

# AAGRAH®



**WE ALSO OFFER**  
FOOD TASTINGS,  
COOKING DEMOS,  
AND MORE!



**Aagrah  
Event  
Catering**



**WELCOME...**

## **TO THE AAGRAH GROUP**

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### **OUR PROMISE...**

Thank you for considering The Aagrah Group for your event. The group is composed of restaurants located at selected locations across Yorkshire. We have our own dedicated banqueting suites in Pudsey and Shipley, Sheffield and specialise in outdoor catering services available throughout the United Kingdom.

Our philosophy is simple - to introduce the 'spice of life' to your lives. We are about so much more than delivering the quality 'taste of Asia' on the plate.

Aagrah is a committed family run business. Since opening our first restaurant in Shipley in 1977 by the group chairman Mohammed Sabir MBE offering high quality Kashmiri cuisine; our restaurant group has grown to what it is today through our customers support and our commitment to good service. We ensure that our ethos is consistently delivered, along with streamlined and customised service.

Once again I would like to thank you personally for considering The Aagrah Group and I can promise to honour our commitment through our dedicated teams of professionals in accordance with your satisfaction.



Mohammed Aslam MBE  
Managing Director

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## OUR EVENT CATERING

**Weddings • Corporate Events • Festive Occasions • Ceremonial Events • Public Event Catering**

We truly believe that qualitative, personalised service and satisfied customers are the key ingredients to the success of a perfect event,

Our responsibility is not limited with providing you food for your event. We feel honoured in organising and executing a complete event management service, from limousine services, venue décor, wedding cakes, accompanied by the finest food and beverages. We will ensure that your evening is a resounding success from start to finish without any of the dilemmas!

Whatever the occasion, whatever your party size, whatever your 'hospitality dream' we will make it happen.

At Aagrah we have created a specialised and dedicated team to cater external event catering anywhere across the country. We can cater for up to 5000 guests; all you need to decide is the menu. We can advise you on all aspects of your menu and banqueting set up to ensure that your day is perfect.

We are proud to announce that we are working alongside The Cedar Court Hotels in our region as Associated Catering Partner and are the exclusive Asian Caterer for Village Hotels Yorkshire Group

For further information regarding event catering please contact the team:

### Events Team

**Suhail Mirza**  
(Mon-Fri 9am- 4pm)

**Tel:** 01274 530880  
**Mobile:** 07432 725309  
**Email:** [info@aagrah.com](mailto:info@aagrah.com)

**Finger Food (canapés) • Buffets • Family Service • Fruit Displays • Table Decorations • Event Management • Kashmiri & South Asian Cuisine • Chinese, Arabian & Thai Cuisine available**







Ideally situated on the border of Leeds & Bradford, and within 5 minutes from the M606, the Midpoint Suite is a purpose built Conference & Banqueting Suite brought to you by The Aagrah Group of Restaurants. The Midpoint Suite offers banqueting facility for 475 people which can also be divided in to two separate suites – The Yorkshire Suite accommodating 150 people and The White Rose Suite accommodating 200 people

#### **VENUE FACILITIES**

- Capacity up to 700 theatre style
- Capacity up to 475 banquet style
- Onsite parking and overspill car park
- Inbuilt AV and Projection Screens
- Large hotel within 5 minutes' walk

#### **TYPES OF EVENTS AT MIDPOINT**

- Exhibitions • Seminars • Conferences • Receptions • Meetings • Product Launches • Business Dinners • Networking Events • Anniversaries • Birthday Parties • Weddings • Engagements • Charity Events

#### **TYPES OF DINING SERVICES AND TABLE LAYOUTS**

- Sit down dinner • Family service / table service • Formal service / platter service • Buffet services • Finger food (canapés)

#### **TYPES OF CUISINES**

- Our specialty is Kashmiri and South Asian Cuisines • We can also provide Continental, Chinese, Thai, Arabian and English food on request

#### **ADDITIONAL SERVICES**

- Limousine Services • Lighting • Stages • Table Decoration • Floral Decoration • PA / Visual Equipment • Entertainment • DVD filming • Photography

**For more information please contact**

**The Midpoint Suite on 01274 668818**

**Suhail Mirza (Mon-Fri 9am- 4pm)**

**Tel: 07432725309**

**Email: info@aagrah.com**

**Parvez Masud (after 4pm)**

**Tel: 07432725308**

**Email: parvez@aagrah.com**







## **Midpoint Suite Rates**

Minimum number of guests for  
The Midpoint Suite 120  
Maximum 475

**Mon – Thu: £17.95 per head**

**Fri & Sun: £19.95 per head**

### **Package includes:**

#### **3 Starters served with salad & 2 sauces**

(On the bone Meat)

#### **3 Main Meals** (On the bone Meat)

**Naan Or Tandoori Roti**

**Platter of Fresh Salad**

**Pilau Or Biryani**

(chicken, Meat or veg)

**Raita**

#### **2 Asian Desserts**

(NB: £1 extra p/h for Ras Malai)

Room Hire

Cutlery, Crockery & Glassware

Serving Staff

Kitchen Chefs

Full room setup

LED coloured lighting

Lazy Susan

Table linens

Paper Napkins

(Choice of colours subject to availability)

Tables Printed Menus

Use of Bridal room

Use of AV system

Private Parking for Bride & Groom

Cake & Gift table

Starcloth backdrop

Please Note:

A compulsory cleaning charge of £300 will be applied for each event. Half hall £150.

