

# Rilys Banquet Menu

**Planning a Birthday, anniversary or just a night out with friends, family or associates, then the Rilys Banquet Menu is the ideal choice for parties of 10 or more.**

The banquet menu has been designed to provide a simple way to enjoy a fantastic night out. It will give a set price for individuals and more importantly the opportunity to try different meals on the night.

Just select which option you would like and your meal choice from the menu below. All items on the Banquet menu are presented across the table, so that all guest are able to share and taste each and every dish.



## Silver Banquet Meal **£12.95 per person**

To begin  
Popadums and chutneys

Select 3 Main meals for the  
Banquet Meal

Select a Rice and choice of nan  
bread

## Gold Banquet Meal **£15.95 per person**

To begin  
Popadums and chutneys.

Select 3 Starters for Mix Platter

Select 3 Main meals for the  
Banquet Meal

Select a Rice and choice of nan  
bread

## First Select the Silver or Gold Banquet Meals. Now select your banquet menu from the Menu below.

### Starter Selection

#### Tikka Tikka

Chicken or Lamb marinated in various spices and herbs.

#### Sheek Kebab

Minced Chicken & Lamb mixed with herbs and spices, char grilled in the Tandoori Oven.

#### Samosas

Deep fried traditional Indian savoury pastry filled with a choice of Veg or Lamb.

#### Onion Bhaji

Crispy onions with gram flour batter, then deep fried.

#### Paneer Banaras

Chunks of Indian cottage cheese cooked with onions, green peppers and tomatoes in the tandoori

#### Garlic Mushrooms

Succulent mushrooms cooked with garlic and onions.

#### Chicken Pakora

Deep fried chunks of Chicken cooked in a lightly spiced batter.

#### Shashlik

Chicken or Lamb tikka, cooked with onions, green peppers and tomatoes in the tandoori.

### Rice & Nan Bread to accompany

Steamed Rice | Basmati Pilau |  
Fried Rice Mushroom Pilau Rice

Plain Nan | Garlic Nan |  
Peshwari Nan | Keema Nan

**Vegetarian Choices are available,  
Please ask a member of staff for more details**

### Main Course Selection

#### Karahi Maharaja

A north Indian household favourite, diced Chicken pieces curried in thick but smooth gravy, cooked on the spicy side with onions, paprika and coriander.

#### Murghi Keema Jalfrazi

A mixture of strips of chicken cooked with minced chicken, tomatoes, onions, peppers, fresh green chillies & coriander in a spicy sauce.

#### Tikka Masala

Succulent pieces of chicken breast or spring lamb marinated overnight to achieve the true harmony of spices and flavours in a subtle creamy sauce

#### Salmon Tarkari

Succulent chunks of grilled salmon immersed in a rich textured sauce with lemon, plum tomatoes, fresh coriander and methi in the chef's own sauce, delicately spiced to give a rich flavour.

#### Bombay Style naga

A very hot dish using one of India's finest chillies known as the 'Naga' with chunks of Chicken or Lamb in fresh garlic, herbs and spices. An adventurous choice.

#### Rangeela Khana

Widely flavoured Goan dish with chicken and lamb tikka cooked together using fresh spinach, smeared in a medium hot sauce using fresh ginger.

#### Chicken Nawabi

Succulent strips of chicken marinated in herbs and spices, with A touch of yoghurt and roasted to give a full flavour. Curried in a lightmedium sauce with egg, onions and tomatoes.

#### Garlic Chilli Chicken

Tender pieces of chicken cooked with fine cut garlic and fresh chillies for a truly original taste.

#### Badami Pasanda

Chicken or lamb cooked using exotic spices, combining cream, almonds and butter to give a rich and unique blend of flavours. A mild to medium special.

#### Lamb Monipuri

Lamb with a touch of sweet mango chutney cooked with onions, green peppers and a blend of herbs and spices. Slightly Hot.

#### Tenga Pathia

A slightly hot and sour dish, cooked with fresh and pureed tomatoes along with fresh lemon juice, garlic and herbs.