

# Asian Buffet Menu

## Starter

3 x Starters selected from our Vegetarian and Non Vegetarian options

## Main Course

1 x Vegetarian Main Course selection  
2 x Non Vegetarian Main Course selections  
1 x Dal selection  
1 x Raita selection  
1 x Rice selection  
2 x Naan or Paratha selections  
Indian Salads, Popodoms & Chutneys

## Dessert

2 x Dessert selections

**£38.00 per person for a 3 Course Meal**

Our Executive Chef welcomes your suggestions or requests. All our Asian Dishes are from our Authentic Indian menu prepared by our highly skilled Asian Chefs.

It will be our pleasure to cater for your particular favourite dish if not already included on our Banqueting Selector.

All Menus can be tailored to suite your Budget and preference for your event.

Guests with special Dietary requirements can be catered for with prior notice.

**Holiday Inn Reading M4 Jct10**

0118 944 4230 [www.hireadinghotel.com](http://www.hireadinghotel.com)

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# Banqueting Menu Selector

## Starters & Canapés

### Non Vegetarian Selection

Chicken Dishes **£6.95 Per Dish**

Lamb Dishes **£7.25 Per Dish**

#### Lazeez Chicken Tikka

Tender cubes of Chicken cooked in a Tandoor with Spices

#### Achari Murgh Tikka©

Chicken cooked in Tandoor with Pickling Spice

#### Chicken Hariyali Kebab©

Chicken Tikka marinated in Yoghurt , Mint and Spinach

#### Malai Kebab©

Chicken marinated with Cream Cheese and char grilled in a Tandoor

#### Chilli Chicken

Indian Chinese style Chicken with mixed Peppers

#### Murg Tangry Kebab

Chicken Drumsticks marinated in whole Spice and  
Char Grilled in Tandori

#### Adraki Lamb Chops

Clove smoked Lamb Cutlets marinated with Cashews ,  
Ginger and Yogurt

#### Lamb Shami Kebab©

Spring Lamb minced with Lentils, fresh Coriander, Mint,  
Herbs, Spices and Deep Fried

#### Boti Kabab

Diced Lamb marinated overnight and cooked to perfection

### Fish Selection    **£7.25 Per Dish**

#### Fish Amritsari©

Punjabi style Fried Fish

#### Achari Prawn©

Prawns marinated in Indian spices & Pickle and cooked in the Tandoor

#### Malvani Tilapia©

Diced Fish fillet coated in Semolina and spices and shallow fried

#### Salmon Tikka©

Diced Salmon marinated in Tandoori marinade and cooked in oven

## Vegetarian Selection £6.00 Per Dish

### Paneer Shashlik

Cottage Cheese interlayered with Bell Peppers and Onions, marinated and cooked

### Paneer Tikka©

Dices of Cottage Cheese marinated overnight and cooked

### Paneer Pakora

Gram Flour batter fried Cottage Cheese

### Chilli Paneer ©

Indo-Chinese style Paneer with mixed Peppers

### Subj Ka Shammi

Ground minced Vegetable Cutlet

### Spring Rolls©

Spring Rolls filled with wok fried Oriental Vegetables

### Samosa©

Potato and Green Pea stuffed Pastry

### Aloo Papdi Chaat ©

Boiled Potatoes and flour Crisps with Tamarind, Mint and Yogurt

### Hara Bara Kebab ©

Spinach Paneer Potato patties

### Aloo Mint Tikki ©

Deep fried Potatoes cakes with Mint Chutney

### Onion Bhaji

All Time Favourite

### Mix Pakora©

Seasonal Vegetables spiced and coated with Gram Flour and fried

### Veg. Manchurian©

Indo Chinese style Vegetable Dumplings in Soya and Sweet Chilli



# Main Course

**Non Vegetarian Selection**  
**Chicken Dishes £13.75 Per Dish**  
**Lamb Dishes £16.95 Per Dish**

## **Lahori Chicken Curry**

Chefs special home style Chicken Curry

## **Butter Chicken**

Classic rich Curry of Chicken marinated in Yogurt, Cream and Spices

## **Bhuna Chicken**

Chefs special, Char Grilled Chicken cooked in dry spices flavoured with Indian Spices  
Leaves

