



Group Banquet Menu One

Two Starters
Poppadoms & Chutneys

Platter Of Mixed Starters

Punjabi Murgh Tikka

A traditional Punjabi style char-grilled marinated chicken.

Chicken Malai Tikka

Tender breast of chicken marinated with cream, cheese and cardamom, delicately cooked in in dry heat of clay oven to perfection.

Lamb and Fresh Mint Seekh Kebab

A tandoori delicacy of tender lamb mince marinated in a blend of fresh mint, Indian spices and cooked in the clay oven to perfection.

Main Course

(Please choose one main course per person from the following or let the chef decide)

Chicken Tikka Masala

This is our exclusive recipe of succulent chicken in a rich tomatoes based sauce flavoured with hand ground Indian spices and nuts.

Subz Bahar

A delicious melange garden fresh vegetables cooked with herbs & handground spices with onions and tomatoes.

Lamb Rogan Josh

Rogan Josh gets its name from the rich red appearance, which in turn is derived from the fresh tomatoes and ground Kashmiri red chilli.

Chicken Lababdar

Delicately spiced and cooked with onions, cashewnuts and tomatoes. This dish is sure to become one of your favourites too.

**All above served with Pulao Rice and Naan Bread
£19.99 per person for a minimum of four people.**

Add a *Dessert* for £1.99

Gulab Jamun

Only one menu to be selected per table with the exception of Vegetarian Menu.
All beverages will be charged as per consumption. All prices are inclusive of VAT and exclusive of a 10% discretionary service charge for the parties of 4 or more. More dishes / side dishes can be added at regular menu price.



Group Banquet Menu Two

Two Starters
Poppadoms & Chutneys

Platter Of Mixed Starters

Chicken Malai Khaas Tikka

Tender breast of chicken marinated with cream, cheese and cardamom, delicately cooked in dry heat of clay oven to perfection.

Tandoori Lamb Chops

Lamb Chops marinated with ginger and traditional Indian spices, char grilled to perfection.

Tandoori Salmon Tikka

Prime cubes of Scottish salmon matured in a mildly spiced marinade of fenugreek, ginger and mace.

Main Course

(Please choose one main course per person from the following or let the chef decide)

Punjabi Karahi Chicken

Exquisite Punjabi country fare of tender chicken stir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies.

Traditional Lamb Korma

The flavour of a korma is based on a mixture of spices, including ground coriander and cumin, combined with yogurt kept below curdling temperature and incorporated slowly and carefully with the meat juices.

Butter Chicken

From the street-side eateries of Punjab; a dish of chicken tikka simmered in a satin smooth tomato gravy with a redolent of kasoori methi.

Karahi Lamb

Exquisite Punjabi country fare of tender cubes of spring lamb stir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies.

All above served with Pulao Rice and Naan Bread
£24.99 per person for a minimum of four people.

Add a *Dessert* for **£1.99**

Gulab Jamun

Only one menu to be selected per table with the exception of Vegetarian Menu.
All beverages will be charged as per consumption. All prices are inclusive of VAT and exclusive of a 10% discretionary service charge for the parties of 4 or more. More dishes / side dishes can be added at regular menu price.



Group Banquet Menu Three

Two Starters
Poppadoms & Chutneys

Platter Of Premium Starters

Tandoori Jumbo Tiger Prawns

Jumbo Tiger Prawns marinated in a rich blend of garlic, cream, cheese, yoghurt and saffron cooked in the clay oven to perfection.

Tandoori Lamb Chops

Lamb Chops marinated with ginger and traditional Indian spices, char grilled to perfection.

Tandoori Salmon Tikka

Prime cubes of Scottish salmon matured in a mildly spiced marinade of dill, ginger and mace.

Garlic Chicken Tikka

Tender breast of chicken marinated in a spice mixture flavoured with roast garlic, delicately cooked in dry heat of clay oven to perfection.

Main Course

(Please choose one main course per person from the following or let the chef decide)

Mustard and Coconut King Prawn Curry

A spicy King Prawn Curry flavoured with mustard and coconut.

Shahi Chicken Tak a Tak

Strip of chicken breast marinated and basted in tandoor and sautéed iron tawa fresh melees of pepper, tomatoes and fresh green chilli.

Masala Lamb Tak a Tak

Cubes of tender spring lamb cooked in a robust blend of spices. A tangy blend of tomato sauce with capsicum, onion & ginger.

Chicken Tikka Masala

This is our exclusive recipe of succulent chicken tikka in a rich tomatoes based sauce flavoured with hand ground Indian spices and nuts.

All above served with Pulao Rice and Naan Bread
£29.99 per person for a minimum of four people.

Add a *Dessert* for **£1.99**

Gulab Jamun

Only one menu to be selected per table with the exception of Vegetarian Menu.
All beverages will be charged as per consumption. All prices are inclusive of VAT and exclusive of a 10% discretionary service charge for the parties of 4 or more. More dishes / side dishes can be added at regular menu price.

Group Banquet Vegetarian Menu

Two Starters
Poppadoms & Chutneys

Platter Of Vegetarian Starters

Achari Paneer Tikka

Indian home made cottage cheese (Paneer) marinated in fresh yogurt and a blend of 9 different spices, cooked in clay oven to perfection.

Crunchy Onion Bhaji

World famous snack of crisp onions coated with gram flour and deep fried for that golden colour.

Nargisi Subz Kebab

A delicious combination of garden fresh vegetables tossed with royal cumin, made into patties coated with sesame seeds and shallow fried to give it a crunchy taste.

Main Course

(Please choose one main course per person from the following or let the chef decide)

Karahi Paneer

Exquisite Punjabi country fare of home made Indian cottage cheese stir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies.

Subz Bahar

A delicious melange garden fresh vegetables cooked with herbs & handground spices with onions and tomatoes.

Methi Chaman Haryali

Delicious preparation of fresh fenugreek leaves, spinach & grated cottage cheese cooked with Indian spices.

Dal Makhani

Black lentils, fresh tomato purée and ground whole spice paste cooked overnight to extract full flavours and tempered in butter to give this lentil stew its name.

**All above served with Pulao Rice and Naan Bread
£19.99 per person for a minimum of four people.**

Add a *Dessert* for £1.99

Gulab Jamun

Only one menu to be selected per table with the exception of Vegetarian Menu.
All beverages will be charged as per consumption. All prices are inclusive of VAT and exclusive of a 10% discretionary service charge for the parties of 4 or more. More dishes / side dishes can be added at regular menu price.