

# PREMIUM BUFFET LUNCH CONFERENCE MENU 2024

PLEASE CHOOSE ANY THREE OPTIONS FROM THE BELOW MENUS

# MENU INCLUDES PROVISION OF:

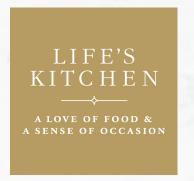
- DHAANSAAK RICE (CARAMELISED ONION RICE FLAVOURED WITH STAR ANISE AND BLACK CARDAMON)

-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 MURGHI 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.