

Buffet Menu 5

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 gram flour 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 the grill.

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 in to 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 & coriander

Meat Madras

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

Chicken Dopiaza

Chicken cooked with onions, garlic, ginger and selected herbs and spices.

Chicken Makhani

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

Daal Tarka(V)

Pink lentils cooked with onions, tomato, fresh coriander, green chillies and selected herbs and spices.

Sai Baji(V)

Fresh spinach, fenugreek leaves, okra, aubergine, 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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