# & Outside Catering

brought to you by

# Welcome...

to the Midpoint Suite Conference and Banqueting Centre

## Our Promise

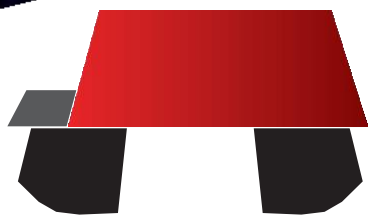
Thank you for considering The Aagrah Group for your event. The group is composed of restaurants located at selected locations across Yorkshire. We have our own dedicated banqueting suites in Pudsey and specialise in outdoor catering services available throughout the United Kingdom.

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 though our dedicated teams of professionals in accordance with your satisfaction.

M. Aslam MBE, DL



## The Midpoint Suite 91' x 53'

- The Midpoint Suite - 442 m²
- Upper Lounge Area - Right - 53 m²
- Upper Lounge Area - Left - 52 m²
- Bar Area - 23 m²

### Seating Capacity

Banqueting - 450  Theatre Style - 700

## The White Rose Suite 52' x 53'

- The White Rose Suite - 258 m²
- Upper Lounge Area - Left - 52 m²
- Bar Area - 23 m²

### Seating Capacity

Banqueting - 250 Theatre Style - 350

## The Yorkshire Suite 39' x 53'

- The White Rose Suite - 192 m²
- Upper Lounge Area - Right - 53 m²

### Seating Capacity

Banqueting - 175  Boardroom Style - 225

# A new and modern exciting corporate hospitality and private functions centrepiece for the North of England.

## The Midpoint Suite

The Midpoint Suite, a purpose-built venue in Yorkshire, is an exciting place to host. Using the latest technology in audio and visual our technicians will help you choose suitable and effective equipment for your conference or event set up. We provide total event management services, venue hire and event catering.

## Venue  Facilities

- Capacity up to 450 seated
- On-site parking
- Large hotel within five minutes walk

## Midpoint Suite Services

## Types of cuisine

- Our speciality is Kashmiri and South Asian Cuisines
- We can also provide continental, Chinese, Arabian and English food on request

## 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 Service and Table Layouts

• Sit Down Dinner • Family Service • Table Service
• Formal Service • Platter Service • Buffet Services
• Finger Food (canapés) • Alfresco Dining • Barbecues
• Special Event / Wedding Planning
• Event Management Service • Theatre Style Set Up
• Waiting Staff • Room Set Up • Crockery, Cutlery, Glassware and Linen

## 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
Tel : 07432 725 308 email: info@aagrah.com

## Our ethos

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. The Aagrah experience is designed to overwhelm you with a complete sensory journey, encompassing the rich cultural ambience and truly remarkable culinary sensation of authentic Kashmiri cuisine time and time again.

Balancing time honoured dishes with culinary innovation, our hand picked, award-winning team of chefs relentlessly work to provide healthy and nutritious dishes prepared to nothing less than total satisfaction, in the most comfortable of atmospheres, to our esteemed clientele.

- *Aagrah equals satisfaction, comfort and affordability*

## Our history

Our family is important to us. Since opening our first restaurant in Shipley in 1977 our family run restaurant group has grown due to the high standards we set ourselves beign recognised by the regional community. With family members personally managing each restaurant we ensure that our ethos is consistently delivered, along with those personal touches that distinguishes from our competitors.

- *Creating history for four decades*

## Our restaurants

Aagrah Group of restaurants now post 9 restaurants at selected locations across Yorkshire. Wether dining in the main restaurant, being hosted in a private function room or simply wishing to enjoy a quiet evening at home with a takeaway, our restaurants can cater for all your requirements. We offer free parking at most of our locations. Watch out for our promotional offers including mega buffet evenings and early bird specials.

Our restaurants can be found in:

• Leeds City Centre • Garforth • Skipton
• Shipley à la carte • Shipley Grill and Carvery • Pudsey
• Doncaster • Tadcaster • Wakefield.

