## buffet menu

## Please see the description of the dishes for

 allergens
## STARTERS

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

## Fish Masala

Fish marinated with selected spices and deep fried.

## Gowala Mandi Kebab

Minced steam chicken mixed with potatoes, onions, green chillies, selected herbs, spice and shallow fried.

## Meat Samosa

Spiced meat, potatoes and peas filling cooked in delicate spices \& roasted coriander seeds, folded in crispy triangles and deep fried. (wheat, gluten, mustard seeds)

Onion Bhaji (V)
Onion roundlets dipped in spicy batter and then deep fried.
A wide selection of salads, chutneys, and pickles.

## MAIN MEALS

Chicken Sindi Korma
Diced chicken breast cooked with onions, garlic, tomatoes, green chillies, fennel seed, yoghurt (Milk), fresh lime, cream (milk), fresh bay leaves \& garam masala.

## Meat Achar

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

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

Meat Korma
Meat cooked with onions, garic, tomatoes, green chillies, fennel seed, yoghurt (Milk), fresh lime, cream (milk), fresh bay leaves \& garam masala.

Dall Piaz(V)
Chana dal (yellow split lentis) cooked with spring onions,
tomatoes, and fresh coriander, green chillies and selectéd herbs \& spices.

Lahorie Cholay (V)
Whole chickpeas and masoor dal cooked together with garic, tomatoes and a selection of Lahorie spices.

Peas Pilau (V)
Aromatic rice cooked with green peas, onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves, coriander \& cumin seeds.

Chips
DESSERTS
Assorted Hot \& Cold Desserts
Fruit Platter
Sticky Toffee Pudding and many others


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