Masud Parvez (after 4pm)

Tel: 07432725308

Email: parvez@aagrah.com

## **Package Extras**

	Per head
Welcome drinks	£0.90
Table drinks (2 soft drinks & Water)	£2.10
Tea and Coffee	£1.50
Pink Tea	£1.50
Additional dishes	£1.00
Cheese cake	£1.00
Chair covers (White only)	£1.50
Tie Backs	£0.95
Coloured Cloth Napkins	£1.10
Coloured slip cloth	£10.00 per table
Coloured Chair covers	price on app
Dance Floor	£250.00
Decorated Top Table	£95.00 per table
Fruit Display	starting from £300
Dessert Display	starting from £400
Centre Piece	Price on app
Stage (standard)	£350

### **We can also supply these additional services:**

Car Hire  
Cakes  
Hall decoration  
Stages  
Photos/Video  
Candy Carts  
Photo booth  
Magic Mirror  
DJ's  
Magicians  
Dhol Players  
Dancers  
Entertainment



## Mehndi Package:

Minimum number of guests for  
The Midpoint Suite 120  
Maximum 475

**Mon – Thu: £18.95 per head**

### Package includes:

**2 Starters served with salad & 2 sauces**

(On the bone Meat)

**2 Main Meals** (On the bone Meat)

**Naan Or Tandoori Roti**

**Platter of Fresh Salad**

**Pilau Or Biryani**

(chicken, lamb or veg)

**Raita**

**1 Asian Desserts**

Starter & Main served together.

**Table Drinks:** coke and water

**Chair Covers and Tie Backs**

Room Hire

Cutlery, Crockery & Glassware

Serving Staff

Kitchen Chefs

Full room setup

LED coloured lighting

Lazy Susan

Table linens

Paper Napkins

(Choice of colours subject to availability)

Tables Printed Menus

Use of Bridal room

Use of AV system

Private Parking for Bride & Groom

Cake & Gift table

Star cloth backdrop

## Multiple bookings:

Minimum number of guests for  
The Midpoint Suite 120  
Maximum 475

For a further saving on your special occasion why not book your pre-wedding and wedding / Walima with Aagrah at Aagrah Midpoint or for outdoor catering and get multiple discounts. Prices are below!!

**Aagrah Midpoint: £16.95 (Mon- Friday)**

**3 Starters served with salad & 2 sauces**

(On the bone lamb)

**3 Main Meals** (On the bone lamb)

**Naan Or Tandoori Roti**

**Platter of Fresh Salad**

**Pilau Or Biryani**

(chicken, Meat or veg)

**Raita**

**2 Asian Dessert**

**T&C`s Apply.**

**Outdoor catering: Prices start from  
£12 per person for a 3-course meal in  
any venue of your choice.**

**T&C`s Apply.**

**Charity Prices available. T&C`s Apply.**

## Aagrah Leopold Square, Sheffield

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**AAGRAH LEOPOLD SQUARE** - City Centre, this venue is ideal for business conferences, meetings, networking events and parties.

### VENUE FACILITIES

- Capacity up to 200 guests
- Separate bar & reception area
- Pay & Display parking
- Disabled access
- Private functions catered for

### TYPES OF DINING SERVICES AND TABLE LAYOUTS

- Sit down dinner
- Family service /table service
- Formal service / platter service
- Buffet services • Finger food (canapés)

### TYPES OF CUISINES

- Our specialty is Kashmiri and South Asian Cuisines
- We can also provide Continental, Chinese, Thai, Arabian and English food on request
- Vegetarian & Non -Veg

### ADDITIONAL SERVICES

- Limousine Services • Lighting • Stages
- Table Decoration • Floral Decoration
- PA / Visual Equipment • Entertainment
- DVD filming • Photography

**For more information please contact**  
Leopold Square: 0114 279 5577





## **Aagrah Leopold Sq**

Minimum number of guests for  
Minimum 100 People  
Maximum 200 People

**Booking times: 12 noon – 4pm**

**Monday – Saturday**

**£17.95 per head**

### **Package includes:**

Served Buffet or A la carte

**3 Starters served with salad & 2 sauces**

(On the bone Meat)

**3 Main Meals** (On the bone Meat)

**Naan Or Tandoori Roti**

**Platter of Fresh Salad**

**Pilau Or Biryani**

(chicken, Meat or veg)

**Raita**

**2 Asian Desserts**

(NB: £1 extra p/h for Ras Malai)

Room Hire

Cutlery, Crockery & Glassware

Serving Staff

Kitchen Chefs

Full room setup

Table linens

Paper Napkins

Private Parking for Bride & Groom

(Crystal Peaks Only)

Cake & Gift table

Please Note:

A compulsory cleaning charge of £300  
will be applied for each event

## **Package Extras**

	per head
Welcome drinks	£0.90
Table drinks	£2.10
(2 soft drinks & Water)	
Tea And Coffee	£1.50
Pink Tea	£1.50
Additional dishes	£1.00
Lamb (off the bone)	£1.00
Cheese cake	£1.00
Tie Backs	£0.80
Coloured Cloth Napkins	£1.10
Coloured slip cloth	£10.00
	per table

Fruit Display starting from £300

Dessert Display starting from £400

Centre Piece Price on app

Stage (standard) £350

### **We can also supply these additional services:**

Car Hire

Cakes

Hall decoration

Stages

Photos/Video

Candy Carts

Photo booth

Magic Mirror

DJ's

Magicians

Dhol Players

Dancers

Entertainment

## **PRIVATE PARTY BOOKINGS AT AAGRAH BRANCHES**

If you require a smaller private dining space, some Aagrah sites have separate Party Rooms available to hire for your event. We can tailor menus, wine lists, and table settings to suit your requirements. Please contact the branch directly from the information provided below.

### **AAGRAH PUDSEY**

Aagrah Midpoint also hosts a function VIP room within the restaurant for smaller parties, conferences & gatherings.