- *Reinventing Kashmiri cuisine*

## Our credentials

Our passion for food has led us to both national and international recognition over the years. Boasting not one but two international Indian chef of the year awards and 2 booker prize awards for excellence (Garforth), Aagrah has truly been recognised by the industry. Aagrah was awarded the best restaurant group in the UK at the prestigious British Curry awards in 2006. Aagrah Garforth, Leeds city and Shipley were also finalists in the best in the north east category. Aagrah Shipley also triumphed as the best international restaurant in the Yorkshire life food and wine awards 2008.

- Leeds have been shortlisted in the British Curry Awards 2021
- The Aagrah group are in the final of the Asian Curry Awards 2021
- *Award winning quality*

We are also recognised for our charitable contributions. Our founder and chairman, Muhammad Sabir, was awarded an MBE in the new years honours list 2006 in recognition of his efforts in raising funds for good causes for over 25 years.

- *Giving something back to those in need*

# 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 and many more.

For further information regarding event catering please contact the team:

*Pushing the boundaries in event catering*

# Events team

Arshad Mahmood 07974 755551 or Masud Parvez 07432 725308
(Mon-Fri 9am- 4pm)
Tel: 01274 668818 (16.30 - 22.00) 01274 530880 (10.00 - 15.00)
Email: info@aagrah.com

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

## Our place in the community

Our extended family is as equally as important to us as our own. We are committed to the continuous support of good causes, within the communities that surround our locations and internationally. In 2004, Aagrah set up the Jannat Welfare Trust a separate company which would bring together all charitable activities of Aagrah. To date we have raised over 2 Million pounds for charitable organisations in both the UK and abroad. We have raised funds for Marie Curie cancer care, Leeds Mencap and Make-A-Wish foundation to name just a few.

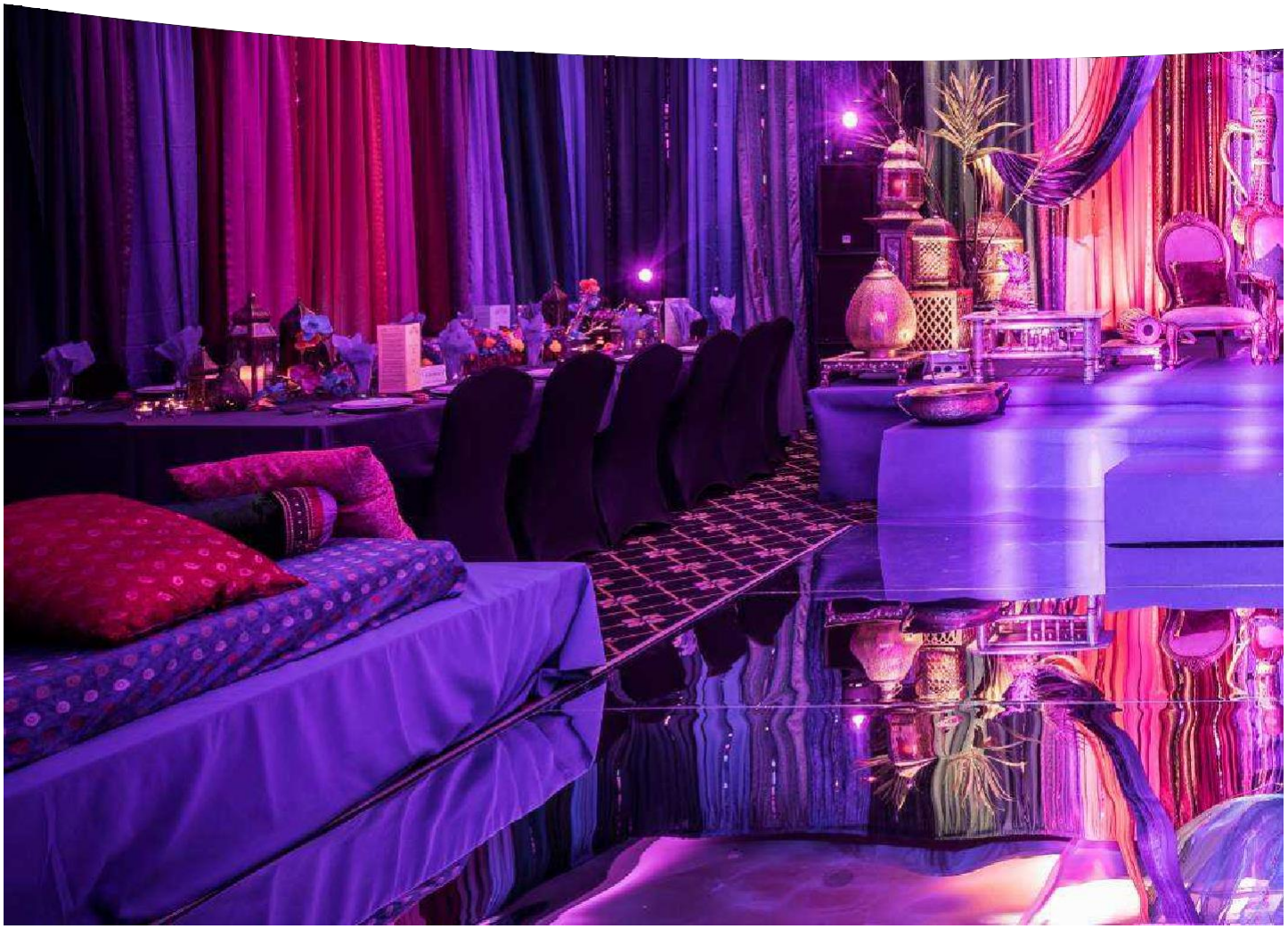
To ensure employment opportunities at a grassroots level we will continue to strive to be a major employer for developing culinary craft talent within the local educational community.

