

Buffet Menu 7

Please see the description of the dishes for allergens

STARTERS

Vegetable Pakora (V)

Assorted fresh vegetables and mushrooms, dipped in a spicy batter of mixed herbs and green chillies, then deep fried.

Fish Masala

Fish marinated with selected spices and deep fried.

Achari Seekh Kebab

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

Tandoori Chicken

Chicken on the bone marinated in a selection of Tandoori spices, yoghurt (milk) and grilled

Gowala Mandi Kebab

Minced steamed chicken mixed with potatoes, onions, green chillies, selected herbs & spices and shallow fried.

A wide selection of salads, chutneys and pickles.

MAIN MEALS

Meat Punjabi Masala

Diced meat cooked with garlic, yoghurt (milk), onions, onion seeds flavoured with cardamom, cinnamon and fresh coriander.

Chicken Saag

Chicken and spring leaf spinach tenderly cooked with spring onions, garlic, ginger, coriander, bay leaf and cinnamon juice (soya).

Chicken Korma

Diced chicken mildly cooked with garlic, ginger, yoghurt, cream, (milk) with a selection of Kashmiri spices.

Parsi Keema Chana

Mince and chickpeas cooked with onion, garlic, ginger, green chillies, tomato, cinnamon, garam masala & fresh coriander.

Dall Tarka(V)

Pink lentils cooked with onions, tomatoes, fresh coriander, green chillies & selected herbs & spices.

Vegetable Hydrabadi

Assorted fresh vegetables cooked with fresh coriander, cream & yoghurt (milk), tomatoes, garlic & ginger, cooked in the juices of bay leaves, cardamom and cloves.

Biryani Rice

Rice cooked with selected spices & vegetables

Chips

DESSERTS

Assorted Hot & Cold Desserts

Fruit Platter

Sticky Toffee Pudding and many others



AAGRAN[®]
restaurants | event catering

Buffet Menu 7