Capacity: 30-55 guests

To make an enquiry or to book contact:

**Arshad Mahmood or Parvez Masud**

**Aagrah Midpoint 01274 668818**

### **AAGRAH LEEDS**

Situated by the West Yorkshire Playhouse and on the ground floor of the BBC building, Aagrah Leeds has a glass enclosed VIP perfect for private parties and gatherings.

Capacity: 30-40 guests

To make an enquiry or to book contact:

**Naeem Aslam**

**Aagrah Leeds City: 0113 2455667**

### **AAGRAH SKIPTON**

Situated on the first floor, with an independent bar and dedicated seating overlooking the canal. We can provide a tailor made buffet menu or an a la carte dining experience sure to impress your guests.

Capacity: 30-60 guests

To make an enquiry or to book contact:

**M. Rahman**

**Aagrah Skipton: 01756 790807**

### **AAGRAH DONCASTAR**

Aagrah Doncaster is able to offer 2 party rooms that are independent of the main restaurant with their own sound system and projection screen. The rooms can be combined to offer a larger capacity. We can offer a tailor made menu to suit your party.

Capacity: 36, 45, or 80 combined.

To make an enquiry or to book contact:

**Liaqat Ali**

**Aagrah Doncaster: 01756 790807**

### **AAGRAH WAKEFIELD**

The Victoria Suite is available for private celebrations at the Aagrah Wakefield.

We can tailor make a menu for you and your party

Capacity: 25 guests

To make an enquiry or to book contact:

**Jamil Hussain**

**Aagrah Wakefield: 01924 242222**





# Aagrah Event Catering

## Menu Selector

Please see the description of the dishes for allergens.

This menu is designed for large events & weddings. If you like anything which is not mentioned below please feel free to discuss your requirement with our manager who will tailor make a menu for you from the various Asian sub – continent including Chinese, Thai and Middle Eastern Food

## CANAPES

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Starting price of £8.00 per person  
Choose any four canapés

### CHICKEN

Resham Kebab  
Chicken Tikka on skewers  
Chicken Rolls  
Murgh Malai Tikka (**contains, yoghurt, milk**)  
Afghani tikka on skewers  
Chicken Mini Kofta on skewers

### FISH

Doowan Machli (haddock)  
Balochi Machli  
Fish Pakora  
Fish Masala  
Makhrani Jinga on tail  
Fish Kebab in canapes savoury

### MEAT

Seekh Kebabs (Mini)  
Meat samosa (Mini)  
Shami Kebabs (Mini)  
Meat Samosa (Mini)  
Mini Meat Kofta on skewers

### VEGETABLE

Vegetable Samosa (Mini)  
Paneer Rolls (Mini)  
Vegetable Rolls (Mini)  
Vegetable Pakora  
Paneer Tikka  
Hara Bhara Kebab  
Grilled Garlic Mushroom  
Gol Gappay (Stationed only)  
Fresh Fruit Chat  
Cheese Kachori  
Papri Chat

## STARTERS

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### CHICKEN

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(Choice of Breast: £0.50 per person extra )

#### Afghani Tikka (thigh off the bone)

Chicken marinated with lime, black pepper ginger and selected Afghani spices.

#### Murgh Lahorie Charga (on or off the bone)

Legs of chicken marinated in selected lahorie spices and grilled and sautéed in a sauce of tomatoes, onions, fresh coriander, green chilli, and julienne cut ginger and olives.

#### Chicken Tikka (on or off bone- thigh or breast)

Juicy boneless cubes of chicken marinated in spiced **yoghurt, milk** and barbecued on charcoal.

#### Murgh Bihari Tikka(on or off bone- thigh or breast)

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

#### Murgh Malai Tikka (off bone- thigh or breast)

Chicken cubes marinated in **cream**, grated **cheese, milk, egg**, green chillies, and herbs/spices, **sesame seeds** and grilled.

#### Tandoori Murgh Legs (Drumsticks) Sri Lankan or Kashmiri or Rajasthani Style

Leg of chicken marinated in selection of tandoori spices, **yoghurt, milk** and grilled.

#### Resham Kebab

Minced chicken mixed with onions, green chillies, selected herbs, **eggs**, spice and cooked over charcoal.

#### Gowala Mandi Kebab

Minced Steam chicken mixed with potatoes, onions, green chillies, selected herbs, spice and shallow fry.

## FISH

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### Machli Sardaryab

**Fish** marinated in juices of cardamom, red chillies, salt, turmeric and carom seeds. A traditional Pukhtoon.

### Lahorie Machli

**Fish** marinated in traditional Pakistani spices, sliced green chillies, ginger, fresh coriander and deep fried.

### Machli Masala

**Fish** marinated with selected spices and deep fried

### Balochi Machli

**Fish** marinated in garlic, lime. Black pepper green chilli, flavoured with green cardamom, coriander, hing and oven baked.

### Fish Kebab

Minced **Fish** mixed with garlic, ginger, red chillies, mashed potatoes and raisins. Coated authentic Asian spices, **eggs** and deep fried. (**contains Gluten**)

## MEAT (Chops extra £1 per person)

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### Bihari Tikka (on or off bone)

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

### Seekh Kebab

Minced meat mixed with Aagrah's special kebab masala, **eggs** and cooked on grill.

### Meat Samosa

Spiced meat, potatoes and peas filling cooked in delicate spices & roasted coriander seeds, folded in crispy triangles and deep fried. Contains **wheat/gluten**.

### Punjabi Samosa

Traditional Punjabi style samosa made with spiced meat, potatoes and peas, cooked in delicate spices and roasted coriander seeds, filled into a home-made style pastry shell. Contains **wheat/gluten**.

### Galouti Kebab

The meat galouti kebab has minced mutton keema that is mixed along with Indian spice powders & papaya to help it tenderise the meat (**contains milk**)

### Shami Kebab

Mutton minced with onions, green chillies, herbs & spices. Cooked with lentils & fried with **egg** paste.

