

Buffet Menu 8

Please see the description of the dishes for allergens

STARTERS

Grilled Mushrooms (V)

Mushrooms garnished with green chillies, pepper, salt and cooked on charcoal.

Fish Pakora

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

Seekh Kebab

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

Chicken Bihari Tikka

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

Vegetable Rolls (V)

Spiced mashed vegetables wrapped in flaky pastry & deep fried, (wheat, gluten, mustard seeds)

A wide selection of salads, chutneys and pickles.

MAIN MEALS

Meat Bhuna

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

Chicken Balti

Balti dishes are specially cooked with fresh garlic, ginger, tomatoes, green chillies & coriander.

Afghani Chicken

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

Saag Gosht

Diced meat cooked with spring leaf spinach, onions, garlic, ginger, coriander and cumin. Flavoured with nutmeg and fresh coriander (Contains soya)

Chana Masala(V)

Whole chickpeas cooked with tomatoes, garlic, onion and spices.

Aloo Matar(V)

Potatoes and peas cooked with whole onion seeds, curry leaves, onions tomatoes and 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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