



HOT FORK BUFFET



Hot Fork Buffet

This menu is ideal for a relaxed informal event, a party or for an evening buffet at a wedding.

All the dishes are served at the same time from a top buffet table with each dishes presented in stainless steel chaffing dish.

Guests can serve themselves or be served by waiting staff as they walk along the buffet table if preferred. With the exception of salad accompaniments all dishes are served hot.

Starters

Chicken Starters

Chicken Imlee

Chicken Tikka pieces served with a tangy tamarind and plum sauce

Chooza Chaat

Roasted peppers and succulent pieces of shredded chicken pan-fried with olive oil, lemon and spices

Black Pepper Chicken Fry

Tender pieces of chicken pan-fried with crushed black pepper, fresh onions and tomatoes

Methi Malai Tikka

Tender pieces of chicken thigh cooked in cream, fenugreek and crushed cashew nuts



Vegetarian Starters

Onion Bhaji

Onions coated in spicy gram batter & deep-fried

Paneer Tikka

Skewer of onions, peppers and spicy Indian cheese cooked in a Tandoor

Houmus

Freshly made with chick peas, lemon & Mediterranean herbs & spices

Falafel

Arabian style falafel with crushed chickpeas, herbs & spices

Samosa Chaat

Traditional Pakistani chaat with chickpeas, pomegranate, tomatoes, tangy imlee sauce & raita

Lamb Starters

Lamb Chops

Char grilled lamb coated in a secret Mughlai marinade

Seekh Kebab

Juicy minced lamb kebabs with fresh ginger, spices and chilli

Lamb Samosa

Spicy minced lamb and garden peas wrapped in pastry parcels

Chilo Kebab

Thin slices of tender lamb fillet marinated in mouth-watering spices



Fish & Seafood Starters

Spicy Prawn cakes

Delicious pan-fried cakes made with juicy prawns & spices

Tandoori Haddock

Haddock fillet marinated with in garlic, coriander and crushed pomegranate

Amritsari Fish Pakora

Haddock marinated in yoghurt, ginger, garlic & ajwain spice, then coated in spicy gram flour and shallow fried

Spicy Prawn Pakoras

Succulent king prawns in a spicy batter served with tomato and cucumber chutney

Mains

Chicken Mains

Chicken Tikka Masala

A true classic! Barbequed chicken tikka pieces cooked in a spicy balti of garlic, ginger, tomatoes & cream

Chicken Karahi

A speciality from the North West region of Pakistan. Tender chicken pieces cooked in a sizzling wok over hot flames with tomatoes, crushed peppercorns, cumin, ginger & garlic

Chicken Handi

Punjabi style chicken curry slowly cooked over burning flames with tomatoes, onions, garlic and Zouk's special garam masala

Butter Chicken

Barbecued chicken breast cooked in a buttery sauce with gentle spices & cashew nuts

Chicken & Spinach

A robust flavoured dish with chicken pieces cooked with spinach, fenugreek & ginger

Chicken Xacuti

Succulent Goan style chicken cooked in a thick and spicy sauce with poppy seeds, red Kashmiri chillies, fresh lemon juice and spices

Achari Chicken

A deliciously strong and spicy chicken curry cooked in an aromatic blend of pickling spices

Aromatic Cardamom Chicken Curry

Deliciously more-ish this aromatic chicken curry is a typical Sindhi dish with chillies, black pepper and cardamom seeds

Red Goan Chicken

Deliciously hot, this spicy chicken curry combines tomatoes with Goan spices, chilli and vinegar

Chicken Biryani

Zouk's special biryani originates from the Province of Sindh. The dish is cooked in layers with basmati rice, potatoes, tender chicken, spices and Zouk's special garam masala



Lamb Mains

Lamb Karahi

A speciality from the North West region of Pakistan. Tender chicken pieces cooked in a sizzling wok over hot flames with tomatoes, crushed peppercorns, cumin, ginger & garlic

Lamb Handi

Punjabi style lamb curry slowly cooked over burning flames with tomatoes, onions, garlic and Zouk's special garam masala

Railway Curry

A Rajasthan inspired fiery lamb curry cooked on the bone using natural yogurt and both fresh green chilli and red Kashmiri chillies.