### Balochi Chops

Lamb chops marinated in garlic, lime. Black pepper green highly-flavoured with green cardamom, coriander, hung and oven baked.

### Chapli Kebab

Mutton minced with onions, green chillies, herbs & spices. Cooked with lentils & fried with **egg** paste.

## VEGETARIAN

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### Vegetable Samosa

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

### Palak Paneer Samosa

Paneer(**cheese**) and spicy spinach filling folded into triangle, and then deep-fried. Contains **wheat/gluten**.

### Paneer Rolls

Spiced grated Indian **cheese** wrapped in flaky pastry & deep-fried. Contains **wheat/gluten**.

### Vegetable Rolls

Spiced mashed vegetables wrapped in flaky pastry & deep-fried. Contains **wheat/gluten**.

### Vegetable Pakora

Assorted sliced fresh vegetables and mushrooms, dipped in a spicy batter of mixed herbs and green chillies, then deep fried.

### Dahi Bhale

Flour of dal mash shaped like balls, fried and served with **yoghurt, milk** and garnished with chopped green chillies, onions, tomatoes, fresh coriander and tamarind sauce. Served cold.

### Chilli Paneer Tikka

**Paneer** (**cured cheese, milk**) marinated in ginger, garlic, selection of spices and chilli sauce and cooked on charcoal.

### Aloo Tikki (with Channa)

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

### Hara Bara Kebab

Squash, fresh garden mint, peas, potatoes spinach green chillies, garlic and finely chopped ginger, dipped in thin spicy batter and shallow fried.

### Grilled Garlic Mushrooms

Mushrooms garnished with green chillies, peppers, salt and cooked on charcoal

### Cheese Kachori.

Cheese with garlic, ginger, onions, tomatoes & selection of herbs and spices. Covered with grams flour & deep fried. (**contains mustard seeds, curd cheese (milk) sesame seeds**)



# MAIN DISHES

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## CHICKEN

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### Murgh Kashmiri Korma (on or off the bone, thigh or breast)

Diced chicken mildly cooked with garlic, ginger, saffron, **yoghurt** and with a selection of Kashmir spices.

### Murgh Balti (on or off the bone, thigh or breast)

Balti chilli dishes are specially cooked with fresh garlic, ginger, tomatoes, green chillies & coriander.

### Murgh Karahi (on or off the bone, thigh or breast)

Chicken cooked with onions, fresh garlic, ginger, tomatoes, green chillies & coriander.

### Murgh Masala (Fine pieces boneless mix chicken)

Masala dishes are known as specialities and are equally popular in India & Pakistan. Masala is delectable gravy made of onion, tomatoes, ginger, garlic and selected herbs & spices. Cooked to perfection on a low heat.

### Murgh Khara Masala (on or off the bone, thigh or breast)

Diced chicken marinated in **yoghurt, milk**, garlic, red chillies, and salt and turmeric powder then cooked with onion tomatoes, **mustard seeds** and green chillies and selection of whole spices then garnished with fried onions.

### Afghani Murgh (on or off the bone, thigh or breast)

Diced and salted chicken cooked with tomatoes, green chillies and black pepper, dressed in lime juice.

### Handi Murgh (on or off the bone, thigh or breast)

Marinated chicken with ginger, garlic, tomatoes, **yoghurt, milk** and fenugreek leaves. This is a traditional Punjabi dish.

### Rogan Chicken (on or off the bone, thigh or breast)

Rogan josh is undoubtedly considered the most emblematic version of all Kashmiri curry dishes. This dish is highly spiced with herbs, sliced ginger, **yoghurt**, coriander & green chillies. Garnished with fried tomatoes, peppers & onions.

### Murgh Achar (on or off the bone, thigh or breast)

Cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed, **mustard seeds**, ginger, and **yoghurt, milk** & gently simmered in bay leaf juices.

### Murgh Hyderabad (on or off the bone, thigh or breast)

A distinctly rich dish cooked with tangy spices, green coriander, fresh **cream, yoghurt, milk**, tomatoes, garlic & ginger in bay leaf juices, cardamom & cloves. It is full of distinctive flavours.

### Murgh Palak (on or off the bone, thigh or breast)

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

### Murgh Safed

A succulent breast of chicken cooked with yoghurt and in juicy paste of almonds, coconut, green chili with white pepper, cream, lemon juice and flavored with green cardamom and rosewater. An exclusive recipe.

**Note: in addition to above halal quails and pheasant can be sourced on request.**

## MEAT

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### Aab Gosht (on or off the bone)

Meat cooked with potatoes and chickpea. A very rich and authentic Asian dish cooked on low heat to perfection.

### Gosht Masala (on or off the bone)

Masala dishes are known as specialities and are equally popular in India & Pakistan. Masala is delectable gravy made of onion, tomatoes, ginger, garlic and selected herbs & spices. Cooked to perfection on a low heat.

### Gosht Achar (on or off the bone)

Cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed, **mustard seeds**, ginger and **yoghurt, milk**. Gently simmered in bay leaf juices.

### Balti Gosht (on or off the bone)

Balti chilli dishes are specially cooked with fresh garlic, ginger, tomatoes, green chillies & coriander.

### Karahi Gosht (on or off the bone)

Meat specially cooked with onions, fresh garlic, ginger, tomatoes, green chillies & coriander.

### Kuna Gosht

Meat cooked with **cream, yoghurt (milk)** tomatoes, onion and desi ghee and steam cooked on low heat.

### Aab Goosht (Aloo Gosht)

Abgoosht is a one-pot comfort food that is a rustic dish with wholesome ingredients. Abgoosht is traditionally prepared with Lamb, chickpeas, new baby potatoes and tomatoes.

