

RAVAL | VEGETARIAN DINNER BANQUET

All items on this menu are presented across the table, so that all guests are able to share and taste each and every dish.



TO BEGIN

Crunchy puffed puri's filled with spiced potatoes, chickpeas, coriander & seasoned yoghurt Homemade Indian cottage cheese marinated in yogurt, mint, coriander and green chillies Spiced potatoes and chickpea dumplings served with a mint & coriander chutney

TO FOLLOW

Fresh mixed vegetables cooked with ginger, cumin, garlic, spices and fresh coriander Aubergine lightly spiced, cooked in onion, ginger, cumin, tomatoes and fresh coriander Homemade Indian cottage cheese and a tomato based mild makhani sauce Chickpeas cooked with Punjabi spices, onions, tomatoes and pomegranate seeds Lightly spiced Potatoes and cauliflower simmered in an onion tomato sauce Lentils with pan fried garlic, cumin, green chillies, tomatoes & fresh coriander A selection of assorted Indian breads from tandoor Fine basmati rice cooked in delicately flavoured light spices

we focus on real indian food as eaten in India; which is unusual in the uk:
balanced meals, fresh vegetables
& healthy eating

TO FINISH

Selection of homemade desserts from our ala carte menu

To confirm your reservation a non-refundable deposit of £10.00 is required in advance. A discretionary 10% service charge will be charged to parties of 6 or more.

PLEASE NOTE

Our dishes may contain nuts or nut derivatives, gluten and some may contain shell/fish bones. Please ask your waiter for advice.

0191 477 1700

www.ravalrestaurant.com