

LAGB 2013

Conference Dinner Menu

The conference dinner will be held at: **Salaam Namaste**, 68 Millman St, London, WC1N 3EF.

<http://www.salaam-namaste.co.uk>

The dinner includes three courses, wine, tea and coffee and service.

STARTERS

Cumin Chicken Tikka

Corn fed chicken, charred in tandoor, green smith apple chutney

Mackerel Riechard from Goa

Pan-seared fresh Mackerel in a rich garlic marinade topped with Goan spicy sauce

Bombay Onion Bhaji (Vegetarian)

Crisp fried onion cake with potatoes and mix vegetables, mint chutney

MAIN COURSE

Sabzi Paneer Jalfrezi (Vegetarian)

Indian cheese chunks cooked with capsicum, tomatoes, mangetout & baby corn in a spicy sauce

Rajasthan Laal Maas

Very spicy lamb with roasted red chillies, from the land of Forts and Palaces

Travancore Chicken Curry

A popular chicken curry from Kerala, cooked in a lovely pepper masala made from garlic, mustard seeds, curry leaves, green chillies and ginger, lemon rice

Kadhai Sabzi (Vegan)

Assorted bell pepper, baby corm and mangetout in a spicy sauce

Goan Style Sea-bass

Cooked with curry leaf, mustard seed, coconut sauce, signature dish of Salaam Namaste

Moti Mahal Butter Chicken from Delhi (mild)

Juicy, melt-in-the-mouth grilled chicken pieces in a rich creamy butter, tomato & fenugreek sauce

Tandoori Paneer Makhanwala (Vegetarian)

Indian cheese chunks marinated in tandoori masala and cooked in a creamy sauce from Punjab

SIDES

Saag Aloo Spinach and potatoes

Tarka Dal Lentils with aromatic spices

Pulao Rice Seasoned rice

Selection of Naan Indian breads

DESSERT

Warm Gajar Halwa with vanilla ice cream