

Mem-Saab Set Menu C

£18.95 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

Served with a trio of home-made chutneys

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

CHICKEN SHASHLIK

Marinated chicken fillets and capsicum peppers blazed in the tandoor

LAMB SEEKH KEBAB

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

ONION BHAJI

Brunoise of onions in a spicy crisp chickpea batter, perfectly shaped

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

WELSH LAMB ROGAN

Tomato and garlic features in this popular Indian dish

BUTTER CHICKEN MASALA

Tender chicken fillets in smooth butter sauce, lightly spiced with a creamy texture

PANEER KARAH

Indian cottage cheese (paneer) tossed in rich thick sauce with peppers, onions, garlic and cumin. Finished with ginger and cayenne chilli

Accompaniments

DAAL MAKHANI

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

PILAU RICE

ASSORTED 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 to confirm your party reservation.