

# buffet menu

Please see the description of the dishes for allergens

## STARTERS

### Aloo Palak Pakora(V)

Potatoes and spinach dipped in spicy batter and then deep fried (soya)

### 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.

### Meat Bihari Tikka on the bone

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.

### Kuna Gosht

Meat cooked with cream, yoghurt (milk), tomatoes, onion, desi ghee and steam cooked on a low heat

### 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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