



## Christmas 2011 Set Menu's

### £22 PER HEAD

#### TO START

##### PANCH MISHALI

Selections of kebabs, taikkas and pakoras mixed

#### MAINS

##### MARZWANGAN KORMA

Spring lamb cooked with spices, yoghurt and cream  
- a mild dish

##### PODHINA ZAAL CHICKEN

Pieces of breast chicken marinated in chilli, mint and garlic sauce, cooked with home-ground spices

##### PASANDA MUGHLAI

Lamb cooked in fresh cream, cultured yoghurt with almonds

#### RICE & VEGETABLES

##### CHAWAL E KHAS

Finest grown plain Basmati rice

##### NAN BREADS - Peshwari and plain

##### ALOO GOBI

Fresh cauliflower and potatoes cooked with medium spices

##### CHATRHI

Mushrooms cooked with medium spices and onions

#### DESSERTS

##### MIXED SORBET

### £23 PER HEAD

#### TO START

##### PAPADOMS - Different flavours

**BORO CHINGHRI BHOONA**  
Super king prawns cooked with garlic, ginger and onion, served on a bed of puri

#### MAINS

##### KHAZA DAIL-E-GOSHT

Diced lamb cooked with lentils and medium spiced with sweet and sour; from the house of Dansak

##### CHICKEN TIKKA MASALA

Chicken barbecued in tandoor and cooked with yoghurt and spices

##### ZAAL-JHOOL-MURGH

Breast of Chicken cooked in a hot spicy sauce

#### RICE & VEGETABLES

##### HOUSE SPECIALITY PULAO

Basmati rice cooked with fresh vegetables, herbs and nuts

##### BINDI

Tender okra, stir fried with herbs and spices

##### MUNG DALL - Lentils

##### BOMBAY ALOO - Spicy Potato

#### DESSERTS

##### TROPICAL FRUIT WITH ICE-CREAM

### £25 PER HEAD

#### TO START

##### PAPADOMS - Different flavours

##### PANCH MISHALI

Selections of kebabs, taikkas and pakoras mixed

##### KATHI KEBAB

Diced tender roast lamb, tossed with onion and tomatoes; well spiced served in butter chapati

#### MAINS

##### CHICKEN TIKKA MASSALA

Chicken barbecued in tandoor and cooked with yoghurt and spices

##### LAMB ROGAN JOSH

Medium hot tender lamb cooked with tomato, green peppers and garlic

##### GOSHTABA DHANIWALA

Chicken cooked with chillies, corianders and fresh spice

##### SAMBAL

Fresh mixed vegetables, medium spiced bhoona curry from Kashmir

#### RICE & VEGETABLES

##### VEGETABLE PULAO - Basmati Rice

##### NAN BREADS - Peshwari and plain

##### BEGUN - Aubergine

##### DALL MAKHANI - Mixed butter lentils

#### DESSERTS

##### KULFI - Indian ice-cream

### £20 PER HEAD

#### Buffet Dinner

##### SEEKH KEBAB

Minced lamb blended with special spices

##### VEGETABLE PAKORA

Vegetables dipped in garam flour and fried in butter

##### MURGH TIKKA MASALA

Tikka chicken barbecued in tandoor; cooked with yoghurt and medium spices

##### GOSHTABA LAMB

Spring Lamb cooked with spices, green chillies and coriander

##### PODHINA ZAAL CHICKEN

Pieces of chicken breast marinated in chilli, mint and garlic sauce, then cooked with a mixture of home-ground spices

#### RICE & VEGETABLES

##### BEGUN - Aubergine

##### ALOO GOBI

Fresh cauliflower and potatoes cooked with medium spices

##### DALL - Lentils

##### NAN BREADS - Peshwari and plain

#### DESSERTS

##### KULFI - Indian ice-cream