- *Investing in the community*

## Contact us

Aagrah group of restaurants, Aagrah House
4 Saltaire Road, Shipley, Bradford, BD18 3HN

T : 01274 530880
E : info@aagrah.com
W : www.aagrah.com



# Midpoint Suite rates

Minimum number of guests for
The Midpoint Suite 120
Maximum 450

Mon – Thu: £19.95 per head
Fri - Sun: £21.95 per head

# Package includes:

**3 Starters served with salad & 2 sauces**
(On the bone/Off the bone Meat)

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

**Naan Or Tandoori Roti**

**Platter of Fresh Salad**

**Pilau Or Biryani**
(Chicken, Meat or Veg – On the bone)

**Raita**

**2 Asian Desserts**
(NB: £1 exta per head for Ras Malai)

- Room Hire
- Cutlery, Crockery & Glassware
- Serving Staff
- Kitchen Chefs
- Full room setup
- LED coloured lighting
- Table linens
- Paper Napkins (Choice of colours subject to availability)
- Printed Menus
- Use of Bridal room
- Use of AV system
- Private Parking for Bride & Groom
- Cake & Gift table

## 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 | £1.00 |
| Table drinks (2 soft drinks & Water) | £2.20 |
| Tea and Coffee | £1.60 |
| Pink Tea | £1.80 |
| Additional dishes | £1.20 |
| Cheese cake | £1.20 |
| Chair covers (White only) | £1.60 |
| Tie Backs | £1.00 |
| Coloured Cloth Napkins | £1.30 |
| Coloured slip cloth | £11.00 per table |
| Coloured Chair covers | price on app |
| Dance Floor | £280.00 |
| Decorated Top Table | £110.00 per table |
| Fruit Display | starting from £350 |
| Dessert Display | starting from £450 |
| 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

# Multiple bookings

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.

# Outdoor events

Prices start from £14.95
Build your own package available

**Charity event prices available. T&Cs apply**

# 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.

## CANAPÉS

**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)
Shami Kebabs (Mini)
Meat Samosa (Mini) (contains MUSTARD)
Mini Meat Kofta on skewers

### VEGETABLE

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

## STARTERS

### CHICKEN

(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(contains 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 fried.

