



DINE IN PARTY MENU

We can reserve our private dining space for Parties (minimum 10 people). Please find our options below. We kindly ask that you advise which option you require at least 48 hours in advance of booking to ensure that we have all items available. If you have any allergies, please let us know so we can tailor your buffet to suit. If you would like to discuss further please contact us on 01494 766 849

CHOOSE 3X STARTER , 3X MAIN COURSE , DESSERT FOR £22PP

CHOOSE 4X STARTER , 4X MAIN COURSE , DESSERT FOR £26PP

STARTERS

Aloo Tikki Chaat

Authentic fried potato cakes, lightly spiced, flavoured with pomegranate seeds topped with yoghurt, chickpeas and sweet and sour tamarind sauce

Chilli Chicken on Bone

Succulent morsels of chicken tossed with fresh green chillies, fenugreek and spices

Chicken Tikka

Chicken thighs marinated in yoghurt and traditional tandoori spices and chargrilled

Spicy Chilli Cauliflower

Diced crispy cauliflower pieces tossed with curry leaves and mustard seeds with chilli sauce

Seekh kebab

Juicy mouth-watering kebabs, prepared from home-ground lamb tenderloin, blended with fresh herbs and spices, cooked to perfect succulence in the grill

Hara Bhara kebab

Coin shaped kebab made with Indian cottage cheese, spinach, green peas, fenugreek flavoured with coriander.

Chicken 65

Diced crispy fried chicken pieces tossed with curry leaves and mustard seeds with chilli sauce

MAIN COURSES

Chana Masala

Chickpeas gently simmered in our unique garam masala blend of spices.

Kadai Paneer

A classic dish of stir-fried cottage cheese with mixed peppers and onions

Butter Chicken

Chicken pieces simmered to succulence in a mild gravy, enriched with butter (makhani), cream and aromatically spiced with cardamom and cinnamon

Kadai Chicken

Chicken cooked in spicy fragrant thick gravy, finished in the Indian wok (karahi)

Paneer Makhni

Indian cottage cheese simmered to succulence in a mild gravy, enriched with butter (makhni), cream and aromatically spiced with cardamom & cinnamon

Mutton Curry

Tender lamb pieces (off the bone) slow-cooked to gentle tenderness in an onion, tomato, ginger and garlic masala

Keema Matar

Minced lamb and green peas (mutter) seasoned with cardamom and flavoured with fenugreek leaves cooked in traditional style

ACCOMPANIMENTS

Raita, Garden Salad, Rice,
Selection of Breads

DESSERTS

Gulab Jamun + Vanilla Ice cream