

STARTERS

Seekh Kebabs

Minced Mutton mixed with onions, green chillies, and herbs & spices. Cooked on a skewer.

Chicken Pakora

Diced chicken and sliced onions in spicy batter and then deep fried.

Tandoori Chicken Legs

*Chicken drumsticks marinated in **yoghurt**, ginger, garlic, covered in selected tandoori spices and cooked over charcoal.*

Machli Masala

***Fish** marinated in selected herbs and spices and then deep fried.*

Vegetable Samosa (V)

*Spicy vegetable filling folded into pastry triangles, and then deep-fried. Contains **wheat/gluten**.*

A wide selection of salads, chutneys and pickles.

MAIN MEALS

Mutton Bhuna

Mutton cooked with herbs, fresh tomatoes, green chillies, green dhania, fresh ginger and garlic.

Gobhi Gosht

Tender Mutton and fresh gobhi (cauliflower) cooked with fresh onions, garlic, ginger, coriander, green chillies, tomatoes, bay leaf and cinnamon juice.

Chicken Tikka Masala

*Chicken marinated in **yoghurt (milk)** and herbs & spices. Gently cooked in a clay oven (tandoor) then tossed with coriander, green chillies, onions & **cream (milk)**. This dish is the most popular dish of the UK and is regarded as a national dish.*

Murgh Sindhi Korma

*Diced chicken breast cooked with onions, garlic, tomatoes, green chillies, fennel seeds, **yoghurt**, fresh lime, **cream**, bay leaves and garam masala.*

Aloo Chana (V)

Potatoes and chickpeas cooked with whole onion seeds, curry leaves, onions, tomatoes, and fresh coriander.

Vegetable Of The Day (V)

Chef's choice

Vegetable Pilau Rice

DESSERTS

Assorted Hot & Cold Desserts

Fruit Platter

Sticky Toffee Pudding and many others

AAGRAN®

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buffet

menu

Gar Menu 10

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