

PARTY BANQUETS

In India and Pakistan a great party is all about good food and fantastic company. You take care of the company part and we'll serve up our award-winning food.

Our banquets embrace the traditional sharing culture of Indian dining which means everything on the menu is served to your table giving you the chance to dig in and taste it all.

What better time than Christmas to eat like a king – you don't have to worry about remembering what you ordered because at Zouk you get to enjoy it all.

You and your fellow diners get to taste and enjoy every single dish on your chosen menu. That's right, everything! Wow!

So that's the easy bit taken care of, now you just need to decide which banquet you think will delight your party...

£30.00
per head menu

STARTERS

Chicken Tikka

Char-grilled succulent chicken tikka served with tangy imlee sauce. *(celery, gluten, milk, mustard, nuts trace, peanuts trace, soya)*

Seekh Kebab

Juicy minced lamb kebabs with fresh ginger, spices and chilli

Onion Bhaji (v)

Onions coated in spicy gram batter and deep-fried (soya)

MAINS

Served with Rice and Naan Bread

Chicken Tikka Masala

Chicken pieces marinated in yoghurt, then barbecued over charcoals & tossed inside a balti of garlic & ginger.

(celery, gluten, milk, mustard, nuts trace, peanuts trace, soya)

Lamb & Potato Korma

Desi style lamb korma with potatoes and aromatic spices. *(milk, nuts, soya)*

Tarka Dall (v)

Everyone's favourite dall. Tasty red lentils cooked in a spicy sauce
(mustard, soya)

Add a Dessert Platter to this menu for £5 per person.

£35.00
per head menu

STARTERS

Punjabi Lollipop

Char-grilled chicken lollipops in a spicy pomegranate marinade *(celery, gluten, milk, mustard, nuts trace, peanuts trace, soya)*

Kashmiri Lamb Kebab

Minced lamb and Kashmiri chilli kebabs coated in breadcrumbs *(eggs, soya)*

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita
(gluten, milk, mustard, soya)

MAINS

Served with Rice and Naan Bread

Chicken Jalfrezi

Tasty chicken cooked with capsicum, onions and fresh green chilli in a thick and spicy masala *(eggs, soya)*

Chicken Handi

Punjabi-style curry slowly cooked with tomatoes, onions, garlic & garam masala
(soya)

Lamb Neelgiri

Lightly spiced Goan style lamb curry with fresh coconut, curry leaves and crushed coriander seeds *(nuts – coconut, soya)*

Aloo Gobi

Tandoori cauliflower cooked in a spicy masala with potatoes and chilli *(soya)*

Add a dessert platter to this menu for £5 per person