

Mem-Saab Set Menu B

£23.50 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

Served with a trio of home-made chutneys

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

HARYALI CHICKEN TIKKA

Chicken fillets marinated in green herbs and spices and blazed in the tandoor

FISH PAKORA

Masala fish fillets coated with a crisp carom flavoured batter

MALAI SEEKH KEBAB

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

ONION BHAJI

Brunoise of onions in a crisp chickpea batter, perfectly shaped

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

TIGER PRAWN KARAHI

Tossed in a rich thick sauce with peppers, onions, garlic, cumin and garlic

CHICKEN MAKHANI

Mild and velvety textured dish "Popular with all tikka masala and korma lovers"

GARLIC CHILLI CHICKEN

Marinated supreme chicken based in a chilli and garlic flavoured sauce. Garnished with spring onions and coriander. "Hot and spicy"

Accompaniments

MATAR PANEER

Farmers cheese (paneer) and garden peas flavoured with root ginger, garlic, onions and ground Indian spices

JEERA ALOO

Baby new potatoes pot roasted and scented with cumin

PILAU RICE

GARLIC AND PLAIN NAAN BASKETS

CUCUMBER RAITA

INDIAN SALAD



A discretionary service charge of 10% will be added to your bill.
A non-refundable £5 deposit per person or 20% deposit is required confirm your party reservation