



ROSSINGTON HALL



# INDIAN BANQUET



£25.00 PER HEAD

MINIMUM OF 20 TO CATER FOR

## STARTER

### *Crisp Poppadoms & House Chutneys*

Golden, crackling poppadoms served with a vibrant trio of mango chutney, mint yoghurt drizzle, and onion relish.

## MAIN BUFFET



### CHICKEN TIKKA MASALA

Tender chicken marinated in a blend of spices and simmered in a rich, creamy sauce.



### GARDEN FIRE VEGETABLE CURRY

A colourful medley of seasonal vegetables cooked in a fragrant coconut and spice sauce, bursting with flavour.



### SAFFRON JEWEL PILAU RICE

Fluffy basmati rice delicately scented with saffron, cardamom, and toasted cumin.



### TANDOORI FLAME NAAN BREAD

Soft, pillowy naan brushed with garlic butter and fresh coriander, baked until perfectly charred.

## ACCOMPANIMENTS



### SWEET MANGO CHUTNEY

Lusciously fruity  
with gentle spice.



### MINT & LIME CHUTNEY

Cool, zesty, and  
refreshing.



PLEASE SPEAK TO OUR EVENTS TEAM  
with regards to any dietary / allergy requirements.

