

# buffet menu

Please see the description of the dishes for allergens

## STARTERS

### Aloo Tikki (V)

Potatoes mixed with garlic, ginger, pomegranate, green chillies, fresh coriander, and selected spices, shallow fried.

### Fish Kebab

Minced fish mixed with garlic, ginger, red chillies, mashed potatoes and raisins, coated in authentic Asian spices, eggs and deep fried (gluten)

### Chicken Seekh Kebabs

Minced meat with onions, green chillies, herbs, and spices, cooked on a skewer.

### Meat Chops

Meat chops marinated in garlic, lime, black pepper highly-flavoured with green cardamom, coriander, hing then shallow fried

### 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

### Chicken Tikka Masala

Chicken, marinated in yoghurt (dairy), herbs and spices. Gently cooked in a clay oven (tandoor) then cooked in an onion-based sauce with fresh coriander, green chillies, onions, and cream (dairy).

### Meat Achar

Cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed (mustard seeds), ginger and yoghurt (milk) gently simmered in bay leaf juices

### Chicken Bhuna

A thick chicken curry with herbs, fresh tomatoes, green chillies, green dhania, fresh ginger and garlic.

### Gobi Gosht

Tender Mutton and fresh gobi (cauliflower) cooked with fresh onions, garlic, ginger, coriander, green chillies, tomatoes, bay leaf, and cinnamon juice.

### Chana Masala (V)

Whole chickpeas cooked with tomatoes, garlic, onion and spices

### Palak Aloo (Ve)

New baby potatoes and spring leaf spinach cooked with onions, tomatoes, fresh coriander and selected herbs & spices. (soya)

### Vegetable Pilau (V)

### Chips

## DESSERTS

Assorted Hot & Cold Desserts

Fruit Platter

Sticky Toffee Pudding and many others



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