

# Buffet Menu 9

Please see the description of the dishes for allergens

## STARTERS

### Onion Pakora(V)

Sliced onions mixed in a spicy batter then deep fried

### Fish Kebab

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

### Meat Ribs

Meat ribs marinated in selected herbs & spices

### Chicken Thigh Tikka

Chicken on the bone marinated in spiced yoghurt (milk) ginger, garlic and tandoori spices

### 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

### Chicken Dopiaza

Chicken briskly fried with fresh onion rings, green chillies, fresh coriander, black pepper, bay leaves, cinnamon and cardamon juices.

### Chicken Tikka Balti

Balti chicken tikka cooked with tomatoes, julienne cut ginger, black pepper, salt. Garnished with fresh lime and coriander.

### Lal Maas

Diced meat cooked with whole red chillies, garlic, onion, black cardamom, cinnamon yoghurt (milk), coriander, turmeric and fresh coriander.

### Meat Korma

Meat cooked with onions, garlic, tomatoes, green chillies, fennel seed, yoghurt (milk), fresh lime, cream (milk), fresh bay leaves & garam masala

### Lahorie Cholay(V)

Whole chickpeas and masoor dal cooked together with garlic, tomatoes and a selection of Lahorie spices.

### Palak Paneer(V)

Spring leaf spinach and cured cheese (milk) cooked with onions, fenugreek, tomatoes, fresh coriander, green chillies and selected herbs & spices (soya)

### Matar Pilau

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

## DESSERTS

### Assorted Hot & Cold Desserts

### Fruit Platter

### Sticky Toffee Pudding and many others



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