

**GLAZIERS HALL &
LIFE'S KITCHEN PRESENT
MR TODIWALA'S FLAVOURS OF BOMBAY**



PREMIUM BUFFET LUNCH CONFERENCE MENU 2024

PLEASE CHOOSE ANY THREE OPTIONS FROM THE BELOW MENUS

MENU INCLUDES PROVISION OF:

- DHAANSAAK RICE
(CARAMELISED ONION RICE FLAVOURED WITH STAR ANISE AND BLACK
CARDAMON)

-KERALAN PARATHAS

MINIMUM TOTAL ORDER – 100 PORTIONS



MEAT SELECTION

MALABAR STYLE CHEEMEN CURRY WITH KADAM PULLI

Keralan style prawn curry flavoured with Malabar Butter nut berry.

LEELI CURRY MA MACHCHI NA KAVAAB

Salmon kavaabs (kebabs) simmered in a light green coconut and cashew nut curry flavoured with curry leaves and whole spices.

KHARI MURGHY NAY PAPAETO

A family favourite amongst The Parsees of India. Chicken cooked with whole spices, minced shallot and mild Kashmiri chillies finished with chunks of crunchy fried potatoes.

GALINHA CAFREAL COM ARROZ REFOGADO

A very popular Portuguese Goan chicken dish of rolled chargrilled chicken marinated in fresh herbs and spices.

JARDALOO MA GOS NO PALAV

Hailing from our Persian heritage, diced organic lamb from The Rhug Estates is simmered in a gravy with dried hunza apricots, blended with Basmati rice and steamed.

LAMB DHAANSAAK

This preparation is the original and differs from what is served in Britain. Lamb cooked in three stages, first in a red masala then blended with pureed lentils cooked vegetables and spices, pureed and blended with the lamb & served with a star anise and black cardamom flavoured caramelised onion rice which is represented by the word 'Dhaan' 'Saak' is the finished lamb with pureed lentils.

VEGETARIAN SELECTION

BHOPLA AUR RAAJMAH CHANNA DAAL PORIAL

Diced butternut squash & red kidney beans cooked with split yellow peas and tossed with grated coconut, flavoured with curry leaves and cracked mustard seeds.

ALOO GOBI SIMLA MIRICH DO PYAZZA

Cubes of potato, mixed peppers and cauliflower tossed with diced onion in a tomato-based sauce flavoured with cumin, mustard seeds, carom seeds, ginger and garlic.

SAPHAED ALOO DUM

Baby potatoes simmered in a mild coconut and cashew nut-based sauce, flavoured with crushed green cardamom and green chillies.

MIXED VEGETABLE, BUTTON MUSHROOMS & CORN MASALA

Mixed vegetables, mushrooms and corn kernels simmered in a light sauce flavoured with ginger and spice.