### Nihari Gosht (on or off the bone)

Meat cooked with garlic, ginger, **yoghurt, milk**, onions, tomatoes, **wheat flour** and selected herbs & spices. It is a typical Lahorie dish. Contains **wheat/gluten**.

### Lal Maas Rajhastani (on or off the bone)

Diced Meat cooked with whole red chillies, garlic, onion, black cardamom, cinnamon, **yoghurt, milk**, coriander, turmeric and fresh coriander.

### **Bindi Gosht(on or off the bone)**

Tender Meat & fresh bindi (okra) cooked with fresh onions, garlic, ginger, coriander, green chillies, tomatoes, bay leaf & cinnamon juice.

### **Palak Gosht (on or off the bone)**

Meat and spring leaf spinach cooked gently with onions, fresh garlic, ginger, coriander, bay leaf, green chillies & cardamom juice, with a selection of spices. **(Contains soya)**

### **Kofta – Mutton**

Mutton mince mixed with green chillies, coriander and selected spices and made into kofta (meat balls) and cooked together in the gravy made with onions, garlic, ginger, tomatoes, bay leaves, cinnamon, fresh coriander, yoghurt (milk) and then garnished with lime and sliced boiled eggs. Topped with garam masala.

### **Namak Mandi Gosht (on the bone, shoulder)**

Diced and salted meat cooked with tomatoes, green chillies and black pepper, dressed in lime juice.

## **SEAFOOD**

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### **Karahi Machli**

Fillet of sweet water Tilapia fish cooked with onions, garlic, ginger, yoghurt, milk tomatoes, crushed red chillies and Mumbai masalas. A very unique dish.

### **Sardaryab Machli (trout)**

**Fish** marinated in juices of cardomom, red chillies, salt, turmeric and carom seeds. A traditional Pukhtoon.

### **Lahori Machli (as main)**

**Fish** marinated in traditional Pakistani spices, sliced green chillies, ginger, fresh coriander and deep fried.

## **VEGETARIAN OR SIDE DISHES (V)**

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### **Gobi Piaz (Vegan)**

Fresh cauliflower cooked with spring onions, curry leaves, tomatoes, fresh coriander, green chillies and selected herbs & spices.

### **Aloo Gobi (Vegan)**

New potatoes and cauliflower cooked with spring onions & garlic, whole mustard seeds, cumin seeds and sliced ginger in a mix of traditional spices.

### **Aloo Chana (Vegan)**

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

### **Palak Aloo (Vegan)**

New baby potatoes and spring leaf spinach cooked with onions, tomatoes, fresh coriander and selected herbs & spices. **(Contains soya)**

### **Aloo Bhaji (Vegan)**

New baby potatoes cooked with onions, tomatoes, fresh coriander, green chillies & selected herbs & spices.

### **Bhindi Aloo(Vegan)**

Fresh bhindi (okra) and new potatoes cooked with onions, tomatoes, fresh coriander, green chillies, lime and selected herbs & spices.

### **Palak Paneer**

Spring leaf spinach and cured cheese (Milk) cooked with onions, fenugreek, tomatoes, fresh coriander, green chillies and selected herbs & spices. **(Contains soya)**

### **Vegetable Malai Kofta**

Kofta (balls) made from Palak, marrow, peas mixed with selected spices cooked with garlic, tomatoes, cream (milk), green chillies and spices and garnished with garam masala.

### **Shahi Paneer Tikka**

Paneer (cheese) milk cooked with fresh garlic, ginger, tomatoes, green chillies & coriander. **(Contains soya)**

### **Mutter Paneer**

Fresh garden beans cooked with garlic, mustard seeds, fresh curry leaves, tomatoes, onions and paneer (cured cheese) (milk).

### **Balti Vegetable**

Balti chili dishes are specially cooked with fresh garlic, ginger, tomatoes, green chillies & coriander.

### **Vegetable Achari**

Assorted fresh vegetables cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed, mustard seeds, ginger & yoghurt, milk. Gently simmered in bay leaf juices.

### **Bhindi Bhaji**

Fresh bhindi (okra) cooked with onions, tomatoes, fresh coriander, green chillies, lime and selected herbs & spices

## **DALL DISHES (V)**

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### **Daal Tarka (Vegan)**

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

### **Masor Daal (Vegan)**

Masoor Dal is a popular lentil-based dish from the North Indian Cuisine & is often made in Indian homes. The dish is made with pink lentils which are known as Masoor Dal.

### **Daal Piaz (Chana) (Vegan)**

Chana dal (yellow split lentils) cooked with spring onions, tomatoes, and fresh coriander, green chillies and selected herbs & spices.

### **Daal Makhni**

Mash dal traditionally cooked with garlic tomatoes, cream (milk), butter and garnished with fried onions.

### **Mix Daal Achar**

Mash dal cooked with tomatoes, pickles spices (mustard seeds), yoghurt, green chillies and fresh coriander.



## Daal Mash in tomato sauce (Vegan)

Mash Dal cooked with onions, garlic, ginger, coriander, cumin. Flavoured with nutmeg & fresh coriander.

## Lahorie Cholay (Vegan)

Whole chickpeas and masoor dal cooked together with garlic, tomatoes and a selection of Lahorie spices.

## RICE DISHES - BIRYANI

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### MEAT SINDHI BIRYANI (On/Off Bone Meat)

Highest quality aromatic rice with meat (contains yoghurt, milk) cooked with selected Biryani Masalas flavored with saffron & mixed together.

### Chicken Sindhi Biryani

Highest quality aromatic rice with chicken, yoghurt (milk) cooked with selected Biryani masalas, flavored with saffron & mixed together.

