

BANQUET MENU 1

Poppadums and Chutneys

STARTERS

Achari Murgh Tikka (chicken)

Chicken pieces in pickling spices, cooked in Tandoor

Seekh 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

Vermic<mark>el</mark>li Williams (V)

Spiced peas and potato rolled in vermicelli, served with sauces

MAIN COURSE

Chicken Dopiaza

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

DESSERT

Gulab Jamun with Vanilla Ice Cream (v)

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

£39.00

per person

Supplement charges will apply to main courses, should you require to change any items (£2 lamb/chicken/vegetable & £5 seafood). Please speak to a member of our team.

All food items can contain nuts or traces of nuts. Any special requirements please inform the server. Note: A 12.5% service charge will be added to your bill.

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