

Mem-Saab Christmas Menu

(Minimum 10 guests)

Pre starter

POPPADOMS

ALOO CHAAT SALAD (d&g)

Served with a trio of home-made chutneys

A tangy spiced potato salad with a crunchy sev topping

Starters *(each guest to be served all starters)*

LAMB SEEKH KEBABS

HARYALI CHICKEN TIKKA (d)

FISH PAKORA (g)

HOMEMADE CRAB SAMOSA (g)

Ground lamb perfumed with herbs and spices grilled over charcoal

Chicken tikka marinated in chillies, basil, coriander and mint

Lightly battered fish marinated with Indian herbs

Spiced white crab enveloped in a light filo pastry

Vegetarian option *(veg guests only)*

TANDOORI PANEER (d)

HOME-MADE SAMOSAS (g)

ONION BHAJI (g)

MALAI SOYA TIKKA (d,g&n)

Indian farmers cheese (paneer) marinated and roasted over charcoal

Seasonal vegetables sautéed with Indian spices enveloped in a light filo pastry

Brunoise of onions flavoured with a blend of spices coated in a chick pea batter

Succulent pieces of marinated soya grilled in the tandoor

Main Course *(designed to be shared)*

AUTHENTIC LAMB ROGAN

KARAHI TIGER PRAWNS (g)

CHICKEN TIKKA MASALA (d&n)

ALOO GOBI (d)

GARLIC CHILLI CHICKEN

Tender cooked lamb, tomatoes, roasted garlic and cardamon feature in this popular Indian dish "melt in your mouth texture"

Spiced tiger prawns cooked with onions, peppers, cayenne chilli and coriander

"Requires no introduction"

Pot roasted cauliflower and baby potatoes cooked in a spiced caramelized onion base

Rich with green chillies, roasted garlic and a blend of spices "fiery"

Vegetarian option *(veg guests only)*

MALAI KOFTA (d&g)

PANEER BUTTER SPINACH (d)

SUBZI MADRAS (g&d)

Vegetarian dumpling cooked in a traditional malai sauce

Paneer cooked with pounded spices based in a creamy spinach sauce

Seasonal vegetables cooked in a rich and spicy sauce

Accompaniments

DAAL MAKHANI (d)

BASMATI PILAU RICE

RAITA

ASSORTED BREAD BASKET (d&g)

Dessert *(select one)*

PISTA KULFI (d&n)

Traditional Indian ice-cream flavored with pistachios

OR

TARTE AU CHOCOLATE (d,n&g)

Shortbread pastry case filled with a rich chocolate truffle



2 COURSE: £32.50 per person 3 COURSE: £34.95 per person

A discretionary service charge of 10% will be added to your bill