

INDIAN MENU 2

HOR D'OEUVRES

Spicy Vegetable Samosas

a flaky turmeric seasoned pastry
stuffed with minced lamb, herbs, potatoes and peas

Chickpea Patties

with micro herb salad and tomato raisin chutney

Mini Pita Pockets

handmade
stuffed with hummus, yogurt and mint

Beef Skewers

with garlic, coriander leaf, cumin and red pepper
grilled and brushed with fresh green sauce of parsley, cilantro and lemon zest

Cauliflower Fritters

with curry oil and yogurt

FIRST COURSE

Crispy Lamb & Carrot Ribbons

with fresh greens
served on top of handmade naan
dressed with ginger, olive oil and lemon zest

MAIN COURSE

Butter Chicken

supreme chicken breast marinated with ginger and garlic paste
dusted with red chili and roasted
served with a savory tomato butter sauce

SIDE

Vegetable Biryani

toasted basmati rice
steamed with market fresh vegetables

Raita

Indian yogurt sauce

DESSERT

Milk Curd Fritters

with peach cardamon sauce

~ menu served with garlic naan ~

FARM FRESH | LOCAL | ORGANIC | SEASONAL