

Nepalese Seven Course Gourmet Banquet

Championed by 7 Sponsors - Wednesday 3rd November 2021

Charity dinner in aid of The Rotary Foundation

AMUSE BOUCHE

Samosa

*Freshly made pastry parcels, stuffed with spiced vegetables
and Onion Pkora*

Slices of onions marinated with Nepalese spices & herbs and deep-fried



SECOND COURSE

Mixed Tandoori Platter

King Prawn, Lamb pieces, Chicken Tikka and Sheek kebab



THIRD COURSE

Chicken Tikka Makhani

A Tandoor-cooked chicken tikka in a garlic, ginger, fenugreek & black salt sauce

Served with: Lemon Rice

*Basmati rice cooked with lemon zest, fresh leaf and tempered with mustard seed
and Five Seasonal Vegetables (Pancha Ratna Sabji)*



FOURTH COURSE

Tilapia Fish Curry (Koshi Ko Machha)

Cooked with coconut milk, tomatoes, onions and mustard seed

Served with: Whole Okra (Bhindi Sukha)

cooked with tomatoes, spring onions & capsicum

and Pilau Rice

Basmati rice with an alluring scent from a mixture of saffron, cinnamon, cardamom & cloves



FIFTH COURSE

Lamb Nepal Kalio

Traditional Nepalese dish cooked with garlic, crushed chillies & yogurt

Served with: Naan bread

unleavened flour baked in tandoor

and Baby Aubergines (Bhenta Ko Tarkaari)



SIXTH COURSE

King Prawn (Himchuli King Prawn)

King Prawn curry cooked with herbs and lemon grass for a tangy flavour

Served with: Chapati

Whole wheat bread baked in naked flame

and Cucumber Raita



SEVENTH COURSE

Selection of Sweetmeats



Organised by Woking District Rotary Club
Everest **Spice** Restaurant – St Johns, Woking

