mustard, Honey And Indian Spices.

Curried Potato Salad

Cubes of Baby Potatoes Dressed In South Indian Spices and Mayonnaise

Mint & Cucumber Salad

Fresh Cooling Cucumber and Refreshing Mint Salad on Its Own.

Pickles

Selection of Mango Pickle, Mango Chutney or Lime Pickle

Mint Raita

Cumin Flavored Yogurt & Mint Leaves

Bondi Raita

Deep Fried Mini Crispy Ball in Cumin Flavored Yogurt

Tomato Cucumber

Raita Cumin Flavored Yogurt with Diced Tomato and Cucumber

Plain Yogurt

Greek Yogurt Served Plain

Anar Raita

Cumin Flavored Yogurt with Pomegranate



MAIN COURSES - VEGETARIAN

Paneer Dishes

Palak Paneer

Cubes of Paneer Cooked with Chopped Spinach, Onion, Garlic, Tomatoes and Spices

Paneer Makhani

Cubes of Paneer Submerged in Rich Tomato Based Sweet and Creamy Gravy

Kadhai Paneer

Paneer, Red Onion and Peppers Tossed in Light Tomato Sauce

Paneer Butter Masala

A Rich Preparation of Paneer in a Thick Tomato Based Rich Gravy Topped With Soft Butter

Aachari Paneer

Chef Special Recipe with Pickle Mango, Spices and Yogurt.

Paneer Hara Pyaaz

Paneer Cooked With Onion, Tomato and Spring Onion Leaves and Indian Spices

Kaju Paneer Curry

Paneer and Cashew Nuts Cooked in Tomato Gravy

Paneer Shimla Mirch

Tossed Paneer Cubes and Tri Color Pepper in Semi Dry Tomato Sauce

Mutter Paneer

Green Peas and Paneer Cooked in Tomato Sauce and Indian Spices

Chickpea Medley

Channa Masala

Chick Peas Cooked In Special Ground Dry Spices Cooked In Onion Tomato Sauce

Dhingri Chole

Chick Peas and Mushroom Cooked In Tomato Based Gravy



MAIN COURSES - VEGETARIAN

Vegetable Medley

Gobhi Adaraki

Cauliflower Florets tossed in onion Tomato Sauce, Fresh Ginger and fresh coriander

Lasooni Palak

Chopped Spinach Leaves with Onion, Garlic, Dried Fenugreek Leaves and Indian Spices

Palak Sweet Corn

Tossed Spinach with Sweet Corn Kernels and Indian Spices

Palak Mushroom

White Mushroom and Chopped Spinach Tossed In Onion and Indian Spices

Tawa Subz

Stir Fried Medley of Vegetable in Coarse Ground Indian Spices

Mix Veg Curry

Healthy Mix Vegetable Cooked In Spiced Tomato Gravy

Vegetable Kolhapuri

A Spicy Vegetable Gravy Dish of Maharashtra, Cooked In Tomato Gravy

Vegetable Khada Masala

Collaboration of Seasonal Vegetable Tempered With Aromatic Whole Crushed Spices, Cooked In Light Tomato Sauce

Bhindi Do Pyaaza

Okra and Twice Quantity of Onions Cooked In Chopped Tomatoes and Indian Spices

Dhingri Mutter

Mushroom and Green Peas Cooked With Onion Tomato and Indian Spices

Hyderabadi Baingan

Baby Aubergine Cooked In Peanuts, Coconut and Sesame Seeds Sauce

Masala Baingan Capsicum

Aubergine and Capsicum Cooked In Onion Tomato Sauce and Finished With Aromatic Spices



MAIN COURSES - VEGETARIAN

Potato Dishes

Aloo Palak

Chopped Spinach and Potatoes Cooked In Indian Spices

Aloo Gobhi

Potatoes and Cauliflower Cooked In Indian Spices and Onion Tomatoes

Jeera Aloo

Cubes of Potatoes Tossed In Cumin, Onion, Ginger and Chilies

Aloo Mutter

Medley of Potatoes and Green Peas in Tomato Sauce

Aloo Capsicum

Cubes of Potatoes and Peppers Lightly Tossed In Tomato Onion Sauce

Aloo Baingan

Aubergine and Potatoes Cooked In Onion, Tomato and Indian Spices

Daal Dishes

Lasooni Daal Tadka

Yellow Toor Daal, Slow Cooked and Tempered with Garlic, Onion, Tomatoes and Spices

Rajma Masala

Boiled Kidney Beans Simmered With Onion Tomato and Indian Spices.

