

PUSHKAR

COCKTAIL BAR & DINING

Banquet Menu £29.00 per person

Appetiser

Poppadums and Chutney
(Mint and Spicy Mango)

Starters

Achari Murgh Tikka (chicken)

Chicken pieces in pickling spices, cooked in Tan door

Sheekh Kebab (lamb)

Minced Lamb with herbs and spices cooked in the clay oven

Or

Dahi Puri Chaat (v)

Shells of pastry filled with potatoes and chickpeas topped with sauces

Vermicelli Williams (v)

Spiced peas and potato rolled in vermicelli, served with sauces

Mains

Chicken Dopiazza

Chicken cooked with spices and twice the amount of onions

Lamb Roganjosh

Lamb simmered in a refreshing and enticing broth of onion, tomato and garam masala

Saag Aloo (v)

Potatoes imbued in a robust spinach sauce tempered with cumin and garlic

Dal Tadka (v)

Home style cooked chana dal tempered with cumin seeds, whole red chilli and garlic

(All dishes are served with plain rice and naan bread basket)

Dessert

Gulab Jamun with Vanilla Ice Cream (v)

An exotic fried dumplings of cottage cheese and reduced milk soaked in rose flavoured syrup

Any special requirements please inform the server.
Note: A 12.5% service charge will be added to your bill.
Minimum of 8 people

Banquet Menu £39.00 per person

Appetiser

Poppadums and Chutney (Mint and Spicy Mango)

Starters

Achari Murgh Tikka

Chicken tikka in pickled spice marinating cooked in the clay oven

Lamb Sheekh Kebab

Ground lamb with herbs char grilled in tan door, finished with spices

Salmon Dildar

Steak of Scottish salmon marinated in a special blend of spices, flavoured with fresh dill,
Char grilled in tandoor

Or

Dahi Puri Chaat (v)

Shells of pastry filled with potatoes and chickpeas topped with sauces

Vermicelli Williams (v)

Spiced peas and potato rolled in vermicelli, served with sauces

Paneer Shaslik (v)

Marinated Indian cottage cheese squares with colourful peppers and onions, char
grilled in tandoor

Mains

Chicken Tikka Masala

Chicken tikka stir fried in a creamy onions and tomato sauce flavoured with fragrant dried fenugreek leaves

Lamb Roganjosh

Lamb dices slowly simmered in a refreshing and enticing broth of onions, tomatoes and garam masala

Goa Fish Curry

An extraordinary dish of tilapia fillets simmered in a coconut and tamarind curry

Saag Aloo (v)

Potatoes imbued in a robust spinach sauce tempered with cumin and garlic

Mix Vegetable Kadhai (v)

Wok tossed seasonal vegetables with onion, tomato, peppers and crushed kadhai spices

(All dishes are served with plain/pilau rice and naan bread basket)

Sides

Dal Makhani (v)

Dark buttery, slow cooked Punjabi dal

Mix Veg Raita(v)

Mix vegetables with spiced yoghurt

Dessert

Gulab Jamun with Vanilla Ice Cream (v)

An exotic fried dumpling of cottage cheese and reduced milk soaked in rose flavoured syrup

***NOTE: Served for a minimum of 8 person. Any special requirements please inform the server.
Service Charge Of 12.5% will be added to the bill.***