

Please select one menu for your whole party to dine from.

There is no need to choose individual dishes - you would receive every single dish in your chosen banquet. Your guests can help themselves to anything that tickles their lime pickle!

If any guests have special dietary requirements, we can either provide individual platters or a separate sharing banquet for multiple diners with the same needs.

£30.00 per person Starters

Seekh Kebab

Juicy minced lamb kebabs with fresh ginger, spices and chilli

Mango Salad

Diced mango, onions, peppers and pomegranate tossed with lemon juice and coriander

Onion Bhaji

Onions coated in spicy gram batter & deep-fried

Mains

Chicken Karahi

A North-Western Pakistani speciality, tender chicken pieces wok-fried over hot flames with tomatoes, crushed peppercorns, cumin, ginger & garlic

Lamb Handi

Punjabi style curry slowly cooked over burning flames with tomatoes, onions, garlic & Zouk's special garam masala

Mili Juli Sabzi

Fresh vegetables fused together with herbs & spices

Dessert

allergen-free chocolate brownie

please ask your server for alternatives

£35 per person Starters

Tandoori Mixed grill

Mixed chargrilled starter with Chicken Imlee, Seekh Kebab, Lamb Chops & Chicken Drumsticks
1,2,7,9,10,11,13

Mains

Lamb Laziz

Punjabi style lamb curry slowly cooked until tender aromatic spices in a traditional Handi

Butter Chicken

Barbecued chicken breast cooked in a buttery sauce with gentle spices & cashew nuts
1,2,7,9,10,11,13

Chicken Karahi

Prepared over hot flames with tomatoes, crushed peppercorns, cumin, ginger & garlic

*Served with rice and naan bread

Dessert Platter

A selection of our delicious desserts for your guests to share

£40 per person Starters

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita
2,7,9,13

Seekh Kebab

Juicy minced lamb kebabs with fresh ginger, spices and chilli

Chicken 65

Bite sized chicken pieces marinated in ginger, garlic, chilli & curry leaves then filled in a delicious batter
1,2,4,9,13

Punjabi Lollipop

Chicken wings marinated in pomegranate and gently cooked over got charcoal
1,2,7,9,10,11,13

Mains

Lamb karahi

A North-Western Pakistani speciality, tender pieces of lamb wok-fried over hot flames with tomatoes, crushed peppercorns, cumin, ginger & garlic

Chicken Jalfrezi

Chicken pieces cooked with capsicum and onion in a thick spicy sauce & finished with masala and coriander
4

Goan Fish Curry

Aromatic haddock curry cooked with fresh coconut, curry leaves & cracked mustard
5,9

Dall Makhani (v)

Black lentils in a smooth and creamy sauce
2,7,9

*Served with rice and naan bread

Dessert Platter

A selection of our delicious desserts for your guests to share

£45 per person Roast Set Menu

Starters

Chicken 65

Bite sized chicken pieces marinated in ginger, garlic, chilli & curry leaves then filled in a delicious batter
1,2,4,9,13

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita
2,7,9,13

Seekh Kebab

Juicy minced lamb kebabs with fresh ginger, spices and chilli

Mains

Sajji Whole Roasted Leg of Lamb

Slowly cooked over hot flames and served with roast potatoes and seasonal vegetables
1,2,7,9,10,11

Chicken Biryani

Tender chicken and basmati rice cooked using the traditional method from the province of Sindh with potatoes, spices and garam masala, served with raita

Mili Juli Sabzi (v)

Fresh vegetables fused together with herbs and spices

*Served with rice and naan bread

Dessert Platter

A selection of our delicious desserts for your guests to share

£28 per person Vegetarian

Starters

Served as an individual platter

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita
2,7,9,13

Paneer Tikka (v)

Skewers of onions, peppers and spicy Indian cheese cooked in a tandoor
1,2,7,9,10,11,13

Mains

Served as a tiffin

Broccoli Paneer (v)

Soft Indian cheese & broccoli cooked in a spices tomato masala
1,2,7,9,10,11,13

Tarka Dall (v)

Channa and mug lentils cooked in a spicy sauce

Mili Juli Sabzi (v)

Fresh vegetables fused together with herbs and spices

Add a Dessert Platter to your menu for £4 per person

£28 per person Vegan

Starters

Served as an individual platter

Crispy okra chips

Bite sized crispy okra in a tangy batter

Masala Mirch (v)

Jalapeno chilli stuffed with herbs and spices and cooked

Mains

Served as a tiffin

Bindi (v)

Traditional Punjabi dish of Okra cooked with onions, tomatoes and spices

Palak Aloo (v)

Spinach leaf & fenugreek cooked with new potatoes & coriander

Mili Juli Sabzi (v)

Fresh vegetables fused together with herbs and spices

Add a Dessert Platter to your menu for £4 per person

ZOUK

tea bar & grill

Our set menus are served banquet style so your guests will get sharing platters of all dishes on your chosen menu. Menus for those with dietary requirements are served individually as personal platters.

Allergen index:-

- 1 = celery, 2 = gluten,**
- 3 = crustaceans, 4 = eggs,**
- 5 = fish, 6 = lupin, 7 = milk,**
- 8 = molluscs, 9 = mustard,**
- 10 = nuts, 11 = peanuts,**
- 12 = sesame seeds,**
- 13 = soya, 14 = sulphur dioxide**