## **Chicken Hydrabadi Korma**

Chicken Cubes cooked with Coconut, Onion and Yoghurt Gravy

## **Chicken Jalfrezi**

Diced Chicken Breast cooked with mixed Peppers, Onion and Spices

## **Kadai Chicken**

Char Grilled Chicken Tikka cooked in Kadai Gravy

## **Saag Chicken**

Chicken cubes cooked in creamy Spinach sauce

## **Lamb Rogan Josh**

**Lamb cooked with Onions, Tomato, Spices, Ginger, Garlic and fresh Coriander**

## **Saag Gosht**

Diced Lamb cooked in a creamy Spinach Sauce

## **Lamb Vindaloo**

Lamb Vindaloo is spicy hot dish from Goa, Made with whole Spices, Vinegar and lots of Hot Red Chilli

## **Patiala Gosht**

Speciality of Patiala in Punjab

## **Keema Matter**

Minced Lamb cooked with fresh Green Peas

## **Bhuna Lamb**

Diced Lamb cooked with Onions and Pepper

**Fish Selection £16.95 Per Dish**

## **Goa Fish Curry**

Tilapia fillet in Coconut, Tamarind and Spices

## **Macher Jhol**

Bengal favourite Fish Curry with New Potatoes

## **Prawn Moilee**

A mild Curry with Coconut and Onions, Tempered with  
Mustard Seeds and Curry Leaves

## Biryani Selection

|                    |        |
|--------------------|--------|
| Lamb Biryani       | £15.00 |
| Chicken Biryani    | £14.00 |
| Vegetarian Biryani | £13.00 |

## Vegetarian Selection £12.00 Per Dish

### Paneer Lababdaar

Diced Cottage Cheese cooked in creamy Onion Tomato Gravy

### Matter Paneer

Fresh Peas and Cottage Cheese cooked with Tomatoes and Ginger

### Palak Paneer

Diced Cottage Cheese cooked in creamy Spinach Sauce

### Paneer Matter Mushroom

Home style Cottage Cheese, Peas and Mushroom Curry

### Palak Mushroom

Mushroom cooked in Spinach

### Aloo Matter

Home style, Potatoes and Green Pea Curry

### Baingan Bhartha

Oven cooked minced Brinjal mixed with Onion spiced Masala

### Aloo Achari Baingan

Pickled baby Eggplant cooked with Potatoes

### Vegetable Jalfrezi

Panache Vegetables cooked in Kadai Masala

### Adraki Aloo Gobi

New Potatoes and Cauliflower wok fried with Ginger and Tomatoes

### Achari Matter Mushroom

Pickled Wild Mushroom cooked with Green Peas

### Kadhi Pakora

Gram flour Dumplings cooked in Yogurt

### Veg Korma

All seasonal Vegetables cooked with Coconut, Onion and Yogurt Gravy

### Aloo Beans

French Beans and Baby Potatoes cooked with Onion, Tomatoes and Spices

### Dal Makhani

Chef Special Black Lentils, cooked with Tomato and Cream

### Dal Panchmel

5 types of Lentils, cooked with Spices and flavoured with Ginger and Coriander

### Dal Tadka

Yellow Lentils tempered with Red Chillies, Cumin and Coriander

### Pindi Chole

Chickpeas cooked with dried Spices, Onions and Tomatoes

### Rajmah Kashmiri

Red Kidney Beans cooked with Onions, Ginger and Tomatoes

## Raita Selection

|                        |       |
|------------------------|-------|
| Onion & Cucumber Raita | £1.75 |
| Cucumber Raita         | £1.75 |
| Boondi Raita           | £1.75 |
| Potato & Onion Raita   | £1.75 |
| Mixed Raita            | £1.75 |

## Rice Selection

|                 |       |
|-----------------|-------|
| Steamed Rice    | £2.05 |
| Lemon Rice      | £2.05 |
| Jeera Pilau     | £2.05 |
| Green Pea Pilau | £2.05 |
| Vegetable Pilau | £2.25 |

## Bread Selection

|                           |       |
|---------------------------|-------|
| Plain Naan                | £2.05 |
| Butter Naan               | £2.05 |
| Parantha (Plain)          | £1.75 |
| Parantha (Cottage Cheese) | £2.05 |

## Dessert

£5.50 Per Dish

### Rice Kheer

Rice cooked in Milk, Nuts and Raisin flavoured with Cardamom

### Gulab Jamun

Sweet Brown Dumplings, dipped in Sugar Syrup

### Gajar Halwa

Grated Carrots cooked in reduced Milk

### Fruit Cream

### Fruit Custard

### Fresh Fruit Platter

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