Lamb Laziz

Punjabi style lamb curry slowly cooked until tender with aromatic spices in a traditional handi.

Lamb Nahari

A traditional speciality from Lahore: slow cooked lamb with a thick & spicy sauce

Lamb Sultani

Tender lamb on the bone marinated in aromatic spices and slowly cooked until the meat just falls off the bone

Lamb & Potatoes

Tender chunks of lamb cooked with new potatoes, yoghurt, tomatoes & garlic

Lamb Neelgiri

Lightly spiced Goan style lamb cooked in fresh coconut, curry leaves and crushed coriander seed

Lamb & Spinach

A robust flavoured dish with lamb pieces cooked with spinach, fenugreek & ginger

Black Pepper Lamb

A traditional black pepper lamb curry from Andhra. Once of the best lamb curies ever with tender lamb pieces cooked with whole black peppercorns and the perfect blend of spices



Vegetarian Mains

Palak Paneer

Spinach leaf & fenugreek cooked with paneer Asian cheese

Palak Alloo

Spinach leaf & fenugreek cooked with new potatoes & coriander

Mili Juli Sabzi

Fresh vegetables fused together with herbs & spices

Bindi

Traditional Punjabi dish of Okra cooked with onions, tomatoes and spices

Tarka Dall

Channa and mung lentils cooked in a spicy sauce

Dall Makhani

Delicious classic Indian dish of black lentils slowly cooked in a mildly spiced sauce with fresh cream.

Mutter Paneer

Peas & soft cheese cooked in a mildly spiced sauce

Chilli Paneer

Delhi style stir fry of paneer cheese in a delicious chilli sauce

Jeera Allo

Potatoes cooked with a sprinkling of cumin seeds

Channa Masala

Chick peas cooked in a thick spicy sauce with herbs, onions, fresh chilli and tomatoes

Sides & Accompaniments

Breads

Naan
Garlic Naan
Garlic & Coriander Naan
Peshwari Naan
Cheese Naan
Popadoms

Rice

Boiled Rice
Pilau Rice
Lemon Rice
Mushroom Rice
Egg Rice
Vegetable Rice
Cashew Rice

Potatoes

Spiced Indian Potatoes
Chips
Gunpowder Chips

Salads

Asian Salad
Katchcumber Salad
Tabbouleh

Seafood Mains

Fish Karahi

A specialty from the North West region of Pakistan. Succulent haddock pieces cooked in a sizzling wok over hot flames with tomatoes, crushed peppercorns, cumin, ginger & garlic

Fish & Spinach

A robust and flavourful dish of haddock cooked in a balti of spinach, fenugreek, tomatoes, spices & fresh cream

King Prawn Biryani

Our classic biryani with juicy succulent king prawns. Yummy! Served with raita or curry sauce.



Prices:

The price of your hot buffet depends on the range of selection of starters and mains you require. All hot items are presented in chafing dishes with self service style service. Simply choose the price option for your budget and then select your preferred dishes from the menu of choices above.

All price options include a choice of two chutneys from the following list:

Mint Sauce
Chilli Sauce
Mango Chutney
Raita
Tangy Imlee Sauce

If these options are not suitable then bespoke menus can be made with prices available on asking.

The range of dishes on these menus has been chosen for their popularity but if there is something you would like that you do not see please let us know and we will advise if our team of talented chefs can make your requested dish.

Please note there is a minimum order of 50 people for our hot fork buffet.

Simply let our events manager know what you are looking for by emailing

events@zoukteabar.co.uk

   @ZoukTeaBar  @ZoukRestaurant

Option 1

2 Starters, 2 Mains & 2 Sides

£15.95 per head

Option 2

3 Starters, 3 Mains & 2 Sides

£18.95 per head

Option 3

4 Starters, 4 Mains & 3 Sides

£21.95 per head