

# Sanjay

F O O D S

## Punjabi Banqueting Menu

### Vegetarian Starters and Canapés

#### **Aloo Papdi Chaat**

A savoury snack with a mixture of potato, chickpeas and tangy spices, finished off with yoghurt and coriander toppings

#### **Punjabi Samosa Chaat**

Samosas squeezed and mixed with yoghurt, onion, cilantro, tamarind, mint sauce, herbs and spices

#### **Aloo Tikki & Cholley**

Mashed potato patties mixed with various herbs, garnished with chickpeas, yoghurt, tamarind sauce and coriander

#### **Matar Potli Samosa**

The pastry made of ajwain and the filling is a mixture of cumin seeds, kasuri methi, green chillies and coriander leaves

#### **Paneer Pakora**

Spicy cottage cheese fried in gram flour batter

#### **Paneer Samosa**

A triangular pastry shell with a savory filling of spicy paneer mixture and deep fried

#### **Tandoori Paneer Tikka**

Fresh cottage cheese marinated in tandoori masala and then grilled.

#### **Paneer Til Wala**

Cubes of fresh Indian cottage cheese sprinkled with sesame seeds

#### **Achari Paneer Tikka**

Cubes of Indian cheese marinated in tandoori sauce and flavored with spices and mixed pickle.

#### **Hariyali Paneer Tikka**

Fresh cottage cheese marinated in tandoori sauce and seasoned with spices and spinach

#### **Chat Patta Paneer**

Fresh Indian cheese marinated with Indian spices

#### **Vegetable Cocktails Samosas**

Authentic triangular pastry shell filled with savoury pieces, including potato and peas mixture which is deep fried

# Sanjay

F O O D S

## **Vegetable Spring Rolls**

Mixed vegetables wrapped in pastry and deep fried until a crispy outer shell.

## **Garlic & Chilli Mushrooms**

Fresh mushrooms seasoned with garlic and chilli and pan fried

## **Pilli Pilli Boga**

Mushrooms, aubergines, peppers and cauliflower dusted in spicy flour batter and fried until golden brown

## **Gol Gappe**

Fried crisp puri, filled with a mixture of water, tamarind, chilli, chaat masala, potato and chickpeas

## **Aloo Bonda**

Deep fried potato balls dipped in spicy gram flour batter with a sauce

## **Vegetable Sheekh Kebab**

Vegetables and black channa blended and cottage cheese and potato cooked on a skewer.

## **Vegetable Shami Kebab**

Spicy Mixed Vegetable rolls fried in egg batter

## **Hara Kebab**

Vegetable cutlets made with fresh green vegetables

## **Harabhara Kebabs**

Greens peas exotically spiced

## **Tandoori Roast Salad**

Tomatoes, diced capsicum, cottage cheese, pineapple and onion marinated in curd and spices and then roasted in a tandoori sauce

# Sanjay

F O O D S

## Pure Vegetarian Main Course

### Palak Paneer

Mildly flavored dish consisting of spinach and fried cottage cheese in a curry sauce

### Mattar Paneer

Golden cubes of cottage cheese simmered with onions and peas in a masala curry.

### Kadai Paneer

A spicy tomato based gravy with cottage cheese

### Paneer or Vegetable Jalfrezi

Cubed paneer and vegetable strips cooked in tomato curry.

### Malai Kofta

Mashed vegetables dumplings, rolled in cream. Served in a thin curry gravy.

### Kashmiri Kofta

Crushed cottage cheese and vegetable pieces cooked with yogurt and shai curry

### Spinach and Cheese Kofta Curry

Spinach balls stuffed with cottage cheese cooked on a slow fire in curry.

### Spicy Tomato Paneer

New home made cottage cheese in a creamy tomato sauce

### Karahi Mexican Paneer

A special combination of capsicum, tomato, onion and cottage cheese

### Paneer Makhani

A rich dish of cottage cheese in a creamy tomato sauce

### Daal Makhani

Boiled lentils, cooked at a low flame and butter added for a creamy texture  
Daal peshwari

### Aloo Bhataun

A traditional Punjabi dish of fresh aubergine and diced potatoes

### Gobi Massalum

Whole cauliflower steamed with Indian spices and accompanied with Masala sauce

### Bhunna Gobi Mattar

Cauliflower and peas cooked in Bhunna style spices

### Rajasthani Aloo Gobi

A traditional combination of cauliflower and diced potatoes

### Sarso Ka Saag

Fried baby potatoes dipped in a spinach curry

# Sanjay

F O O D S

## **Aloo Mattar**

Fresh potato and peas in a thin curry

## **Dum Aloo**

Baby potatoes cooked in spicy yogurt curry

## **Tinda Masala**

Fresh Indian baby pumpkin curry

## **Aloo Ravaiya**

Roasted baby potatoes and baby aubergine stuffed with spices.