### Nauratan Biryani (V)

Selection of vegetables marinated in specially biryani masalas then slightly grilled steamed with rice and saffron.

### Traditional Meat or Chicken Biryani

Highest quality aromatic rice with meat (contains yoghurt, milk) cooked with selected Biryani Masalas flavored with saffron & mixed together.

### Punjabi Biryani

Punjabi traditional biryani with full of flavors and aroma. Cooked with selected spices & Masalas to give the best taste of Punjab.

### Kashmiri Biryani

A very traditional Chicken / meat biryani cooked with traditional Kashmiri masalas and yoghurt.

### Hyderabadi Biryani

An Indian subcontinent popular dish, which was royals favourite. Chicken or meat cooked with yoghurt, aagrah's royal spices and mixed together.

## PILAU

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### Plain Pilau (V)

Tilda Grand rice cooked with onions and tomatoes, in juices of black pepper, bay leaves, cinnamon, cloves, and coriander & cumin seeds.

### Zeera Rice (V)

Tilda Grand rice cooked with cumin seeds, curry leaves, salt and selected spices.

### Matar Pilau (V)

Aromatic Tilda Grand rice cooked with green peas, onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves, coriander & cumin seeds.

### Afghani Pilau

Kabuli pulao is an Afghan dish, a variety of pilaf, consisting of steamed rice mixed with raisins, carrots, and whole potatoes.

## Chop Pilau

Aromatic Tilda Grand rice cooked with chops, onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves, and coriander & cumin seeds.

## Chicken Pilau (Thigh or breast, on or off The Bone)

Aromatic Tilda Grand rice cooked with boneless chicken, onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves, and coriander & cumin seeds.

## Meat Pilau (On Or Off The Bone)

Aromatic Tilda Grand rice cooked with meat, onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves, coriander seeds & cumin seeds

## Chana Pilau (V)

Aromatic Tilda Grand rice cooked with chana, onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves, coriander seeds & cumin seeds.

## BREAD

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### Nan (Contains gluten)

Nans are made from flour mixed with yeast. Traditional nan made from yeast, flour and milk, with a touch of onion seeds.

### Rogni Nan (Contains gluten)

Roghni nan is made from flour mixed with yoghurt, milk, yeast, onion seeds, ghee and glazed with sesame seeds.

### Tandoori Roti (Contains gluten)

Roti is made from normal wheat flour and cooked in a clay oven (Tandoor).

## SALADS

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### Mediterranean Salad (contains cheese)

### Pasta Salad (Contains gluten)

Italian penne pasta with red kidney beans, colourful peppers with a touch of sweet and sour tomato sauce

### Kachoomer Salad

Cucumber, tomatoes, red onions, carrots, fresh green coriander, garden fresh mint, sprinkled with lime juice and a touch of finely sliced green chillies.

### Fresh Leaves Salad

An assortment of fresh baby leaf salads.

### Russian Salad

Carrot, peas, potatoes and apples mixed with mayonnaise (egg). A world known Russian speciality.

### Channa Piaz Chat Salad

## Hawaiian Fruit Salad

Assorted fresh fruit and bite size slices of pineapples with black pepper and sprinkled with lime juice.

## RAITA

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Cucumber Raita (*contains yoghurt, milk*)

Tamatar (Tomato) Ki Bhujia

Cucumber and Tomato Raita (*contains yoghurt, milk*)

Banagan Wala Raita (*contains yoghurt, milk*)

Zeera Raita (*contains yoghurt, milk*)

Pakoorian Wala Raita (*contains yoghurt, milk*)

Aloo Raita (*contains yoghurt, milk*)

## CHUTNEYS

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Green Mint Chutney (*contains yoghurt, milk*)

Tamarind Chutney

Garlic & Corriander

Apple Chutney

Red Chilli Sauce

Mango Chutney

Tomato Onion chatni

## DESSERTS

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Shahi Tukra (*Contains cream, gluten, nuts*)

Phirni (choice of flavour) (*Contains cream, milk nuts*)

Ras Malai (*Contain, cream, milk, nuts*)

Gajar Kheer (*Contains cream, milk, nuts*)

Suji Ka Halwa (*Contains nuts*)

Shahi Halwa (Carrot & Suji) (*Contains nuts*)

Zarda Sweet Rice (*Contains nuts*)

Gulab Jamon (*Contains gluten, nuts*)

Kulfi (*Contains cream Dairy, milk nuts*)

Rubberie Kheer (*Contains cream Dairy, milk nuts*)

Fruit Trifle (*contains Dairy, milk and nuts, Gluten*)

Falooda (*Contains cream Dairy, milk, nuts*)

Cheese Cake (*Contains cream Dairy, milk, gluten, nuts*)

Gajerela (*Contains, cream Dairy, milk nuts*)

Fresh Fruit Platter

Strawberry or Mango Mousse (*Contains cream Dairy, milk, nuts*)

## SPECIALITIES

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### Whole Stuffed Lamb (contains gluten) £350

Whole lamb marinated in vinegar, **yoghurt (milk)**, garm masalas, bay leaves, fresh ginger & garlic. Stuffed with rice, boiled **eggs**, new potatoes, mushrooms & then oven baked. Then garnished with fried onions, fried green chillies and fresh coriander on a bed of salad.

### Ran Special £65 Per Raan

Lamb Legs marinated in the juices of onion, garlic, black pepper, lime, and combination of steam & roast cooking. Served with onion & tomato salad.

**Prices available upon request**



## Food Sample Tasting Policy

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**As part of our service, we will offer you a complimentary sample tasting of your tailor-made menu.**

In order to receive a complimentary food sample tasting, the following terms apply:

Sample tasting will be offered to you upon confirmation of your event by a deposit payment.

