

# PUSHKAR

COCKTAIL BAR & DINING

## BANQUET MENU 3

Poppadums and Chutneys

### Murgh Malai Kebab

Creamy marinated chicken breast skewers grilled to perfection

### Adraki Lamb Chops

Marinated chops of lamb flavoured with ginger

### Achhari Haldi Salmon

Scottish salmon marinated in an organic turmeric pickle & special blend of spices

OR

### Paneer Shaslik (V)

Marinated Indian cheese squares with colourful peppers and onions

### Portobello Mushroom Galoti (V)

Spiced mushroom cakes with cottage cheese, ginger, chilli, coriander

### Vermicelli Williams (V)

Spiced peas and potato rolled in vermicelli

## MAIN COURSE

### Old Delhi Butter Chicken

Creamy chicken curry with a hint of sweetness and aromatic spices

### Khara Masala ka Gosht

Traditional whole spices, coloured peppers & chilli, ginger

### Malwani Prawns Curry

Prawns made with a secret touch of discretion

### Dal Makhani (V)

Slow cooked creamy and buttery black lentils

### Kadhai Vegetable (V)

Sauteed seasonal vegetable with onion tomato & crushed kadhai spices

### Palak Kofta (V)

Spinach and paneer balls in a creamy tomato-base sauce

All dishes are served with plain/pulao rice and naan/roti basket

## DESSERT

### Gulab Jamun

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

**£59.00**

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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**[www.pushkardining.com](http://www.pushkardining.com)**