

buffet menu

Please see the description of the dishes for allergens

STARTERS

Aloo Tikki

Potatoes mixed with garlic, ginger, pomegranate, green chillies, fresh coriander, and selected spices, shallow fried.

Fish Masala

Fish marinated with selected spices and deep fried.

Chicken Seekh Kebabs

Minced meat with onions, green chillies, herbs, and spices, cooked on a skewer.

Meat Chops

Meat chops marinated in garlic, lime, black pepper highly-flavoured with green cardamom, coriander, hing then shallow fried

Aloo Pakora (V)

Baby potatoes mixed with green chillies, herbs & spices. Dipped in spicy batter & then deep fried.

A wide selection of salads, chutneys, and pickles.

MAIN MEALS

Chicken Tikka Masala

Chicken, marinated in **yoghurt (dairy)**, herbs and spices. Gently cooked in a clay oven (tandoor) then cooked in an onion-based sauce with fresh coriander, green chillies, onions, and **cream (dairy)**.

Meat Hydrabadi

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

Chicken Bhuna

A thick chicken curry with herbs, fresh tomatoes, green chillies, green dhania, fresh ginger and garlic.

Gobi Gosht (V)

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

Daal Tarka (V)

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

Palak Aloo (Ve)

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

Biryani Pilau

Chips

DESSERTS

Assorted Hot & Cold Desserts

Fruit Platter

Sticky Toffee Pudding and many others



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