Sample tasting will be for a maximum of 2 persons and if it's more than 2 will extra cost **£12** per person. Any drinks will be chargeable and must be paid for before departure on the day of the sample tasting.

Sample tasting will be offered from wedding menu. All sample tasting are to be at Aagrah Midpoint, on Tuesday - Thursday only.

If you require a further tasting, this will be chargeable at normal a la carte menu prices. If you require a food tasting prior to deposit payment, this can be arranged and will be charged at normal a la carte menu prices.





## EUROPEAN CUISINE MENU SELECTOR (Midpoint Only)

We have put together for you a selection of dishes to create a unique European Cuisine for your event. Simply select one dish from each category to tailor your menu.

### **A 3 Course Meal Available**

### **A 4 Course Meal to include soup**

#### **STARTERS**

##### **A medley of exotic fruits**

Dressed with mango and raspberry coulis.

##### **Aagrah deluxe prawn cocktail (contains eggs & dairy)**

Dressed in avocado, tomato, iceberg lettuce with citrus cocktail sauce.

##### **Deep fried calamari rings (contains gluten)**

Served with pear and rocket salad, drizzle of sweet chilli.

##### **Chicken liver pate**

Served in homemade red onion marmalade, salad leaves and garlic toast.

#### **SOUP**

A selection of warm homemade breads will be served to include:

White, Wholemeal and Nan with a variety of flavours

##### **Roasted eggplant soup**

Oven baked black aubergine puree with garlic crisp.

##### **Leek and Potato Soup (contains dairy)**

Thick creamy soup served in traditional style.

##### **Tomato and Basil soup**

Finished with a thread of **double cream**.

#### **MAIN COURSE**

##### **Supreme of chicken in lime and ginger**

Served with coriander, asparagus, plum tomatoes parsley and new potatoes.

##### **Pan fried breast of chicken filled with a wild mushroom**

On a bed of pumpkin mash served with florets of broccoli & cauliflower

##### **Roast Rack of spring lamb**

On a bed of chives mash topped with grilled cucumber rings and minted jus.

##### **Pan fried fillet of sea bass**

Served with assorted buttered vegetables and drizzled with garlic butter (**milk**).

##### **Baked wild Salmon marinated in olive oil, honey & lime juice.**

Served with mixed green vegetables, sundried tomato and creamy cheese (**milk**) sauce.

#### **VEGETARIAN**

##### **Vegetable filo parcel with herb tomato sauce (contains gluten)**

Filled with courgette, fennel, cabbage, topped with asparagus and balsamic dressing.

##### **Stir fried oriental vegetables**

On a bed of Chinese soft noodles (contains wheat/gluten)

#### **DESSERTS**

**Traditional bread and butter pudding (contains dairy & gluten)**

**White chocolate Bavaria.**

**Selection of homemade mango mousse or chocolate mousse (contains dairy)**

**Aagrah special passion fruit mousse (contains dairy)**

**Coconut cream caramel paradise**



## **Testimonials:**

*We all thought the food you provided was excellent and I have received so many compliments about the food. The service too was excellent and the staff couldn't have been more helpful.*

*I won't hesitate to recommend the Aagrah and to our friends.*

*Mr Ray Peacock (Ripley, Harrogate 2013).*

*Everybody is really buzzing about last night, the food was fantastic and you did us proud. Can you please say a big thank you to all of your team, will recommend the service to other schools.*

*Will be in touch about the next one soon!!*

*Rob Clark (North Featherstone 2013)*

*I would just like to say a huge thank you for the amazing food, service, management and efficiency throughout my wedding and we would like to thank you personally for your excellence through the course of the last 4 months and of course on the day of the wedding.*

*Alhamdolillah the food and presentation was perfect and most of my guests agreed and commented on how lovely it was!*

*Iram (Manchester 2013)*

*Masood and I were so impressed with you and the team, and of course the delicious food. Everything exceeded expectations and was executed perfectly. We would both like to thank you for all of your time and hard work. Please keep in touch, and we look forward to working with you again in the future. Once again, thank you.*

*Mehar and Masood (Leeds 2013)*

*I visited this restaurant with a large group of friends and had high expectations due to a lot of people saying how good it was. I found the staff polite and happy to be there. We had the Buffet and all the food I had was fantastic.*

*Kate (Leeds 2013)*

*Simply Amazing, Having lived in LA for many years it was a joy to have a real curry on home soil. The Aagrah did not disappoint.*

*Ms Javeria (Bradford 2013)*

*A delicious variety of cuisine. Each dish was distinctively unique and served, with style and elegance. Aagrah delivered the vision that we had for both the food and entertainment. Well done Aagrah you are always the best.*

*Raj Kumar (Bristol 2012)*

*Words of praise still keep on coming ten months after the marriage. It was an incredible delight for us to choose Aagrah, despite the various options we had been recommended. Your passion, enthusiasm and composed patience was incredible. What touched me most, was your personal presence throughout the evening. A very big thanks, let's start planning for the next one.*

*Kully Sager (Manchester 2013)*

*A very big thank you for making the Yorkshire Children Courage Award annual event a great success. See you next year.*

*Jane (Leeds 2013)*

# Aagrah Event Catering Terms & Conditions:

## DEFINITION

'In the following terms and conditions the words 'we', 'us' 'the midpoint suite' and 'Crystal peaks, Leopold shall mean Aagrah Group, whose Head Office Address is Aagrah House, 4 Saltaire Rd, Shipley BD18 3HN. The 'client' and 'you' shall mean the person or the company responsible for commissioning, signing these terms & conditions and payment of the event. The 'event booking contract' means the agreement between the 'event catering team/the midpoint suite' and 'the client' for a specific booking. These terms & conditions will form part of the 'Event Booking Contract.

