

## VEGETARIAN BANQUET MENU 1

POPPADOMS & CHUTNEY TRAY

### STARTERS

#### PALAK ONION PAKORA

A modern version of the onion bhaji consisting of a spiced mix of spinach, potatoes and onions, deep fried in batter until crispy

#### VEGETABLE SAMOSA

Triangular shaped pocket of pastry filled with spicy vegetables and fried until golden and crispy

#### CHANA CHAAT

Chickpeas with diced tomato, potatoes and a tangy masala spice mix

### MAINS

#### PANEER BUTTER MASALA

Cubes of Indian cottage cheese simmered in smooth butter masala gravy

#### MIXED VEGETABLE JALFREZI

Chunky mixed vegetables cooked in a hot and spicy onion & tomato sauce

#### TARKA DAAL

Assorted mixture of lentils cooked in clarified butter and tempered with garlic, cumin seeds, fried onions, tomatoes, garnished with coriander leaves

### SUNDRIES

RICE & GARLIC NAAN

**£15.00**  
Per Person

## VEGETARIAN BANQUET MENU 2

POPPADOMS & CHUTNEY TRAY

### STARTERS

#### MIRCHI PANEER

Indian cheese with julienne of mixed peppers, red onion and green chilli sauce, with a hint of soy and vinegar

#### GARLIC MUSHROOMS

Pan fried mushrooms with garlic, spring onions, herbs and spices

#### ALOO CHANA CHAAT

Chickpeas with diced tomato, potatoes and a tangy masala spice mix

#### VEGETABLE SAMOSA

Triangular shaped pocket of pastry filled with spicy vegetables and fried until golden and crispy

### MAINS

#### HYDRABADI PANEER KARAH

Cubes of Indian cheese cooked in a special tomato-based sauce recipe from the royal kitchens of Hyderabad

#### DAAL MAKHANI

Black Urid lentils cooked overnight in tomato juice and butter and finished off with cream

#### JEERA GOBHI ALOO

Florets of cauliflower and potatoes tossed with curry leaves and tempered with cumin seeds, garnished with coriander leaves

#### MASALEDAAR BHINDI

Green okra cooked in tangy Masaledaar sauce, tempered with mustard seeds and garnished with coriander leaves

#### ALOO BENGHAN

Chunky aubergine and potatoes cooked in a medium temperament tomato sauce, garnished with coriander leaves

### SUNDRIES

MUTTER PILAO & NAAN

### DESSERTS

CHOICE OF GAJAR KA HALVA  
OR GULAB JAMAN

**£22.00**  
Per Person



# BANQUETING MENU

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## BANQUET MENU 1

POPPADOMS & CHUTNEY TRAY

### STARTERS

#### CHICKEN TIKKA

Breast of farm chicken pieces marinated with yoghurt and roasted aromatic spices and herbs and pan fried

#### SHEEKH KEBAB

Succulent tender minced lamb skewers seasoned with onion, herbs, coriander and green chillies

#### PALAK ONION PAKORA

Modern version of onion bhaji – spiced mix of spinach, potatoes and onion deep - fried in batter until crispy

### MAINS

#### CHICKEN BHUNA

Succulent pieces of chicken cooked in a rich bhuna sauce

#### LAMB ROGAN KASHMIRI

Tender lamb cooked in olive oil with browned onions, ginger, touch of garlic and gently simmered in selected spices and yoghurt

#### TARKA DAAL

Assorted mixture of lentils cooked in clarified butter and tempered with garlic, cumin seeds, fried onions, tomatoes, garnished with coriander leaves

### SUNDRIES

RICE & NAAN

**£16.95**  
Per Person

## BANQUET MENU 2

POPPADOMS & CHUTNEY TRAY

### STARTERS

#### CHILLI CHICKEN

Pieces of chicken breast sautéed and simmered in a rich bouillon with chillies and coriander – spiced to perfection

#### CHANA CHAAT

Chickpeas with diced tomato, potatoes and a tangy masala spice mix

#### SHEEKH KEBAB

Succulent tender minced lamb skewers seasoned with onion, herbs, coriander and green chillies

### MAINS

#### CHICKEN TIKKA MASALA

Chunks of chicken tikka pieces prepared in a clay tandoori oven then cooked in a traditional tandoori style sauce

#### KARAHI GOSHT

Wok-fried chunks of lamb cooked in brown gravy with onions, tomatoes, mixed peppers, herbs and spices

#### ALOO GOBHI

Florets of cauliflower and potatoes tossed with curry leaves and tempered with cumin seeds, garnished with coriander leaves

#### TARKA DAAL

Assorted mixture of lentils cooked in clarified butter and tempered with garlic, cumin seeds, fried onions, tomatoes, garnished with coriander leaves

### SUNDRIES

PILAU RICE & NAAN

### DESSERTS

MANGO KULFI

**£21.95**  
Per Person

## BANQUET MENU 3

POPPADOMS & CHUTNEY TRAY

### STARTERS

#### CHICKEN TIKKA

Breast of farm chicken pieces marinated with yoghurt and roasted aromatic spices

#### LAMB CHOPS

Lamb chops marinated in crushed spices, lemon and yoghurt and grilled in a clay tandoor oven, served on a bed of fried onions on a hot skillet

#### MASALA FISH

Fish marinated with aromatic Indian spices and herbs and pan fried

#### CHILLI PANEER

Indian cottage cheese with julienne of mixed peppers, red onion and green chillies, tossed with chilli sauce, a hint of soy sauce and vinegar

### MAINS

#### BENAZIR GOSHT

Tender pieces of lamb slow-cooked in a Lababdar sauce recipe from the royal kitchens of Hyderabad

#### MURGH MAKHANI

Diced pieces of chicken tikka cooked in a spicy sauce with butter and cream

#### FISH PATHIA

Fish cooked with a wondrous combination of chilli, sugar and lemon to create a fiery sweet and sour taste

#### MASALEDAAR BHINDI

Green okra cooked in tangy Masaledaar sauce, tempered with mustard seeds and garnished with coriander leaves

#### TARKA DAAL

Assorted mixture of lentils cooked in clarified butter and tempered with garlic, cumin seeds, fried onions, tomatoes, garnished with coriander leaves

### SUNDRIES

PILAU RICE & NAAN & TANDOORI ROTI

### DESSERTS

GAJAR KA HALWA OR MANGO KULFI

**£26.95**  
Per Person

## ROYALE BANQUET MENU

POPPADOMS & CHUTNEY TRAY

### STARTERS

#### CHICKEN TIKKA

#### LAMB TIKKA

#### CHILLI PANEER

#### TANDOORI SALMON

#### SAMOSAS

#### MASALA FISH

### MAINS

#### GOAN FISH CURRY

#### CHICKEN JALFREZI

#### HYDERABADI GOSHT

#### BUTTER CHICKEN

#### KING PRAWN DELIGHT

#### DAAL SAMBA

### SUNDRIES

#### BREAD BASKETS

#### PLAIN RICE

### DESSERTS

Choice from our luscious desserts

**£40.00**  
Per Person