



Creative Indian Kitchen

PARTY MENUS – 3 Course

The menus are for guidelines only, similar dishes of your choice may be replaced.

Menu I

Vegetarian Only
£19.95 per person

Papad/Chutney
STARTERS

PUNJABI SAMOSA v

The original samosa, stuffed with cumin, ginger and green chilli tempered green peas and potatoes.

KHAJOOR BHARI ALOO TIKKI v

Griddle fried potato patties stuffed with spiced dates, ginger and cashewnuts, topped with mint and tamarind chutneys.

MAIN COURSES

PANEER LABABDAR

Cottage cheese cubes in creamy tomato-onion gravy flavoured with grated ginger and an abundance of fresh coriander.

KHUMB HARA PYAZ v

Button mushrooms stir-fried with spring onions in a spicy kadhai masala.

Menu II

£21.95 per person

Papad/Chutney
STARTERS

CHANDNI CHICKEN TIKKA

Soft and mild chicken tikkas flavoured with cardamom and tender coriander stems.

PUNJABI SAMOSA v

The original samosa, stuffed with cumin, ginger and green chilli tempered green peas and potatoes.

MAIN COURSES

MURG TIKKA LABABDAR

The humble tikka masala varies from place to place, we present our own exclusive recipe of succulent chicken tikkas in masala.

LAMB ROGAN JOSH

An all time favourite – aromatic curry of diced leg of lamb with home ground spices, ginger powder and fennel, cooked in Kashmiri style.

Menu III

£23.95 per person

Papad/Chutney
STARTERS

FISH AMRITSARI

Gram flour batter fried fish with ginger, caraway seeds, lemon juice. Drizzled with chaat masala.

CHANDNI CHICKEN TIKKA

Soft and mild chicken tikkas flavoured with cardamom and tender coriander stems.

GILAFI SEEKH KEBAB

Skewered mince of lamb wrapped in fresh aromatic vegetables.

MAIN COURSES

MURG TIKKA LABABDAR

The humble tikka masala varies from place to place, we present our own exclusive recipe of succulent chicken tikkas in masala

MALABARI SEA FOOD STEW

Fine selection of sea food – mussels, scallops, prawns, squid and fish gently stewed with turnip, cauliflower, creamy coconut milk and coriander.

Menu IV

£25.95 per person

Papad/Chutney
STARTERS

METHI MACHCHI TIKKA

Chunks of salmon with fenugreek leaves, caraway seeds, yoghurt and spices, grilled in the clay oven.

CHANDNI CHICKEN TIKKA

Soft and mild chicken tikkas flavoured with cardamom and tender coriander stems.

GILAFI SEEKH KEBAB

Skewered mince of lamb wrapped in fresh aromatic vegetables.

MAIN COURSES

MALABARI SEA FOOD STEW

Fine selection of sea food – mussels, scallops, prawns, squid and fish gently stewed with turnip, cauliflower, creamy coconut milk and coriander.

BUTTER CHICKEN

Chargrilled chicken on the bone in creamy tomato gravy with ginger, 'garam masala' and a touch of honey.

SAAG GOSHT

Chunks of lamb simmered with browned onion and tossed with spinach and garlic.

SIDE DISHES, RICE & BREADS

DAL TARKA v

Yellow and red lentils tempered with cumin, chopped onion, ginger and garlic.

SAAG ALOO

Spinach and potatoes, tempered with cumin, garlic and ginger.

PULAO RICE ♦NAAN/ROTI ♦

DESSERTS

Ice-cream and Gulab Jamun

The above menus are only for a group of 8 or more persons.

** A small deposit will be required at the time of booking.*

KINDLY LET THE RESTAURANT MANAGER KNOW OF ANY FOOD INTOLERANCE THAT YOU MAY HAVE.



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