

Diwali Dinner Buffet Menu

Starter

Murgh Anarkali Kebab (D)

Chargrilled Chicken, Ginger, Pomogranate, Tandoori Spices

Curry Leaf Prawn

Prawn, Curry Leaves, Pounden Spices

Beetroot Corn Wada (G)

Beetroot, Corn Kernels, Mint, Dry Spices

Subz Sikampuri

Combination Of Channa Dal, Garden Vegetables, Spices

Live Counters

Chat Counter

Bhel Puri, Pani Puri, Sev Batata Puri (Dgn)

Vegetarian Counter

Pau Bhaji /Ragada Patties Counter

Non-Vegetarian Counter

Lamb Kheema

Main Course

Vegetarian

Teen Mirch Paneer Tikka Masala (D)

Bell Peppers, Cottage Cheese, Tomato Rich Gravy, Laholi Masala

Vegetable And Tofu Kofta Curry

Vegetable, Tofu, Aromatic Spices

Tandoori Broccoli & Cauliflower (D)

Char Grilled Cauliflower and Broccoli Florets Marinated in Yellow Chilli and Spices

Hing Aur Jeere Ke Masala Aloo

Newjersey Potatoes, Peppers, Asafoetida, Cumin Seeds

Sarson Ka Saag (D)

Garden Fresh Mustard Leaves, Spinach, Garlic

Seafood

Prawn Caldeen

Tiger Prawn, Coconut, Tamrind, Ginger

Masala Fried Fish

Fry Fish, Pounded Spices

Meat

Rampuri Murgh Korma (D)

Chicken Thighs, Roasted Spices, Kewra, Rich Gravy

Hydrabadi Kache Ghost Biryani (D)

Diced Lamb, Basmati Rice, Aromatic Spices

Subz Ki Tehri (Vegan)

Garden Fresh Vegetables, Basmati Rice, Mint, Whole Spices

Fluffy Steamed Rice

Langarwali Dal

Slow Chooked Mixed Lentils, Cumin tempered

Indian Breads

Naan / Roti / Parantha / Missi Roti

Salad

Indian Greens (Car, Cuc, Mooli, Gem Let, Red Rad, Sprouts)

Mix Greens, Gerkins, Avocado, Gem Lettuce, Olives, Capers Dressing

Moong Sprout Koshimbri Salad

Spiced Sweet Potatoes Beetroot Feta Cheese Salad (D)

Grilled Tofu, Asparagus, Heirloom Carrots, Peppers, Garlic Salad

Mogo Chaat (G) (D) (G), Dahi Bhalla Sev (D)

Raita Station (D), Mini Coin Papads, Assorted Chutneys, Pickles, Yogurt

Dessert

Blueberry Pistachio Cheesecake (N)(G)(D)

Coconut Honey Jamun (D)(N)(G)

Alphones Mango Shrikhand Chocolate Cups (D)

Assorted Indian Sweets

Angoori Rasmalai (D) (N)

Anjeer Burfi Roll (D) (N)

With Wild Rice Cinnamon Pudding

Mango Fig Kulfi (D)

Rose Gulkand Kulfi (D)

Masala Chai / Coffee

* Denotes spicy dish. Allergens **G**-Gluten, **N**-Nuts, **D**-Dairy, **E**-Eggs, **C**-Crustacean, **M**-Molluscan, **L**-Lupin, **S**-Sulphites, **CEL**-Celery, **F**-Fish, **SES**-Sesame, **MUS**-Mustard, **P**-Peanuts, **SOY**-Soy

£90 per person