# Fish

**Machli Sardaryab**
Fish marinated in juices of cardomom, 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 chilies, mashed potatoes and raisins. Coated authentic Asian spices, eggs and deep fried. (contains GLUTEN)

# Meat
## (Chops extra £1 per person)

**Bihari Tikka (on or off bone)**
Specially selected meat marinated in ginger, garlic, green chillies, onions, pickled spices (contains 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 filing cooked in delicate spices & roasted coriander seeds, folded in crispy triangles and deep fried. (Contains WHEAT/GLUTEN and MUSTARD seeds).

**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 and MUSTARD seeds).

**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 & fried.

**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 highly-flavoured with green cardamom, coriander, hing then shallow fried.

**Chapli Kebab**
Mutton minced with onions, green chillies, herbs & spices, scrambled egg then shallow fried.

# Vegetarian

**Vegetable Samosa**
Spicy vegetable filling folded into triangles, and then deep-fried. (Contains WHEAT/GLUTEN and MUSTARD seeds).

**Palak Paneer Samosa**
Paneer(CHEESE) and spicy spinach filling folded into triangle, and then deep-fried. (Contains WHEAT/GLUTEN and MUSTARD seeds).

**Paneer Rolls**
Spiced grated Indian CHEESE wrapped in flaky pastry & deep-fried. (Contains WHEAT/GLUTEN and MUSTARD seeds).

**Vegetable Rolls**
Spiced mashed vegetables wrapped in flaky pastry & deep-fried. (Contains WHEAT/GLUTEN and MUSTARD seeds).

**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 gram flour & deep fried. (contains MUSTARD seeds, curd CHEESE (milk) SESAME seeds)

# MAIN DISHES

## Chicken

**Murgh Kashmiri Korma (on or off the bone, thigh or breast)**
Diced chicken mildly cooked with garlic, ginger, saffron, YOGHURT, CREAM 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, YOGURT 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 YOGURT, milk, garlic, red chillies, 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 Hyderabadi (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 in a 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

**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.

**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

**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)

**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.

**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)

**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

**Meat Sindhi Biryani (On/Off Bone Meat)**
Highest quality aromatic rice with meat (contains YOGHURT, milk) cooked with selected biryani masala flavoured with saffron & mixed together.

**Chicken Sindhi Biryani**
Highest quality aromatic rice with chicken, YOGHURT (milk) cooked with selected biryani masala, flavoured with saffron & mixed together.

**Nauratan Biryani (V)**
Selection of vegetables marinated in special biryani masala then slightly steamed with rice and saffron.

**Traditional Meat or Chicken Biryani**
Highest quality aromatic rice with meat (contains YOGHURT, milk) cooked with selected biryani masala flavoured with saffron & steamed together.

**Punjabi Biryani**
Punjabi traditional biryani full of flavor and aroma. Cooked with selected spices & masala to give the best taste of Punjab.

**Kashmiri Biryani**
A very traditional chicken / meat biryani cooked with traditional Kashmiri masala and YOGHURT.

**Hyderabadi Biryani**
An Indian subcontinent popular dish, which was royals favourite. Chicken or meat cooked with YOGHURT, hyderabadi royal spices and steamed together.

## Pilau

**Plain Pilau (V)**
Rice cooked with onions and tomatoes, in juices of black pepper, bay leaves, cinnamon, cloves, and coriander & cumin seeds.

**Zeera Rice (V)**
Rice cooked with cumin seeds, curry leaves, salt and selected spices.

**Matar Pilau (V)**
Aromatic 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 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 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 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 rice cooked with chana, onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves, coriander seeds & cumin seeds.

