

Unique Banquet Dinner

Available only for 20th & 21st January 2012

STARTER

[Starters are served with fresh salads.]

FISH AMRITSAR

Marinated sea bass, coated in spicy batter, and then lightly fried which is served with tomato sauce.

ALOO CHOP

Mash potato which is a pattie marinated in special spice and herbs.

MAIN COURSE

[All main course are served with Rice and Freshly Baked Naan.]

MAACHER JHOOL

Sea bass, turmeric, salt, sunflower oil, fenugreek seeds, cumin, onions, ginger and garlic paste, tomatoes, green chillies, ground chillies, ground coriander, water and freshly chopped coriander.

HARIYALI SAAG GHOST

Lamb cooked with Spinich, turmeric, chilli, coriander, cumin, garam massala and tomato paste.

PANCHMISHALEE DHAL

Five different lentils mixed together, then cooked with onions, ginger, bay leaf, turmeric, coriander, cumin, garnish with sun flower oil, panchpuran, curry leaves, garlic, dry red chilli.

MURGI DIYA DONIYA

A spectacular dish which was the winner of Wolverhampton & central region's curry chef of the year competition, and the runner up of the national finals. Steaks of the chicken breast are first marinated in garlic and ginger puree, salt, pepper and sesame oil. Chicken is then cooked with fresh onions, ground coriander, curry leaves, fresh mint, chives, finely chopped tomatoes; plenty of freshly chopped coriander, homemade tomato paste and green chillies. Chicken stock is also added to give this dish texture.

DESSERT

KHEER

One of the most popular Indian Dessert. Special rice pudding served with ice cream.

All inclusive banquet dinner @ £22.50 per head only.