

MEMSAAB PARTY MENU A

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)*

LAMB SEEKH KEBABS

Ground lamb perfumed with herbs and spices grilled over charcoal

MEMSAAB MURGH TIKKA (m)

Chicken fillets marinated in a luxurious blend of hung yoghurt and Memsaab spices

AMRITSARI FISH (g) *

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

ONION BHAJI (v & g) *

Spiced onion fritters in a homemade chickpea batter

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

ACHARI PANEER TIKKA (v & m)

Indian cottage cheese marinated in pickling spices and roasted over charcoal

PUNJABI SAMOSAS (v & g)

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

ONION BHAJI (v & g) *

Spiced onion fritters in a homemade chickpea batter

BHARWAN MUSHROOM (v & m)

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

Main Course *served on a sharing basis*

RAJASTANI LAAL MAAS (m)

A vibrant, rich and decadent lamb curry from Rajasthan. A spicy favourite amongst royalty

FISH MANGALOREAN (ms)

Tilapia fillets delicately marinated and cooked with a blend of spices and a touch of tamarind

BUTTER CHICKEN MASALA (m)

Tender chicken fillets in a smooth textured butter masala sauce

DHABA CHICKEN (m)

A rustic Punjabi curry with bold and spicy flavours, often served in highway dhabas (roadside diners)

Vegetarian option *served to vegetarian guests only*

BHINDI DOPIAZA (v & g)

Fresh okra sautéed with pounded spices and a generous helping of onions

PANEER BUTTER MASALA (v&m)

Indian farmers cheese in a smooth textured butter masala sauce

SAAG ALOO (v & m)

Pot roasted potatoes tempered with fresh spinach, ginger and finished with garam masala

DAAL MAKHANI (v & m)

Mixed lentils and red kidney beans simmered for 12 hours and finished with garam masala and makhan. The most eaten dish in India

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. Memsaab favourite
OR

GLUTEN FREE CHOCOLATE

A classic dessert. Soft, rich and irresistible! Served with ice-cream.

BROWNIE (m & e)

2 COURSE £35 per person | 3 COURSE £40 per person

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

(*) Available without gluten

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