



Lady Chutney's Punjabi Menu

HSQC
SAFER BUSINESS



CANAPES/STARTERS

Non – Veg

- Chicken Tikka
(Boneless Chicken marinated with tandoori yoghurt cooked in a clay oven)
- Malai Tikka
- Chicken Afghani
(Tender Chicken pieces marinated with egg, cream and spices cooked in a clay oven)
- Chicken Hara Tikka
- Tandoori Chicken
(Chicken joints marinated in tandoori yoghurt and cooked in clay oven)
- Tandoori Wings
(Chicken Wings marinated, skewered and cooked in clay oven)
- Chilli Chicken
(Boneless Chicken cooked in a Schezwan sauce)
- Tawa Chicken
- Sheekh Kebab
(Minced lamb marinated with spices & cooked in clay oven)
- Shammi Kebab
- Lamb Chops

Seafood

- Amritsari Fish
(Diced Tilapia fish marinated in traditional Punjabi spices, battered and fried)
- Torpedo Prawns
(Battered Prawns marinated in homemade spices and cooked in clay oven)

Vegetarian

- Samosa
(Deep fried crispy pastry filled with potatoes and peas)
- Spring Roll
(Crispy pastires filled with veg)
- Aloo Chaat
- Aloo Tikki
(Potato cakes stuffed with green peas, fried and served with chick peas channa)
- Hara Vegetable Tikki
(Crispy kebab of spinach and potato blended with lentils, deep fired)
- Chilli Paneer
(Soft cubes of cottage cheese with spring onions, bell peppers and cooked in a schezwan sweet and sour sauce)
- Paneer Pakora
(Cottage cheese marinated and fried with Besan flour)
- Paneer Tikka
(Cottage cheese marinated in traditional masala and grilled with tomatoes, onions and capsicum)
- Vegetable Pakora
(Mixed vegetables batter and friend with gram flour)
- Aloo Papri Chaat
(Fried crispy pan cake mixed with chick peas, potatoes and topped with yoghurt and tamarind chutneys)
- Garlic Mogo
(Fried Cassava Tossed in chilli garlic sauce)

MAIN COURSES

Chicken Dishes

- Butter Chicken
(Chicken Tikka cooked in a rich tomato gravy)
- Karahi Chicken
(Diced pieces of Chicken in onions and capsicum with a thick curry)
- Chicken Tikka Masala
(Chicken tikka cooked in a rich gravy sauce)
- Jeera Chicken
- Chicken Jalfarzi
- Bhuna Chicken
- Saag Chicken
(Diced Chicken pieces cooked with spinach and gravy sauce)
- Chicken Do-Piazza

Lamb Dishes

- Lamb Rogan Josh
(Boneless lamb cooked with onions and capsicum in a curry sauce)
- Bhuna Gosht
- Haandi Gohst
- Karahi Ghost
(Diced Lamb cooked with onions & Capsicums in a thick Karahi masala)
- Saag Gosht
(Lamb pieces cooked with onion in a spinach and curry crazy sauce)
- Lamb Jalfarzi
- Keema Mater
- Keema Kofta

Lady Chutneys Ltd

Mercure Great Danes, Nr Hollingbourne, Maidstone, Kent, ME17 1RE

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Vegetarian Dishes

- Shahi Panner Korma
- Paneer Jalfrezi
- Matter Paneer
- Saag Paneer
(Cottage cheese in a spinach puree tempered with herbs)
- Aloo Gobi
(Cauliflower cooked gently with potatoes)
- Malai Kofta
(Cottage cheese dumpling cooked in a mild cream sauce)
- Paneer Ka Keema
- Tinda Masala
- Karela Do-Piazza
- Arbee Masala
- Bengan Aloo
(Egg plant cooked in herbs and spices with baby potatoes)
- Bombay Aloo
(Fresh potatoes cooked in a curry sauce)
- Jeera Aloo
- Dum Aloo
- Palak Aloo
(Spiced potato cooked with spiced spinach)
- Gobi Aloo
- Mushrooms & Sweet corn
- Saag Mushroom
- Tawa Vegetable
- Bhindi Do Piazza
(Okra – Lady Fingers cooked in onions, chilli, tomatoes and spices)
- Vegetable Kofta
- Vegetable Curry
(Fresh Vegetables cooked in a gravy sauce)
- Makhani Dall
(Black lentil slow cooked in butter)

- Tarka Dall
(Lentils cooked in a spiced butter oil)
Channa Masala
(A classic Punjabi Dish made from chick peas in a thick gravy)

Rice

- White Steamed Rice
(Plain steamed rice)
- Peas Pilau Rice
(Basmati Rice mixed with green peas)
- Jeera Pilau Rice
(Basmati Rice cooked with Cumin Seeds)
- Mixed Vegetable Rice
(Combination of peas, sweet corn, broccoli mixed with pilau rice)
- Chicken Biryani
(Basmati Rice cooked with chicken pieces and garnished with onions)
- Lamb Biryani
(Lamb pieces tossed into basmati rice with herbs and spices)

Bread

- Tandoori Naan
(Fine flour made fresh in clay oven)
- Tandoori Roti
(Round shaped atta bread prepared in clay oven)
- Paratha
(Layered Bread freshly baked on clay oven)
- Onion Kulcha
(Round bread with onions, topped with sesame seeds made fresh in clay oven)

Raita & Salad

- Plain Raita
- Cucumber Raita
- Onion Raita
- Mixed Raita *(Cucumber and Onion)*
- Bhalla Raita
- Bhundi Raita

Desserts

- Ice Cream
(Vanilla Flavour)
- Kulfi
(Traditional Indian ice Cream made from Pista/Malai)
- Gulab Jamun
(Reduced milk roundels served in a gold syrup)
- Gajar Ki Halwa
(Carrot Pudding cooked with butter, sugar and milk)
- Moong Dall Halwa
- Kheer
(Rice cooked in milk and sugar)
- Ragulla
- Rasmalai *(additional 50p per person)*
- Chocolate Samosa *(additional 50p per person)*
(Crispy pastry filled with milk chocolate)
- Fruit Salad
- Jalebi
(Deep fired sugar batter coiled from a sugar syrup)

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