

buffet menu

Please see the description of the dishes for allergens

STARTERS

Onion Bhaji (V)

Onion roundlets dipped in spicy batter and then deep fried. Garnished with salad and pomegranate seeds.

Fish Masala

Fish marinated with selected spices and deep fried.

Seekh Kebab

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

Chicken Tikka

Chicken thigh marinated in spiced **yoghurt (milk)** and barbecued on charcoal.

Aloo Tikki (V)

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

A wide selection of salads, chutneys, and pickles.

MAIN MEALS

Chicken Hydrabadi

Cubes of chicken breast cooked with spices, fresh coriander, fresh **cream (dairy)**, **yoghurt (dairy)**, tomatoes, garlic and ginger in bay leaf juices, cardamom, poppy seeds and cloves.

Meat Madras

Meat cooked together with green chillies, **cream (dairy)**, curry leaves and madras spices.

Chicken Dopiaza

Chicken briskly fried with fresh onion rings, green chillies, fresh coriander, black pepper, bay leaves, cinnamon and cardamom juices

Meat Rogan Josh

Meat spiced with herbs, julienne cut ginger, **yoghurt (dairy)**, fresh coriander, green chillies and peppers. Garnished with fried tomatoes and onions.

Dall Tarka(V)

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

Aloo Channa (V)

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

Mushroom Pilau

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

Chips

DESSERTS

Assorted Hot & Cold Desserts

Fruit Platter

Sticky Toffee Pudding and many others



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