## **Bombay Potatoes**

Baby potatoes cooked in curry flavoured with tomato and mustard seeds.

## **Aloo Chollay**

Chickpeas and potatoes cooked in traditional Masala curry

## **Karahi Mexican Mixed Vegetables**

Mixed vegetables cooked in tomato curry

## **Capsicum, Corn & Mushroom Masala**

Mixed Peppers, button mushrooms and baby corn in a tomato curry

## **Karahi Paneer Tikka Masala**

Tandoori cottage cheese with green capsicum in a spicy onion and tomato curry

## **Mushroom Masala**

Fresh mushrooms cooked in a rich curry

## **Baingan ka Bhartha**

Traditional eggplant crushed with onions, tomatoes, special herbs and spices.

## **Achari Bhindi Masala**

Fresh sliced Okra cooked with tomatoes, onion, coriander, green chillies and cumin.

## **Stuffed Bhindi**

Stuffed Pudina tinda

## **Sabji Jaipuri**

Vegetable Juliennes with cashew nuts and tomato curry

## **Corn Methi Malai**

Sweet corn and fenugreek in a creamy sauce

## **Zeera Aloo**

A potatoes curry blended with cumin seeds

## **Shahi Paneer**

Cottage cheese and onions sautéed in a garlic, ginger and cashewnut paste

# Sanjay

F O O D S

## **Paneer Lababdar**

Cottage cheese in a light tomato sauce flavoured with fenugreek and chillies

## **Stuffed Shimla Mirch**

Cottage cheese mixed with cashew nuts and raisins blended with chillies

## **Mushroom Do Pyaza**

Mushrooms in a tomato puree flavoured with onions and garlic

## **Paneer Kalimirch**

Paneer in a creamy spiced sauce

## **Paneer Pasanda**

Cottage cheese in a spicy tomato sauce

## **Mushroom and Green Pea Curry**

A mixture of peas and mushrooms in a lively curry sauce

## **Vegetable Kofta**

Seasoned Vegetable dumplings in curry sauce

## **Daal Makhani**

Classic Black lentils cooked on slow fire with tomatoes, cream and clarified butter

## **Daal Bukhara**

Black maha di daal cooked on slow fire with spices

## **Channa Daal**

Yellow lentils prepared with traditional Punjabi spices

## **Rajmah**

Red Kidney beans cooked in a tomato based curry

# Sanjay

F O O D S

## Non Vegetarian Starters and Canapés

### Chicken Starters

#### Chicken Samosa

A triangular pastry shell with a savory filling of minced chicken and spices

#### Chicken Spring Roll

Mixed vegetables wrapped in pastry and deep fried until a crispy outer shell

#### Chicken Pakora

Chicken coated with a spicy gram flour batter

#### Chicken Haryali Tikka

Chicken marinated with garlic, ginger and exceptional spices, cooked in a tandoori sauce

#### Chicken Achari Tikka

Chicken marinated in tandoori sauce and flavoured with mixed pickles

#### Butter Chicken

Chunks of chicken cooked with a touch of butter

#### Tangri Chicken

Chicken drumstick pieces marinated in yogurt, gram flour and spices

#### Tandoori Chicken

Chicken marinated in yogurt and spices, roasted in the clay oven

#### Murgh Haryali

Chicken marinated in spinach, yogurt and spices

#### Pudina Tikka

Chicken breast cooked with fresh mint, in a tandoori sauce

#### Murgh Tikka Lahsuni

Chicken marinated in curd and flavoured delicately with garlic

#### Chicken Kali Mirch Tikka

Chicken marinated in curd flavoured with pepper, roasted in the tandoori sauce

#### Murgh Malai Tikka

Chicken marinated in cream and nuts, Roasted in a tandoori sauce

#### Garlic Chicken

Chicken cooked with garlic, spices and a touch of cream

#### Jeera Chicken or Wings

Marinated chicken in herbs and spices, cooked with black pepper and cumin

# Sanjay

F O O D S

## **Chilli Chicken or Wings**

Chicken cooked with red chillies and authentic Indian spices

## **Reshmi Kebab**

Chicken mince, floured with cumin and mace wrapped in a skewer, cooked in the tandoori sauce

## **Khati Kebab**

Spicy chicken and stir fried onions are filled in a hot, flaky egg-coated paratha and made into a roll.

