

Set Menus

Our set menus are served banquet style so your guests will get everything on your chosen menu to share.

Vegetarian/Vegan menus are served individually as personal platters.

All set menus served with
Popadom & Pickles

£20 per person
Starters

Tandoori Mixed grill

Mixed chargrilled starter with chicken Imlee, Seekh Kebab, Lamb Chops & Chicken Drumsticks

Mains

Lamb & Spinach

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

Chicken Tikka Masala

Chicken pieces marinated in yoghurt then barbecued over charcoals & tossed inside a Batti of garlic and ginger

Tarka Dall (v)

Channa and red lentils cooked in a spicy sauce

Add a Dessert Platter to your menu for £3per person

£25 per person
Starters

Tandoori Mixed grill

Mixed chargrilled starter with Chicken Imlee, Seekh Kebab, Lamb Chops & Chicken Drumsticks

Punjabi Lollipop

Chicken wings marinated in pomegranate and gently cooked over hot charcoal

Mains

Lamb Laziz

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

Butter Chicken

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

Chicken Kabhani

A deliciously hot curry with a hint of sweetness. Tender chicken is cooked with aromatic spices, fiery red chillies and apricots.

Dessert Platter

A selection of our delicious desserts for your guests to share

£30 per person
Starters

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita

Chilo Kebab

Thin slices of tender lamb fillet marinated in mouthwatering spices

Chooza Chaat

Pan fried slivers of chicken and pepper in a sizzling hot sauce

Prawn Pakora

Succulent king prawns in a spicy batter served with chilli sauce

Mains

Railway Curry

A Rajasthani inspired fiery lamb curry cooked on the bone using natural yoghurt and both fresh green chilli and red Kashmiri chillies

Chicken Jalfrezi

Chicken pieces cooked with capsicum and onion in a thick spicy sauce & finished with masala and coriander

Goan Fish Curry

Aromatic haddock curry cooked with fresh coconut, curry leaves & cracked mustard

Dall Makhani (v)

Black lentils in a smooth and creamy sauce

Dessert Platter

A selection of our delicious desserts for your guests to share

£35 per person
Starters

Chooza Chaat

Pan fried slivers of chicken and pepper in a sizzling hot sauce

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita

Spicy Prawn Cakes

Delicious pan fried cakes made with juicy prawns and served with saffron mayo

Mains

Sajji Whole Roasted Leg of Lamb

Slowly cooked over hot flames and served with roast potatoes and seasonal vegetables

Chicken Biryani

Tender chicken and basmati rice cooked using the traditional method from the province of Sindh with potatoes, spices and garam masala, served with raita

Mili Juli Sabzi (v)

Fresh vegetables fused together with herbs and spices

Dessert Platter

A selection of our delicious desserts for your guests to share

Vegetarian
£18 per person
Starters

Served as an individual platter

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita

Paneer Tikka (v)

Skewers of onions, peppers and spicy Indian cheese cooked in a tandoor

Mains

Served as a tiffin

Chilli paneer (v)

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

Tarka Dall (v)

Channa and mug lentils cooked in a spicy sauce

Mili Juli Sabzi (v)

Fresh vegetables fused together with herbs and spices

Add a Dessert Platter to your menu for £3per person

Vegan
£18 per person
Starters

Served as an individual platter

Falafel (v)

Arabian style falafel with crushed chickpeas, herbs & spices.

Masala Mirch (v)

Jalapeno chilli stuffed with herbs and spices and cooked

Mains

Served as a tiffin

Bindi (v)

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

Palak Aloo (v)

Spinach leaf & fenugreek cooked with new potatoes & coriander

Mili Juli Sabzi (v)

Fresh vegetables fused together with herbs and spices

Add a Dessert Platter to your menu for £3per person