

Mem-Saab Set Menu A

£28.95 per person (minimum 10 guests)

This menu is made up of dishes from the sub-continent complimenting each other, whilst ensuring there are a range of flavours to suit all palates.

Alternative appetisers or mains can be arranged on request for any guest with dietary requirements such as, vegetarians, allergies etc. The party organiser will ensure your requirements are taken care of.

Pre starter

POPPADOMS
PANI PURI

Served with a trio of home-made chutneys
Home-made puff pastries filled with a spiced potato and chickpeas. Served with tamarind dressing

Starters (served on platters with kachumber salad and mint chutney)

CHILLI CHICKEN

Lightly battered chicken tossed with chillies, onions and peppers

FISH PAKORA

Masala cod coated with a crisp carom flavoured batter

LAMB CUTLETS

French trimmed cutlets skewered and roasted in the clay oven

MALAI SEEKH KEBAB

Ground lamb mince with aromatic herbs and spices barbequed in the tandoor

Palate cleanser

HOME-MADE LEMON SORBET

Main Course (a banquet spread for all guests to enjoy)

WELSH LAMB NIHARI

Diced lamb fillet infused in lamb shank jus, enhanced through Indian flavours

IMLI TIGER PRAWNS

Simmered in a spicy sauce with paprika, coconut and tamarind

CHICKEN TIKKA MASALA

Grilled chicken fillets in a smooth tandoori masala sauce with ground cashew nuts

CHICKEN AND POTATO

Rich and spicy with green chilli, cayenne red chillies and coriander

MADRAS

Accompaniments

PANEER MAKHANI

Farmers cheese in a light creamy tomato base. Subtle spices with a smooth texture

ALOO GOBI MASALA

A flavourful Indian dish made with baby potatoes, cauliflower and ground spices

PILAU RICE

ASSORTED NAAN BASKETS

CUCUMBER RAITA

INDIAN SALAD

Dessert

TASTING PLATTER

A trio of desserts including gajar halwa, pista kulfi and rich home-made chocolate brownie

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.