



Asian Buffet Menu

Starter

3 x Starters selected from our Vegetarian and Non Vegetarian options

Main Course

1 x Vegetarian Main Course selection
2 x Non Vegetarian Main Course selections
1 x Raita selection
1 x Rice selection
2 x Naan or Paratha selections
Indian Salads, Popodoms & Chutneys

Dessert

2 x Dessert selections

Our Executive Chef welcomes your suggestions or requests. All our Asian Dishes are from our Authentic Indian menu prepared by our highly skilled Asian Chefs.

It will be our pleasure to cater for your particular favourite dish if not already included on our Banqueting Selector.

All Menus can be tailored to suite your Budget and preference for your event.

Guests with special Dietary requirements can be catered for with prior notice.

Crowne Plaza Reading East

0118 944 4230 www.cpreading.co.uk

events@cpreading.co.uk

Banqueting Menu Selector

Starters

Non Vegetarian Selection

Chicken Dishes

Lamb & Duck Dishes

Lazeez Chicken Tikka

Tender cubes of Chicken cooked in a Tandoor with Spices

Achari Murgh Tikka

Chicken cooked in Tandoor with Pickling Spice

Chicken Haryali Kebab

Chicken Tikka marinated in Yoghurt , Mint and Spinach

Malai Kebab

Chicken marinated with Cream Cheese and char grilled in a Tandoor

Chilli Chicken

Indian Chinese style Chicken with mixed Peppers

Murg Tangry Kebab

Chicken Drumsticks marinated in whole Spice and
Char Grilled in Tandori

Adraki Lamb Chops - £5.00 per person supplement

Clove smoked Lamb Cutlets marinated with Cashews ,
Ginger and Yogurt

Lamb Shami Kebab

Spring Lamb minced with Lentils, fresh Coriander, Mint,
Herbs, Spices and Deep Fried

Boti Kabab

Diced Lamb marinated overnight and cooked to perfection

Fish Selection

Fish Amritsari

Punjabi style Fried Fish

Fish Tawa Masala

Shallow fried chunks of Fish fillet with mixed Peppers

Fish Pakora

Diced Fish fillet dipped in Gram Flour and deep fried

Salmon Tikka

Diced Salmon marinated in Tandoori marinade and cooked in oven

Vegetarian Selection

Paneer Shashlik

Cottage Cheese interlayered with Bell Peppers and Onions, marinated and cooked

Paneer Tikka

Dices of Cottage Cheese marinated overnight and cooked

Paneer Pakora

Gram Flour batter fried Cottage Cheese

Chilli Paneer

Indo-Chinese style Paneer with mixed Peppers

Subj Ka Shammi

Ground minced Vegetable Cutlet

Spring Rolls

Spring Rolls filled with wok fried Oriental Vegetables

Samosa

Potato and Green Pea stuffed Pastry

Aloo Papri Chat

Boiled Potatoes and flour Crisps with Tamarind, Mint and Yogurt

Hara Bara Kebab

Spinach Paneer Potato patties

Aloo Mint Tikki

Deep fried Potatoes cakes with Mint Chutney

Onion Bhaji

All Time Favourite

Mix Pakora

Seasonal Vegetables spiced and coated with Gram Flour and fried

Veg. Manchurian

Indo Chinese style Vegetable Dumplings in Soya and Sweet Chilli



Main Course

Non Vegetarian Selection

Chicken Dishes

Lamb & Duck Dishes

Lahori Chicken Curry

Chefs special home style Chicken Curry

Butter Chicken

Classic rich Curry of Chicken marinated in Yogurt, Cream and Spices

Delhi Style Chicken

Chefs special, Char Grilled Chicken cooked in creamy Tomato gravy with Fenugreek Leaves

Chicken Hydrabadi Korma

Chicken Cubes cooked with Coconut, Onion and Yoghurt Gravy

Chicken Jalfrezi

Diced Chicken Breast cooked with mixed Peppers, Onion and Spices

Kadai Chicken

Char Grilled Chicken Tikka cooked in Kadai Gravy

Saag Chicken

Chicken cubes cooked in creamy Spinach sauce

Lamb Rogan Josh

Lamb cooked with Onions, Tomato, Spices, Ginger, Garlic and fresh Coriander

Saag Gosht

Diced Lamb cooked in a creamy Spinach Sauce

Lamb Vindaloo

Lamb Vindaloo is spicy hot dish from Goa, Made with whole Spices, Vinegar and lots of Hot Red Chilli

Patiala Gosht

Speciality of Patiala in Punjab

Keema Matter

Minced Lamb cooked with fresh Green Peas

Bhuna Meat

Diced Lamb cooked with Onions and Pepper

Fish Selection

Goa Fish Curry

Tilapia fillet in Coconut, Tamarind and Spices

Macher Jhol

Bengal favourite Fish Curry with New Potatoes

Prawn Moilee

A mild Curry with Coconut and Onions, Tempered with Mustard Seeds and Curry Leaves

Biryani Selection

Lamb Biryani
Chicken Biryani
Vegetarian Biryani

Vegatarian Selection

Paneer Lababdar

Diced Cottage Cheese cooked in creamy Onion Tomato Gravy

Matter Paneer

Fresh Peas and Cottage Cheese cooked with Tomatoes and Ginger

Palak Paneer

Diced Cottage Cheese cooked in creamy Spinach Sauce

Paneer Matter Mushroom

Home style Cottage Cheese, Peas and Mushroom Curry

Palak Mushroom

Mushroom cooked in Spinach

Aloo Matter

Home style, Potatoes and Green Pea Curry

Baingan Bhartha

Oven cooked minced Brinjal mixed with Onion spiced Masala

Aloo Achari Baingan

Pickled baby Eggplant cooked with Potatoes

Vegetable Jalfrezi

Panache Vegetables cooked in Kadai Masala

Adraki Aloo Gobhi

New Potatoes and Cauliflower wok fried with Ginger and Tomatoes

Achari Matter Mushroom

Pickled Wild Mushroom cooked with Green Peas

Kadhi Pakora

Gram flour Dumplings cooked in Yogurt

Veg Korma

All seasonal Vegetables cooked with Coconut, Onion and Yogurt Gravy

Aloo Beans

French Beans and Baby Potatoes cooked with Onion, Tomatoes and Spices

Dal Makhni

Chef Special Black Lentils, cooked with Tomato and Cream

Dal Panchmail

5 types of Lentils, cooked with Spices and flavoured with Ginger and Coriander

Dal Tarka

Yellow Lentils tempered with Red Chillies, Cumin and Coriander

Pindi Channa

Chickpeas cooked with dried Spices, Onions and Tomatoes

Rajmah Kashmiri

Red Kidney Beans cooked with Onions, Ginger and Tomatoes



Raita Selection

Onion & Cucumber Raita
Cucumber Raita
Boondi Raita
Potato & Onion Raita
Mixed Raita

Rice Selection

Steamed Rice
Lemon Rice
Jeera Pilau
Green Pea Pilau
Vegetable Pilau

Bread Selection

Plain Naan
Butter Naan
Parantha (Plain)
Parantha (Cottage Cheese)

Dessert

Rice Kheer

Rice cooked in Milk, Nuts and Raisin flavoured with Cardamom

Gulab Jamun

Sweet Brown Dumplings, dipped in Sugar Syrup

Gajar Halwa

Grated Carrots cooked in reduced Milk

Fruit Cream

Fruit Custard

Fresh Fruit Platter

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