

MEMSAAB PARTY MENU

Minimum 8 guests

The menu offers dishes from the sub-continent which offer a variety of different tastes and spice levels ensuring there is something available for all palates. All starters & mains are served on a sharing basis allowing each guest to indulge in the full selection.

The vegetarian starters and mains are only served to those who request the vegetarian menu.

Separate dishes can be arranged for guests with special dietary requirements or allergies.

Amuse-Bouche

POPPADOMS

Served with a trio of home-made chutneys

Non-veg starters *served with mint chutney (m) & salad*

LAMB SEEKH KEBABS

Ground lamb perfumed with herbs and spices grilled over charcoal

CHICKEN TIKKA SHASHLIK (m)

Chicken tikka marinated in an electric mix of pounded spices

AMRITSARI FISH (g)

Marinated cod in a light crisp batter, flavoured with Kashmiri chilli and chaat masala

ONION BHAJI (g)

Spiced onion fritters in a homemade chickpea batter

Veg starters *served with tamarind chutney & salad. For vegetarian guests only*

TANDOORI PANEER (m)

Indian cottage cheese marinated and roasted over charcoal

PUNJABI SAMOSAS (g)

Potatoes, onions and peas sautéed with Indian spices and enveloped in pastry

ONION BHAJI (g)

Spiced onion fritters in a homemade chickpea batter

BHARWAN MUSHROOM (m)

Marinated mushrooms with a tangy paneer chaat stuffing and roasted in the tandoor

Main Course *served on a sharing basis*

KASHMIRI ROGAN

Tender cooked lamb, tomatoes, roasted garlic and cardamom feature in this popular Indian dish. Melt in your mouth texture

GOAN FISH CURRY (g)

Spiced tilapia fish in an aromatic base flavoured with tamarind, curry leaves and coconut

BUTTER CHICKEN MASALA (m)

Tender chicken fillets in a smooth textured butter masala sauce

GARLIC CHILLI CHICKEN

Rich with green chillies, roasted garlic and a blend of spices. Fiery!

Vegetarian option *served to vegetarian guests only*

MALAI KOFTA (m & g)

Vegetarian dumpling cooked in a traditional malai sauce

PANEER MAKHANI (m & n)

Indian cottage cheese in a velvety textured sauce

VEGETABLE KARAH

Seasonal vegetables cooked with onions, peppers and crushed spices

TARKHA DAAL

Yellow lentils tempered with onions, tomatoes, roasted garlic and chilli

Accompaniments

BASMATI PILAU RICE (g)

CUCUMBER RAITA (m)

GARLIC & CORIANDER NAAN (m, g & e)

BUTTER NAAN (m, g & e)

SALAD

Dessert

HOMEMADE PISTA KULFI (m & n) Traditional creamy, pistachio flavoured Indian ice cream.

OR

CARAMEL MILK CAKE (m & g)

A light and airy sponge cake prepared with three varieties of milk. Topped with caramel

2 COURSE £30 per person | 3 COURSE £35 per person

(m) MILK | (n) NUTS | (g) GLUTEN | (e) EGG

A discretionary service charge of 10% will be added to your bill

A non-refundable £5 deposit per person or 20% deposit is required to confirm your party reservation