

buffet menu

Please see the description of the dishes for allergens

STARTERS

Hara Bara Kebab (V)

Squash, fresh garden mint, peas, potatoes spinach green chillies, garlic and finely chopped ginger, dipped in thin spicy batter and shallow fried

Fish Pakora

Fish dipped in a spicy batter of mixed herbs and green chillies, then deep 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).

Chicken Bihari Tikka

Chicken marinated in ginger, garlic, green chillies, onions, pickled spices (mustard seeds) and cooked over charcoal.

Vegetable Samosa (V)

Spicy vegetable filling folded into triangles, and deep-fried. (wheat, gluten, mustard seeds)

A wide selection of salads, chutneys and pickles.

MAIN MEALS

Karahi Gosht

Meat specially cooked with onions, fresh garlic, ginger, tomatoes, green chillies, yoghurt (milk) & coriander.

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.

Chicken Makhani

Chicken cooked with onions, tomatoes, sultanas, pineapple, fresh cream (dairy), butter (dairy) and a selection of mild spices.

Dall Piaz(V)

Chana dal cooked with spring onions, tomatoes, and fresh coriander, green chillies and selected herbs & spices.

Sai Baji

Fresh spinach, fenugreek leaves, okra, aubergines, dall chana, cooked with onions, tomatoes, asafoetida and selected spices. Contains soya.

Vegetable Rice

Chips

DESSERTS

Assorted Hot & Cold Desserts

Fruit Platter

Sticky Toffee Pudding and many others



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