## **Lamb Starters**

### **Lamb Achari Tikka**

Lamb marinated in tandoori sauce and flavoured with hot spices and mixed pickle

### **Lamb Shashlik Tikka**

Lamb marinated in spices and either oil and lemon juice or in this case yoghurt

### **Lamb Samosa**

A triangular pastry shell with a savory filling of spiced minced Lamb

### **Shami Kebab**

Spicy minced Lamb rolls

### **Lamb Sheekh Kebab**

Minced Lamb kebab flavoured with ginger, garlic and fresh coriander.

### **Adraki Lamb Chops**

Marinated Lamb Chops in a garlic and garlic yoghurt, spiced and cooked in the tandoori sauce

### **Tandoori Lamb Chops**

Marinated Lamb Chops in yoghurt spices and cooked in the tandoori sauce.

## **Fish & Prawn Starters**

### **Tandoori Fish**

Marinated Fish with a dash of lemon and spices, cooked in the tandoori sauce

### **Amritsari Fish**

Fish marinated in spices, flavoured with adjwain

### **Masala Fish or Fish Pakora**

chunk of fish coated with a spicy batter

# Sanjay

F O O D S

## **Mahai Tikka Fish**

Marinated Fish in spicy yogurt and cooked in the tandoori sauce.

## **Tandoori Salmon**

Salmon marinated with Indian spices and roasted in the tandoori sauce

## **Pili Pili Prawns**

Prawns coated in a spicy flour batter and pan fried until golden brown

## **Chilli Prawns**

Pan fried King Prawns marinated in garlic and spices.

## **Jalpuri Gulnar**

Prawns dipped in creamy yoghurt, added with a blend of spices, roasted in the tandoori sauce

## **Tandoori King Prawns**

King prawns stir fried in a Tandoori sauce and cooked in the tandoori sauce

## **Garlic Prawns**

Pan fried King prawns marinated in garlic and spices

## **Non-vegetarian Main Course**

### **Chicken Dishes**

#### **Chicken Tikka Masala**

Chicken Tikka cooked in a creamy tandoori sauce and finished with a rich lightly spiced masala sauce

#### **Methi Chicken**

Chicken cooked a fresh fenugreek curry

#### **Makhani Chicken**

Chicken cooked in a creamy tomato sauce

#### **Murg Massalum**

Chicken breast marinated in a seasoned sauce and hint of ginger and garlic

#### **Karahi Chicken**

Blend of spices and chicken, cooked with onions, peppers and tomatoes in a karahi

#### **Palak Chicken**

Chicken cooked in a creamy spinach curry

#### **Adrak Chicken**

Chicken cooked in a curry sauce, flavoured with ginger

# Sanjay

F O O D S

## **Murg Badami**

Mild Chicken cooked in garlic, ginger and almond curry

## **Masala Battare**

Whole quail cooked in a rich Masala sauce

## **Achari Murg**

Chicken pieces cooked in a pickled spicy Masala sauce

## **Chicken or Lamb Keema**

Your choice of minced lamb or chicken in a rich tomato based curry

## **Lamb Dishes**

### **Methi Lamb**

Lamb cooked in a fresh fenugreek curry

### **Makhni Lamb**

Lamb cooked in a mild buttered creamy curry

### **Masala Lamb**

Lamb cooked in a spicy tomato curry

### **Rogan Gosht**

Lamb cooked with onion and peppers

### **Gosht Lababdar**

Lamb marinated in tomato paste with green masala, whole red chillies, whole dhaniya and salt

### **Achari Lamb**

Lamb cubes cooked with pickled curry and fresh coriander.

### **Karahi Lamb**

Lamb marinated with herbs, spices, diced onions, capsicums and cooked in thick curry sauce.

### **Lamb Dopiaza**

Lamb cooked in a rich onion based sauce

### **Bhunna Lamb**

Roasted Lamb cooked with Indian spice

### **Palak Lamb**

Lamb cooked in garlic and spinach flavoured curry sauce.

