

MEMSAAB PARTY MENU B

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

CHICKEN TIKKA SHASHLIK (m)

Chicken tikka marinated in an electric mix of pounded spices

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

Main Course *served on a sharing basis*

SAAG PANEER (v & m)

Paneer tempered with fresh spinach, ginger, cumin and finished with garam masala

MALAI KOFTA (v, g & m)

Indian cheese and potato dumplings in a delicious velvety sauce

BUTTER CHICKEN MASALA (m)

Marinated chicken fillets in a smooth textured butter masala sauce

GARLIC CHILLI CHICKEN

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

Accompaniments

TARKHA DAAL (v)

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

BASMATI PILAU RICE (g) *

CUCUMBER RAITA (m)

GARLIC & CORIANDER NAAN (m, g & e)

BUTTER NAAN (m, g & e)

Dessert

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

OR

GULAB JAMUN (m & g)

Soft sponge pudding dumplings in a cardamom syrup

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

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

(*) 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