### 1.0 BOOKING CONFIRMATION

Upon receiving a provisional booking, we shall hold a date for you for 14 days subject to availability. We shall issue the client with the event booking contract which shall contain the last date upon which the client is obliged to return the event booking contract alongside the required deposit. Once both You and We sign the Event Contract, all provisions reserved on your behalf will be confirmed and therefore subject to the terms & conditions of the Event booking Contract. We reserve the right to release the provisional dates if the confirmation is not received by the date stated and hence deemed cancelled. No cancellation fee shall apply in these circumstances. If other enquiries are received for the same dates we may contact you earlier for confirmation.

### 2.0 PAYMENT

Below are the payment details for The Midpoint Suite and Crystal peaks, Leopold - 25% of the full package payment is required as a deposit to secure your booking.

## Your payment of a 25% deposit is confirmation that you agree and accept the terms and conditions outlined in this agreement and you are bound by these conditions.

- The remaining 75% is to be paid 7 prior to the event.

Should the client fail to pay any such deposit or payment within 14 days of enquiry, we may treat the booking as cancelled by the client. The above terms may be negotiable but at the discretion of the Aagrah Group.

### 3.0 GUEST NUMBERS

The event booking contract shall specify the guaranteed numbers that you expect to attend the event. The final number of guests attending must be notified at least 3 days prior to the event and must not exceed a difference of 10%. Any increase further than 10% guest cannot be guaranteed, however we shall endeavour to meet your requirement.

- The payment for additional guests must be settled on the day of the event. Each extra guest will be charged the price per head agreed on the event booking contract.
- If the final numbers are lower than the guaranteed numbers, we shall invoice for the guaranteed numbers as stated on the event booking contract.
- If the actual numbers are higher than the guaranteed number we shall charge as per agreed price for actual numbers.
- If the number of guests at your event exceeds your confirmed number of guests by more than 20 people, we cannot guarantee that we will be able to provide sufficient food for your guests.
- The payment needs to be settled on the completion of the event with the banqueting manager in charge.

### 4.0 CANCELLATION OF EVENT

In the event that the client cancels the event, for whatsoever reason, we reserve the right to charge the following cancellation charges

**Cancellation 3 months or more prior to the event** - The full amount paid as deposit will be non-refundable but transferable to another date subject to availability within 6 months from the date of the event.

**Cancellation within 3 months or less to the event** - You shall be liable to pay the Aagrah Group 50% of the total amount of the event.

### Any deposit paid shall be non-refundable.

Any invoice issued to you post cancellation should be settled within 7 days from the date of receipt of Invoice.

All cancellation must be confirmed in writing and will be effective from the date of receipt from the Aagrah Group.

We may cancel a booking if:

- If the venue is closed due to industrial dispute, nature, or any other public authority
- Due to any matters beyond our control i.e electric failure or any other matter which results in a compromise in our delivery of food. We will however endeavour to find alternative solutions to deliver the service.
- The client becomes insolvent, or enters into liquidation or receivership and we believe that the client will be unable to fulfil their full obligation as stated in these terms & conditions.

### 5.0 DRINKS

For The Midpoint suite the client may provide their own spirits & liquors which will be subject to corkage charge as agreed with the manager. All other beverages including beers, wines and any non - alcoholic drinks are to be purchased through the Midpoint Suite.

**Note-** we can create tailor made beverage package to suite your requirement. Please discuss with our events team for further information.

### 6.0 EVENT DETAILS

- Any amendments to the booking details for event catering, the Midpoint Suite or Crystal Peaks/ Leopold Sq is to be notified to the Aagrah Group at least 3 days prior to the event in writing. Any changes after this period may be accepted at discretion with us.
- The event shall start and finish at the times as indicated on the event booking contract, failing which the client shall be liable to additional charges.
- Any evening events running over 1am will be charged at £500 per hour.
- Any special dietary requirements should be notified to our events team at least 3 days prior to the event.
- Any external services for an event that are arranged directly by the client must be approved by the Aagrah Group at least 28 days prior to the event and these services also remain the sole responsibility of the client. We reserve the right to refuse admission to our premises of any external service providers that we feel may compromise the reputation of the Midpoint Suite, Saltaire Suite & The Aagrah Group.

### 7.0 GENERAL

- The client shall at all times ensure that no damage is caused to the property, structure, grounds or equipment of the Aagrah Group, no matter how minimal. The client shall be liable for any costs of replacement/repair together with the costs of labour to any damage or breakage.
- **No fireworks are permitted for the duration of the event. Under no circumstances should the client of any of the guests cause fireworks to be set off or displayed on the Aagrah premises or the surrounding boundary. The client must ensure that their guests are made aware of this prohibition. It is an offence to set off fireworks in a street or a public place. Failure to comply shall result in a breach of our terms and conditions and your details shall be forwarded to the Leeds Environmental Health Department and the Police.**
- The client shall not bring onto the Midpoint/ Crystal Peak/ Leopold premises any food or drink to use during any event unless agreed on the event booking contract. The exception to this term is that of a wedding/celebration cake. This will be the sole responsibility of the client and we shall hold no liability for loss or damage for any cake that is not supplied by us.
- Chair sachet and chair covers have to be from Aagrah, no external hire company will be allowed.
- **Parking** is subject to availability, the management cannot accept any responsibility for loss or damage of property or vehicle in this car park or any cark.
- The Clients shall confirm if there are any special dietary requirements for them or any of the guests. It is imperative that client provide this information a week before the event date and that the client fully understand that neither Aagrah, or Aagrahs' employee, or agents will be held responsible should you fail to provide this information.

### 8.0 GOVERNING LAW

These terms & conditions shall be governed by English Law and the parties hereto submit to the non-exclusive jurisdiction of the English Courts.