



## Tiger Kitchen Catering Menu

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### Starters

Aloo chop | spicy potato cutlets (v)

Maach bora | tuna and chilli cakes (f)

Chingri chop | prawn cutlets (f)

Kofta | lamb and mint patties

### Salads and sauces

Chana chaat | chickpea and red onion salad (v+)

Raita | cucumber and mint yogurt (v)

Tomato bhortha | roasted tomato and garlic dip (v+)

### Centrepieces

Raan | slow roast leg of lamb \*

Tandoori maach | whole tandoori salmon (f)

Begun | Roasted stuffed aubergines (v+)

Tandoori murghi | tandoori chicken drumsticks

### Curries

Mangsho bhuna | slow cooked lamb on the bone

Murghi jhol | chicken and red pepper curry

Chana bhaja | mixed bean and tomato curry (v+)

Dal | red lentils with tomato and coconut (v+)

## **Accompaniments**

- Pulao | rice with fried onions (v)
- Narikel pulao | coconut rice (v)
- Shadha bhath | plain Basmati rice (v+)
- Ruti | unleavened flatbreads (v+)

## **Desserts**

- Narikel pita | coconut pastry puffs (v)
- Lassi ice-cream | frozen mango lassi (v)

\* £2 supplement per person

(v) vegetarian – vegan on request

(v+) vegan

(f) contains fish

## **Pricelist**

### **Gold | £25 per person**

Starters x 2

Salads and sauces x 3

Centrepieces x 1

Curries x 2

Accompaniments x 2

Desserts x 2

### **Silver | £22 per person**

Starters x 2

Salads and sauces x 2

Centrepieces x 1

Curries x 1

Accompaniments x 2

Desserts x 2

### **Bronze | £18 per person**

Starters x 1

Salads and sauces x 2

Centrepieces x 1

Curries x 1

Accompaniments x 1

Desserts x 1