

# IMS2024 CONFERENCE DINNER AT THE HIMALAYAN NEPALESE AND INDIAN RESTAURANT

## Starters (choose one)

### Non-Vegetarian Platter

(chicken & lamb tikka, seekh kebab, prawns grilled in tandoori oven, with grilled peppers & onions)

### Vegetarian/Vegan Platter

(onion bhaji, vegetable pakora, paneer pakora, aloo keru chatpat & chutney)

### Momo (choose from Vegetarian, chicken or buffalo)

(Steamed dumplings filled with onion, ginger, garlic, fresh green chillies served with chutney)

## Main Course (choose one, add rice or naan bread)

### Butter Makhani Chicken

(Mild curry with marinated chicken cooked in butter with makhani sauce)

### Jholilo Special Curry (choose from chicken, lamb or king prawns)

(Traditional Nepalese curry with chicken, lamb, or prawns and onions, tomatoes and spices)

### Saag Paneer (Vegan)

(Spinach and paneer cooked dry with mild spices)

## Dessert (choose one)

### Gajar ko Halwa

(Carrot Pudding: slow cooked traditional Nepalese pudding from carrots with water, milk and sugar)

### Kheer

(Rice pudding: quintessential Nepalese dessert)

**£29.95, all drinks excluded**