# BREAD

**Nan (Contains GLUTEN)**
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

**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

**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

**Green Mint Chutney (contains YOGHURT, milk)**

**Tamarind Chutney**

**Garlic & Corriander**

**Apple Chutney**

**Red Chilli Sauce**

**Mango Chutney**

**Tomato Onion chatni**

## DESSERTS

**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, milk NUTS)**

**Rubberie Kheer (Contains CREAM, milk NUTS)**

**Fruit Trifle (contains milk and NUTS, GLUTEN)**

**Falooda (Contains CREAM, milk, NUTS)**

**Cheese Cake (Contains CREAM, milk, GLUTEN, NUTS)**

**Gajerela (Contains, CREAM, milk NUTS)**

**Fresh Fruit Platter**

**Strawberry, Mango or Choco Mousse (Contains CREAM, milk, NUTS)**

**Gajer Halwa (contains NUTS)**

**Dal Halwa (contains NUTS)**

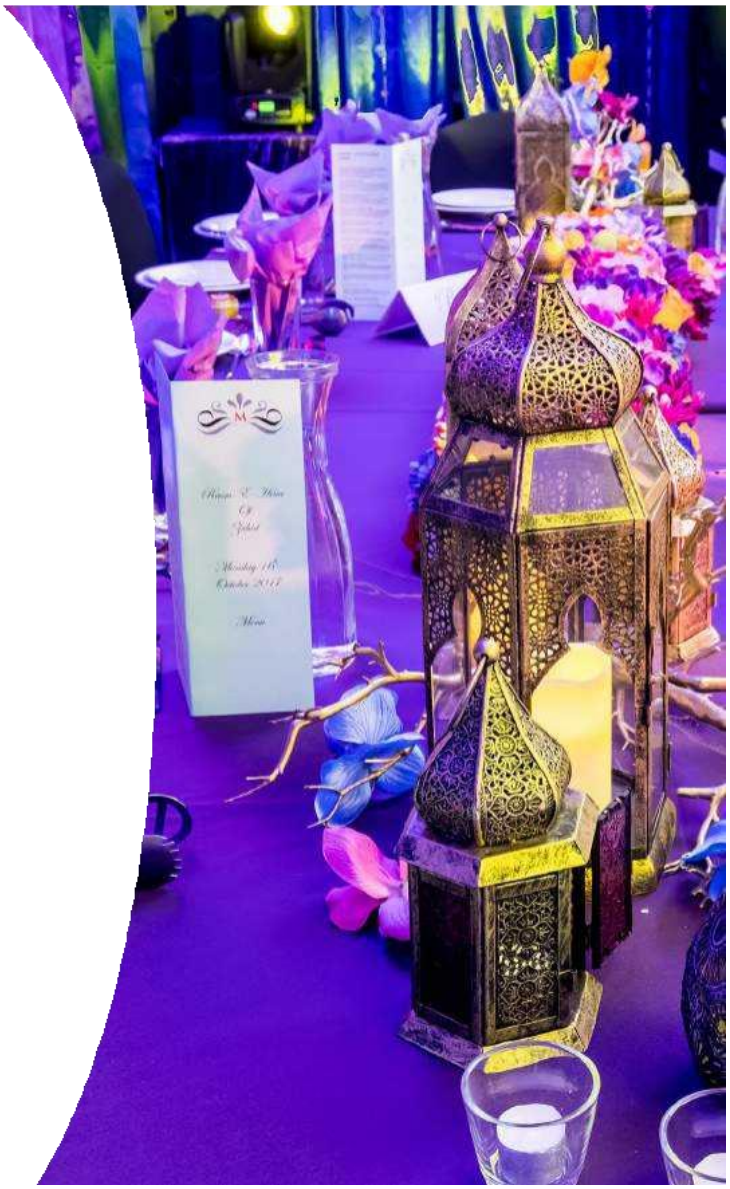
**Kulfi Falooda (contains NUTS)**

## SPECIALITIES

**Whole Stuffed Lamb** **£285**
Whole lamb marinated in vinegar, YOGHURT (milk), garammasala, 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** **£60.99 Per Ran**
Lamb Legs marinated in the juices of onion, garlic, black pepper, lime, and a combination of steam & roast cooking. Served with onion & tomato salad.

**Saji (Balochistan) (Contains GLUTEN)** **£35.00**
Whole chicken, skin on, marinated in YOGHURT (milk) and selected balochi spices then cooked over charcoal, served on a bed of vegetable biryani garnished with lime and fresh coriander with chicken nimak mandi and nan, served on a tawa (metal plate)



# Food Sample Tasting Policy

## 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 is for more than 2 people it will cost £12 per person extra. 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 the wedding menu. All sample tasting are to be at Aagrah Midpoint.

**Food tasting only available Mon - Weds subject to availability**

**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.**

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