## MASALA junction

## Christmas Party Menu

£42.50 per head
Available for parties with a minimun of 8 guests. Please speak to us if you would like to discuss any alternative dishes.
Please note a deposit will be requested upon booking.

## Canapé

Spicy chicken \& vegetable niblets with tamarind sauce

## Pre-Starters

Poppadoms \& Selection of Chutneys

## Starters

(Each person is served the following starters on each plate together)
Lamb Pudina Boti (d) ill
Tender lamb fillet chunks marinated in mint flavoured garlic and ginger sauce with Kashmiri chilli \& lemon juice

> Lashuni Prawn Ya

Charcoal grilled King Prawns marinated with garlic, yogurt and red bell pepper, served with garlic pickle
Reshmi Kebab (d) (g) (egg)
Chicken breast marinated with caramelised gram flouk, butter, spices, herbs and cooked in the Tandoor
Aloo Tikki (v) (d) (g)
Potato patties stuffed with crushed peas served with yogurt and chick pea masala

## Vegetarian Starter Option

Aloo Tikki, Paneer and Broccoli Tikka (d), Vegetable Samosa (d) (g), Onion Bhaji (ve)
Mains (To be Shared)

## Butter Chicken Makhni (d)

Marinated tandoor chicken in a rich sauce of juicy tomatoes and selected spices cooked in butter and finished with fresh cream

## Goat ka Salan

A unique family recipe. Kid goat on the bone spiced with garam masala and marinated in chilli, coriander and herbs

## Lamb Jalfrezie (d) (hot)

A fiery tomato \& onion sauce with Kashmiri chillies and coriander garnished with seared peppers

## Goan Fish Curry

A lovely dish from Goa - tilapia fish in a sauce infused with tamarind, coconut and sweet onions
Vegetarian Mains Option (choose two from the following)
Bhindi Do Pyaza, Bringal Khata Mithha (ve), Lahori Cholay (ve)

## Served With

Dum Aloo (d) (n)
Potatoes stuffed with cottage cheese dumplings cooked in a mild sauce of tomatoes and nuts,
Tarka Daal (g) (ve)
Split channa lentils in a sauce of tomatoes, onions, coriander and cumin
$\square$ Assortment of naans $(d)(g)$ and Pulao Rice (ve)

