

SAMPLE BANQUET MENU

Available for groups for 5 or above

£35 per person

Seasonal variations apply

STARTERS

LILU SPECIAL MURGH TIKKA

Diced chicken breast marinated in special spices, Mild to Medium

SALMON DILWALA

Fresh Scottish Salmon steaks marinated with aromatic Dill leaves, Mild

ADRARI CHAMPEIN

New Zealand Lamb Chops, marinated in ginger & punjabi spices, Medium

PANEER TIKKA (v)

Slices of soft Paneer in a beetroot flavoured marinade, Medium

VEGETARIAN options available as an Alternative

MAIN COURSE

PINDI LAMB ROGAN JOSH

North Indian style boneless slow cooked aromatic lamb leg curry, Medium

Lilu Special MURGH TIKKA BUTTER MASALA

An authentic interpretation of the classic British Chicken Tikka Masala, Medium

MALABAR FISH CURRY

South Indian style fish curry with an aromatic coconut sauce, Medium

VEGETARIAN DISHES

AALOO GOBHI MATAR Medium

Potatoes, cauliflower & peas cooked together in a chunky tomato & onion sauce

DAL MAKHNI Mild

Creamy Black lentils flavoured with fenugreek

DESSERT

GAJJAR HALWA

Sweet carrot pudding made by combining grated carrots, nuts & milk

CHOCOLATE MOUSSE

A Chocolate pudding served with fresh cream