

# buffet menu

Please see the description of the dishes for allergens

## STARTERS

### Grilled Mushrooms (V)

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

### Lahorie Fish

Fish marinated in traditional Pakistani spices, sliced green chillies, ginger, fresh coriander and deep fried.

### Chicken Bihari Tikka

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

### Seekh Kebab

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

### Onion Bhaji (V)

Onion roundlets dipped in spicy batter and then deep fried.

A wide selection of salads, chutneys, and pickles.

## MAIN MEALS

### Chicken Sindi Korma

Diced chicken breast cooked with onions, garlic, tomatoes, green chillies, fennel seed, **yoghurt (Milk)**, fresh lime, cream (milk), fresh bay leaves & garam masala.

### Nihari Gosht

Meat cooked with garlic, ginger and **yoghurt (milk)**, onions, tomatoes, **flour (wheat/gluten)** and selected herbs and spices.

### Afghani Chicken

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

### Meat Bhuna

Meat cooked with onions, garlic, ginger, tomatoes, green chillies, and selected herbs and spices

### Dall Piaz(V)

Chana dal (yellow split lentils) cooked with spring onions, tomatoes, and fresh coriander, green chillies and selected herbs & spices.

### Vegetable Lahsen (V)

Assorted fresh vegetables cooked with tomatoes, fresh sliced garlic and coriander, green chillies with selected herbs and spices.

### Peas Pilau (V)

Aromatic rice cooked with green peas, onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves, coriander & cumin seeds.

### Chips

## DESSERTS

### Assorted Hot & Cold Desserts

Fruit Platter

Sticky Toffee Pudding and many others



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