

PARTY MENU **£65.00** *Per Head*

APPETISER (V)

Poppadom's and Pickles

Served with Zouk's signature chutneys
(celery, milk – mint sauce only)

STARTERS

Lasooni Prawns

Juicy Tiger prawns marinated in a Zouk
Special blend of spices, then barbecued to
perfection, served with fresh mint chutney &
lemon (celery, gluten, crustaceans, milk,
mustard, nuts, peanuts,
sesame seeds, soya)

Butter Chicken Chops

Tender Chicken Thighs marinated in
traditional spices, flame grilled, then finished
in a rich, creamy butter chicken sauce (celery,
gluten, milk, mustard, nuts, peanuts, soya)

Lamb Roti Kebab

Flavourful and hearty dish that combines
tender, spiced lamb
kebab with soft, warm roti
(celery, gluten, milk, mustard, soya, sulphur
dioxide)

Lamb Chops

Chargrilled lamb coated in a secret Mughlai
marinade (celery, gluten, eggs, milk, mustard,
nuts, sesame seeds, soya)

MAINS

Served with Rice and Naan Bread

King Prawn Biryani

Zouk's special biryani originates from the
province of Sindh. The dish is cooked in layers
with basmati rice, potatoes, tender meat,
spices & Zouk's special garam masala
(crustaceans, soya)

Lamb Nihari

A traditional speciality from Lahore, slow
cooked lamb with a thick & spicy sauce
(gluten, mustard, soya)

Safron Chicken

A festive speciality. Aromatic and indulgent
chicken curry cooked
with cream and the world's most expensive
spice (milk, nuts, soya)

Chilli Paneer

Delhi style stir-fry of paneer cheese in a
delicious chilli sauce (milk, soya)

Add a festive dessert to this menu for a
supplement of £5 per
person