



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.

ADD A LITTLE LUXURY

SUPPLEMENT £10.00 PP



PRIME 4oz SIRLOIN STEAK



SALMON PARCELS

with herb butter

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

