

## ACCOMPANIMENTS

#### POPPODOMS & HOMEMADE CHUTNIES

## STARTER PLATTER

#### MAINS

## LAMB CHOP

Baby chops marinated in fiery fresh ginger & herbs

#### MURGH HARIALI

Tender breast pieces of chicken marinated in herb yogurt with pounded spices & cumin & a touch of chilli

# VEGETABLE SAMOSA

Spiced potatoes, peas & carrots in a filo pastry, lightly fried

SIDES

Pilau rice & a selection of naan breads

# MACKHAN CHICKEN

Famous butter chicken – simmered with butter yogurt pureed tomatoes & cinnamon

## SAAG GOHST

Tender lamb cooked overtime & sautéed in garlic, onion spinach curry

# CHILLI CHICKEN GARLIC

Breast tikka sautéed with spring onion chillies & coriander

# **BOMBAY ALOO**

Spiced new baby potatoes tossed in cumin seeds, spring onion & lightly fried

All dishes mentioned are included as a platter – guests DO NOT need to choose a starter & a main as all dishes are included. Dishes may contain traces of nuts/allergens & allergies must be made aware to members of staff prior your event. 10% opt service charge will added to receipt



## ACCOMPANIMENTS

#### POPPODOMS & HOME-MADE CHUTNIES

## STARTER PLATTER

#### MAINS

## FISH TIKKA

Fillet of cod marinated in pounded spices, yogurt & caraway seeds

#### LAMB CHOP

Baby chops marinated in fiery fresh ginger & herbs

#### MURGHHARIALI

Tender breast pieces of chicken marinated in herb yogurt with pounded spices & cumin & a touch of chilli

#### VEGETABLE SAMOSA

Spiced potatoes, peas & carrots in a filo pastry, lightly fried

## DUCKCHILLGARLIC

Seasoned duck breast sautéed & simmered with aromatic chillies, coriander & red wine

## MAKHAN CHICKEN

Our famous butter chicken – simmered with butter yogurt pureed tomatoes & cinnamon

# LAMB ROGAN JOSH

Tender lamb sautéed & simmered in its own juice with spiced garlic & tomatoes

#### BOMBAYALOO

Spiced new baby potatoes tossed in cumin seeds, spring onion & lightly fried

SIDES

Pilau rice & a selection of naan breads

All dishes mentioned are included as a platter – guests DO NOT need to choose a starter & a main as all dishes are included. Dishes may contain traces of nuts/allergens & allergies must be made aware to members of staff prior your event. 10% opt service charge will added to receipt



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# POPPODOMS & HOME-MADE CHUTNIES

## STARTER PLATTER

#### MAINS

#### TANDOORIBROCOLLI

A very popular vegetarian starter – Florets marinated in yogurt, cream cheese & spices, barbequed in the tandoor

## ONION BHAJI

Golden onions mixed with chickpea flour & ground spices – lightly fried

# VEGETABLE SAMOSA

Spiced potatoes, peas & carrots in a filo pastry, lightly fried

SIDES

Pilau rice & a selection of naan breads

## MACKHAN PANEER

Home-made paneer cooked in butter, tomato, cream & yogurt for a tangy rich curry

# SAAG ALOO

Spinach sautéed with lightly fried baby new potatoes, cooked with garlic & ginger

# BHINDIMUSHROOM

Diced okra & mushrooms sautéed with onions & tomatoes. Spiced with cumin & fresh coriander

#### TARKA DHAAL

Lentils cooked with roast cumin seeds & ginger & garlic







FIZZ 95.00

BEER 55.00





# TIGER

15x Tiger beer (330ml)

WINE-STAR 70.00



# SAUVIGNON BLANC-CHILIE

2x light, refreshing, dry, Central Valley, Chilie

## MERLOT

2x Juicy, medium bodied, Central Valley, Chilie WINE-GOLD 80.00



# SAUVIGNON BLANC-NZ

2x mid-pallet flavours of pear & passion fruit, Marlborough, New Zealand

# MALBEC

2x Spicy, peppery, warming red, Mendoza, Argentina

All drinks packages pre-ordered will automatically be added on the final receipt even if in the event bottles/drinks do not get used. They cannot be redeemed for any monetary uses. Packages cannot be exchanged for any other drinks. Our full description of wines is on our drinks list at www.rajdootmanchester.co.uk

# Terms & Conditions General:

- 1) Please let us know before your event if any of your members have dietary requirements/allergies and we will try to accommodate as best as we can
- 2) You must let us know if there are any changes in guest numbers by the latest 21:00 the evening before your event via email. Should the party be less than what was originally booked for, the original number of guests will still be charged if we are not notified by the above time.
  - 3) A deposit of £5.00 per head is required to fully secure the booking, this can be preferably done via BACs payment. This is non-refundable if you cancel.
- 4) We have the right to refuse service without a refund to those guests/groups who cause concerns. There will be no refund of deposit in this instance.
- 5) We will only present one final bill (drinks and food) and this must be paid for by one payment after the meal. We cannot take payments for drinks behind the bar via pay as you go.
  - 6) There is a maximum 2.15 hour window on your table.
- 7) Each member of your party should arrive no later than 15 minutes of your booking time. Bookings which arrive 15 minutes late may have their booking cancelled automatically.
  - 8) Once a deposit has been paid, you automatically agree to all of the T&Cs on this page.

# Menu:

- A) If you would like to change any of these dishes of a dish of your choice please let us know via email and we will try to accommodate
- B) Parties do not need to choose a starter and a main for example as all dishes are included as a sharing banquet. A maximum of 2 Set menus per party can be ordered
- C) As everything is cooked from fresh and most dishes cooked using a traditional charcoal tandoori oven, dishes may be slightly delayed during this busy time of the year. The great news is that you will only be served the best!