Mah Ki Daal

Slow Cooked Black Lentil in Rich Creamy Tomato Onion Gravy.

Punjabi Kadhi

Sour Yogurt Based Gravy, Tempered with Spices & Condiments



MAIN COURSES - NON VEGETARIAN

Chicken Dishes

Chicken Kadahi

Soft Chicken Leg tossed with mix Bell Peppers and Indian Spices, Fresh Coriander

Chicken Tikka Lababdar

Soft Chicken Leg Tikka in Tomato Based Creamy Sauce

Home Style Chicken Curry

Chicken Leg Cooked In Simple Home Style Gravy with Lots of Aroma and Flavor

Murgh Tikka Makhani

Chicken Tikka Submerged In Tomato Based Creamy Sweet & Sour Gravy

Chicken Tikka Masala

Traditional British National Dish Made With Chicken Tikka in Tomato Based Creamy Sauce

Achhari Murgh

Chef Special Chicken Recipe with Pickle Mango and Spices and Yogurt

Southern Chicken Pepper Curry

Chicken Curry Made With Southern Region Spices and Coconut Milk

Zaffrani Murgh Korma

Chicken Cooked In Saffron and Cashew Based Creamy Sauce

Methi Murgh

Chicken Legs Cooked With Fenugreek Leaves in Tomato Based Sauce

Chicken Kalimirch

Chicken Legs Cooked In Onion Cashew Gravy with Roasted Black Pepper and Other Spices

Chicken Biryani

Chicken Legs Cooked In Tomato Sauce and Layered With Basmati Rice and Cooked On Slow Dum with Aromatic Spices and Herbs



MAIN COURSES - NON VEGETARIAN

Lamb Dishes

Keema Peas Masala

Tender Lamb Mince Cooked In Onion Garlic And Tomato Based Sauce.

Lamb Roganjosh

A Staple Kashmiri Food Made With Lamb, Slow Cooked With Spices, Brown Onion and Yogurt

Lamb Masala

Dices of Lamb Cooked In Onion Tomato Masala

Palak Gosht

Dices of Lamb and Chopped Spinach Cooked In Onion Tomato Sauces

Lamb Do Pyaza

Marinated Dices of Lamb Cooked In Yogurt and Tomato Based Sauce with Cubes of Onions

Bhuna Gosht

Cubes of Lamb Marinated and Seared, With Roasted Aromatic Spices in Tomato Sauce

Lamb Biryani

Lamb Dices Cooked In Tomato Sauce and Layered With Basmati Rice and Cooked On Slow Dum with Aromatic Spices and Herbs

Fish Dishes

Kerala Fish Curry

Kerala Style Fish Curry with Onion Tomato, Turmeric, Tamarind and Coconut Milk.

Malabari Fish Curry

Southern Fish Curry with Tempering of Mustard, Fenugreek and Curry Leaves

Masala fish

Fish Marinated with Ground Spices and Cooked to Perfection



RICE & SELECTION OF BREADS

Steamed Basmati Rice

Light & fluffy basmati rice with less starch.

Green Peas Pulao

Basmati Rice cooked with green peas and spices

Saffron Pulao

Basmati Rice cooked with saffron and spices

Jeera Pulao

Basmati rice cooked with tempering of spices and cumin Seeds

Tarkari Pulao

Basmati Rice Cooked with Seasonal Vegetable and Spices

Curd Rice - Thayir Sadham

South Indian specialty of rice tempered with lentil and mustard Seeds

Lemon rice

Tangy basmati rice floured with south Indian spices

Chapati

Thin unleavened bread cooked on flat skillet

Methi Paratha

Wholemeal bread with fenugreek leaves and Indian Spices

Tawa Paratha

Wholemeal bread broiled on pan

Border Parotta

Coastal south Indian delicacy



DESSERT

Gulab Jamun

Deep Fried Milk Dumpling, Soaked In Sugar Syrup

Jelabhi

Indian sweet made of a coil of batter fried and steeped in syrup.

Sevyan Payasam

Indian Vermicelli Pudding Flavoured With Kewra and Nuts

Gajar Halwa

Grated Carrot Cooked In Milk Flavoured With Cardamom and Nuts

Fresh Fruits

Freshly Cut Fruits Platter