### **Mutton Rogan Josh**

Goat mutton, cooked in ghee (clarified butter), and a mixture of spices

# Sanjay

F O O D S

## **Nilgari Korma**

Lamb cooked with coriander flavoured curry.

## **Keema Jalfrezi**

Minced Lamb Liver cooked with spices

## **Lamb Kofta Curry**

Lamb meatballs cooked in a subtle blend of spicy Masala sauce.

## **Rice**

### **Steamed Rice**

Steamed basmati rice

### **Plain Rice**

Plain basmati rice

### **Pilau Rice**

Cumin flavoured basmati rice with tomato, onion and petit pois

### **Jeera Rice**

Rice flavoured with Cumin and onion

### **Peas Pilau**

Steamed rice with petit pois

### **Lemon Rice**

Basmati rice infused with lemon

### **Saffron Rice**

Spanish saffron flavoured rice

### **Vegetable Biryani**

Mix Vegetable and curry sauce with basmati

### **Chicken Biryani or Pilau**

Marinated Chicken pieces and cooked with spices

### **Keema Rice**

Basmati rice cooked with minced meat

### **Lamb Biryani or Pilau**

Classic Lamb Biryani or Pilau in a blend of fragrant spices

### **Prawn Biryani**

Basmati rice cooked with king prawns and spices, flavoured with saffron

# Sanjay

F O O D S

## Breads

### **Tandoori Naans**

Classic Indian bread made from refined flour

### **Methi or Coriander Naans**

Tandoori naan with fenugreek or coriander

### **Tandoori Roti**

Whole wheat bread cooked on a griddle

### **Tandoori Parathas**

Whole flour dough layered with butter and cooked in a clay oven

### **Kulchays**

Crispy leavened bread which is deep fried

### **Methi Kulchays**

Crispy leavened bread flavoured with fenugreek

### **Puri**

Unleavened bread which is deep fried

### **Bhatura**

Deep fried leavened bread.

## Raita

### **Plain Yogurt**

Creamy Yogurt with coriander garnish

### **Cucumber & Jeera Raita**

Creamy yogurt with cucumber and roasted cumin

### **Onion & Cucumber Raita**

Creamy yogurt with fresh onion and cucumber

### **Tomato & Cucumber Raita**

Creamy yoghurt with fresh tomato and cucumber

### **Pakoriam Raita**

Yogurt with small crispy gram flour puffed balls

### **Gulgulas Raita**

Yogurt with small fried balls made from lentils

# Sanjay

F O O D S

## **Bundi Raita**

Yogurt with lentil dumplings

## **Aloo Raita**

Yogurt with baby potatoes

## **Dessert Menu**

### **Gulab Jamuns**

Soft milk cake balls in sugar syrup (can be served with ice cream)

### **Rasmalai**

Milk cake sponges in a creamy milk syrup flavoured with pistachio and almonds

### **Rasgullas**

White milk cake balls in a sugar syrup, served cold

### **Gajjrella**

Traditional caramelised sweet carrot dish with almond flakes

### **Moong daal Halwa**

A rich sweet dish made from caramelised lentils

### **Garam Mohanthal**

Cooked gram flour with sugar and almonds

### **Kheer or Badami Kheer**

Traditional Punjabi rice pudding, with or without almonds

### **Zarda**

A dish of sweet flavoured coloured rice

### **Phool Kaja**

Light crispy filo pastry parcels filled with a caramelised almond, pistachio and sugar mixture.

### **Mango Kulfi**

Ice cream made with fresh mango

### **Pista Kulfi**

Plain ice-cream flavoured with pistachio

### **Badam Kulfi**

Home made traditional almond ice-cream

### **Saffron Kulfi**

Ice cream delicately flavoured with saffron

# Sanjay

F O O D S

## **Malai Kulfi**

Plain ice- cream with a rich and creamy texture

## **Ice Cream**

Tropical, Vanilla, Strawberry, Chocolate

## **Fruit Salad**

Seasonal Fresh Fruit

## **Barfi or mixed Indian Sweets**

Choose from an assortment

## **Jalebi**

Sweet orange flavoured spiralled rings of sugar deep fried

## **Cheesecake**

Various flavoured cheesecakes including: strawberry, lemon and chocolate

## **Mini Mixed Pastries**

Various flavoured pastries & tarts including: éclairs, cheesecakes, shortcakes & tarts

## **Fruit display with Ice Sculpture or Chocolate fountain**

Exotic and non-exotic fruits carved and displayed for your pleasure