



STARTERS

Peshwari Lamb Kebab

Lamb mince mixed with onions, garlic, ginger, potatoes, gram flour and shallow fried.

Lahori Fish

Pieces of Cod fish marinated with traditional Lahorie spices & herbs, dipped in spiced batter and deep fried.

Chicken Bihari Tikka (Thigh)

*Chicken marinated in ginger, garlic, green chillies, onions, pickled spices (**mustard seeds**) and cooked over charcoal.*

Tandoori Chicken Pakora (Wings)

*Chicken wings marinated in **yoghurt**, ginger, garlic covered in selected tandoori spices and batter and fried.*

Aloo & Peas Tikki (V)

Mashed potato & green peas with pomegranate, encased in rich gram flour and shallow fried.

5 Chutneys

1 Pickle

5 Salads

MAIN MEALS

Aloo Gosht

Meat specially cooked with new baby potatoes, fresh garlic, ginger, tomatoes, green chillies & coriander.

Lamb Rogan Josh

*Lamb highly spiced with herbs, sliced julienne cut ginger, **yoghurt (milk)**, coriander, green chillies and peppers. Garnished with fried tomatoes and onions.*

Chicken Korma

*A very mildly spiced curry cooked with sultanas, **almonds and fresh cream (milk)**.*

Murgh Saag

*Chicken and spring leaf spinach tenderly cooked with spring onions, garlic, and ginger, coriander, bay leaf and cinnamon juice. (**Contains soya**)*

Dall Tarka

Pink lentils cooked with onions, tomatoes, fresh coriander, green chillies & selected herbs & spices.

Vegetable Achari (V)

*Assorted fresh vegetables cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed, mustard seeds, ginger, **yoghurt (milk)** and gently simmered in bay leaf juices.*

Matar Biryani

DESSERTS

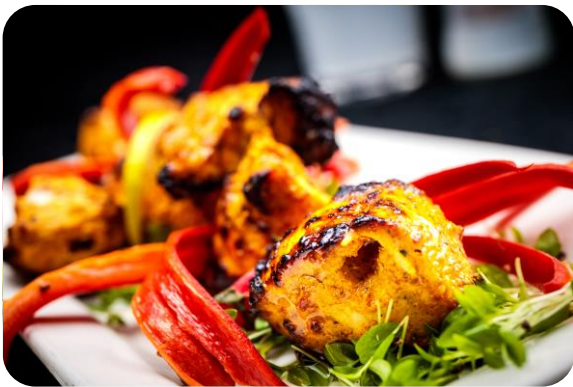
4 Assorted Desserts

Fruit Platter

Gajar Halwa



Celebrating **40**
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buffet
menu

