

# buffet menu

Please see the description of the dishes for allergens

## STARTERS

### Aloo Pakora(V)

Potatoes dipped in spicy batter and then deep fried.

### Fish Masala

Fish marinated with selected spices and deep fried.

### Chicken Wings

Fried chicken wings marinated in **yoghurt (milk)**, ginger, garlic & selected tandoori spices.

### Seekh Kebab

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

### Bihari Tikka

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

A wide selection of salads, chutneys, and pickles.

## MAIN MEALS

### Chicken Korma

Chicken cooked with onions, garlic, tomatoes, green chillies, fennel seed, **yoghurt (Milk)**, fresh lime, **cream (milk)**, fresh bay leaves & garam masala.

### Keema Bhuna

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

### Chicken Tikka Balti

Juicy boneless cubes of chicken marinated in spiced **yoghurt, (milk)** and barbecued on charcoal specially cooked with fresh garlic, ginger, tomatoes, green chillies & coriander.

### Daal Gosht

Diced meat cooked with lentils, onions, garlic, ginger coriander, and cumin. Flavoured with nutmeg and fresh coriander.

### Aloo Gobi(V)

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

### Vegetable Ginger(V)

An assortment of fresh vegetables cooked with lots of Ginger, selected spices, garlic, fresh tomatoes, coriander, aniseed, green chillies and black cardamom. Garnished with fresh coriander.

### Lemon Rice

Basmati rice infused with fresh lemon, onion seeds & cumin seeds.

### Chips

## DESSERTS

### Assorted Hot & Cold Desserts

### Fruit Platter

Sticky Toffee Pudding and many others



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