



# Indian Food Festival Dinner

## STARTERS

- Mulligatawny soup *Curried spicy chicken soup* (GF)
- Tomato soup *Dhania infused tomato soup* (V,GF)
- Freshly baked assorted breads and rolls with butter (V)

## COLD SELECTION

- Chilli and lime marinated prawns
- Cumin and coriander spiced new potato salad (V)
- Kuchamber raita *Traditional accompaniment to tandoori dishes* (V,GF)
- Kashmiri style chicken salad with onion seeds
- Chickpea and pumpkin salad (V)
- Garlic and chilli mussel salad
- Shrimp achari salad *Pickle based*
- Build your own salad bar with a selection of crisp greens, tomato, cucumber, sprouts, olives and dressings (V)
- Platters of traditional continental style cold roast chicken and charcuterie
- A selection of house made chutneys and condiments including mango chutney mixed pickle, boondi raita, tamarind chutney and deep fried poppadum's (V)

## ROAST CARVERY

- Tandoori marinated lamb legs

## LIVE COOKING STATION

- Paneer aloo tikki chat (V,GF)
- Cottage cheese & potato patties with condiments*

## HOT SELECTION

- Butter chicken
- Lamb rogan josh (GF)
- Goan style pork vindaloo (GF)
- Amritsari machi *Deep fried fish*
- Vegetable korma mixed vegetables in a mildly spiced creamy sauce (V,GF)
- Dhal makhani *Mixed lentils with butter, tomatoes and kasoori methi* (V,GF)
- Chole masala *Chickpea cooked in tomato & spices* (V,GF)
- Aloo gobi *Potato & cauliflower curry* (V,GF)
- Vegetable jhalfrezi *Seasonal vegetables with fresh coriander & tomatoes* (V,GF)
- Jeera aloo *Potatoes temper with cumin seeds* (V,GF)
- Chicken biryani (GF) | Steamed basmati rice (V,GF)
- A selection of flavoured tandoori roti and naan bread (V)
- All meats are halal*

## DESSERTS

- Gulab jamun in rose syrup *Sweet dumplings* (V)
- Carrot halwa (V) | Assorted barfi (V)
- Traditional kheer *Rice pudding with almonds & dried fruits* (V)
- Srikhand sweet yoghurt flavoured with saffron (V)
- Assorted homemade pastries and cakes (V)
- Melted chocolate with marshmallows and cut seasonal fruits (V)
- Ice cream cart | A selection of gourmet ice creams and toppings (V)
- Selection of international and New Zealand cheeses with crackers, dried fruits and nuts
- Freshly brewed coffee, selection of herbal infusions and Indian chai *Milk tea flavoured with aromatic spices & crushed ginger*

