

ROZ·ANA 

## Party Menus

4-8 Kingston Hill, Kingston Upon Thames, KT2 7NH

Tel: 0208 546 6388

[www.roz-ana.com](http://www.roz-ana.com)



## **Canapé Dinner Menu** **3 courses £39pp (Minimum of 25)**

Live Chaat Corner  
Strawberry Paani Poori and  
Samosa Chaat

Kerala Fish  
Desi tartare

Chicken Malai tikka  
Mint chutney

Caramel Pepper Prawns  
Szechuan Pepper

Onion and Spinach Pakora  
Tamarind Chutney

Harra Paneer Tikka  
Aubergine Chutney

Chilli Chicken/Chilli Gobhi  
Hakka Noodles

Mini Lamb Shami Kabab/Vegetable Burgers  
Brioche buns, mint relish

Goat/Vegetable Biryani  
Pomegranate and Cucumber Raita

Christmas Pudding Crisp Rolls  
Crème Malibu Dip

Vegetarian alternatives available on request



All prices inclusive of VAT & exclusive of a 12.5% optional service charge  
All dishes may contain traces of nuts



## Menu A

**2 Courses £29pp, 3 courses £34pp (Minimum of 6)**

### APPETISERS (tasting plates)

#### Amritsari Fish

Carom seed infused crispy fried white fish fillets accompanied with 'Desi tartare'

#### Chicken Malai Tikka

Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal

#### Onion and Spinach Pakora

Crisp gram flour fritters with ginger and chillies

### MAINS (sharing style – free top ups if needed)

#### Chicken Tikka Laphroaig Masala

Tandoor roasted tikka finished in a buttery creamy tomato sauce with Laphroaig 10

#### Lamb Roghanjosh

Welsh lamb leg chunks in a onion and tomato sauce with Kashmiri chillies and spices

#### Dal Makhani

Black lentils simmered overnight and finished with tomatoes, ginger and cream

#### Zeera Aloo

Chunks of potatoes gently cooked with cumin and ginger

Plain Naan, Steamed Basmati Rice, Pickles, Papad and Chutney

### DESSERT

#### Gulab Jamun

Warm and soft milk, semolina and dumplings served with vanilla ice cream

Or

Madagascan Vanilla Ice Cream

Vegetarian alternatives available on request



## **Menu B**

**2 Courses £34pp, 3 courses £39pp (Minimum of 6)**

### **APPETISERS (tasting plates)**

#### **Amritsari Fish**

Carom seed infused crispy fried white fish fillets accompanied with 'Desi tartare'

#### **Chicken Malai Tikka**

Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal

#### **Lamb Seekh Kabab**

Traditional minced lamb kababs with green chillies, ginger and cardamom cooked in the tandoor

### **MAINS (sharing style – free top ups if needed)**

#### **Prawn Methi Malai**

Tiger prawns simmered in a creamy fresh fenugreek flavoured sauce

#### **Chicken Tikka Laphroaig Masala**

Tandoor roasted tikka finished in a buttery creamy tomato sauce with Laphroaig 10

#### **Lamb Roghanjosh**

Welsh lamb leg chunks in a onion and tomato sauce with Kashmiri chillies and spices

#### **Lasooni Spinach**

Smooth lightly spiced spinach sautéed with garlic and dill

#### **Dal Makhani**

Black lentils simmered overnight and finished with tomatoes, ginger and cream

Naan, Laccha Paratha, Basmati Rice, Mint and Cucumber Raita, Pickles, Papad, and Chutney

### **DESSERT**

#### **Valrohna Chocolate and Almond Samosa**

Made with one of the world's best dark chocolates coated with almond flakes served with crème Malibu

Vegetarian alternatives available on request



## Menu C

**2 Courses £39pp, 3 courses £44pp (Minimum of 6)**

### APPETISERS (tasting plates)

#### Caramel Pepper Prawns

Tiger prawns coated in a stick Sichuan pepper and garlic sauce

#### Chicken Malai Tikka

Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal

#### Adraki Lamb Chop

Welsh lamb cutlet in a ginger, home ground spices and hung curd marinade, roasted over charcoal

Palate Cleanser – Strawberry and basil sorbet

### MAINS (sharing style – free top ups if needed)

#### Malbar Red Mullet

Crisp fillets in a tangy coconut and curry leaf flavoured sauce

#### Chicken Tikka Laphroaig Masala

Tandoor roasted tikka finished in a buttery creamy tomato sauce with Laphroaig 10

#### Lamb Roghanjosh

Welsh lamb leg chunks in a onion and tomato sauce with Kashmiri chillies and spices

#### Bagar e Baingan

Aubergine chunks in a tangy peanut, sesame and coconut sauce

#### Green Vegetable Poriyal

Asparagus, French beans, mange tout and broccoli stir friend with coconut and mustard seeds

#### Dal Makhani

Black lentils simmered overnight and finished with tomatoes, ginger and cream

Naan, Laccha Paratha, Saffron Basmati Rice, Mint and Cucumber Raita, Pickles, Papad and Chutney

### DESSERT

#### Valrohna Chocolate and Almond Samosa

Made with Manjari and Bahibe chocolates served with crème Malibu

Vegetarian alternatives available on request



**Menu D - Vegetarian**  
**2 Courses £29pp, 3 courses £34pp (Minimum of 6)**

**APPETISERS**

**Harra Paneer Tikka**

Tandoor Roasted, mint and coriander marinade, tandoori salad, aubergine chutney

**Beetroot Tikki**

Crisp cutlet stuffed with spiced lentils, beetroot chutney, coriander chutney

**Onion and Spinach Pakora**

Crunchy gram flour fritters with ginger and chillies

**MAINS (sharing style – free top ups if needed)**

**Paneer Butter Masala**

Paneer simmered in a buttery Kasoori methi and ginger flavoured tomato sauce

**Gobhi Mattar**

Cauliflower florets and green peas tossed in a tangy masala

**Dal Makhani**

Black lentils simmered overnight and finished with tomatoes, ginger and cream

**Zeera Aloo**

Chunks of potatoes gently cooked with cumin and ginger

Plain Naan, Steamed Basmati Rice, Pickles, Papad and Chutney

**DESSERT**

**Gulab Jamun**

Warm and soft milk, semolina and dumplings served with vanilla ice cream

Or

**Madagascan Vanilla Ice Cream**





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