

MINT ROOM[®]

Indian Dining

Banqueting Menu

On Arrival

Mini Popadom & Chutney's

To Begin

Pani Puri & Lamb Chops

*Crispy pastry balls stuffed with spicy chickpeas, diced potatoes and pomegranate seeds,
served with mint sauce and tamarind water*

& Meltingly tender baby lamb chops, marinated in traditional Punjabi spices

Tempura Prawns & Ajwani Salmon

*Atlantic Tiger Prawns, deep fried in spicy cornflower batter, and served with
a balsamic sauce*

*& Fillet of Scottish Salmon in a classic spiced marinade and Ajwani spice mix,
cooked in a hot tandoor and served with home-made honey and mustard sauce*

To Follow

Old Style Dehli Butter Chicken

*Tandoor smoked Somerset chicken prepared in a delicate tomato and fenugreek sauce,
simmered with butter and cream*

Rogan Josh

Cubes of lamb cooked in Kashmiri style with onion, tomato and aromatic spices

Sea Bass Moilee

*A South Indian style dish of pan-fried seabass, served with a spicy, creamy sauce of coconut milk,
tempered with mustard seeds and whole red chillies*

Tarka Dahl

*Delicately spiced split yellow lentils tempered with cumin, turmeric, curry
leaves and red chillies*

Aloo Jeera

Baby potatoes tossed with tomato, onion, cumin and fresh coriander

Saffron Rice

Selection of Breads in a basket

To Finish

Gajar Ka Halwa or Sorbet

*Carrot fudge with melon seeds and raisins topped with pistachio,
served with vanilla ice cream. Or a choice of Sorbets*

Full allergens list available, Please ask waiting staff for a copy



Vegetarian Banqueting Menu

On Arrival

Mini Popadoms & Chutney's

Pani Puri & Aloo Tikka

*Crispy pastry balls stuffed with spicy chickpeas, diced potatoes and pomegranate seeds,
served with mint sauce and tamarind water*

*& A spiced, deep-fried potato ball filled with crushed cashew nuts
and oozing with melting Brie cheese*

To Begin

Somosa Chatt

*Deconstructed Punjabi vegetable samosa, served on a bed of rocket salad with
mint chutney, tamarind chutney and pomegranate*

Brinjol Coli Jool

(Awaiting Description)

To Follow

Vegetable Biryani

*Basmati rice cooked Hyderabadi style with vegetables
in a sealed pot with traditional herbs and spices served with raita*

Palak Kofta

*A spinach and onion dumpling in a tangy, creamy, tomato and
cashew nut sauce*

Bhidi Aloo Jeera

(Awaiting Description) served with saffron rice

Tarka Dhal

*Delicately spiced split yellow lentils tempered with cumin, turmeric, curry
leaves and red chillies*

To Finish

Gajar Ka Halwa or Sorbet

*Carrot fudge with melon seeds and raisins topped with pistachio,
served with vanilla ice cream. Or a choice of Sorbets*