

# ERIKI

Indian Restaurant

[www.eriki.co.uk/cp](http://www.eriki.co.uk/cp)

## PRIVATE DINING MENU OPTIONS

Ideal for Corporate Functions, Luncheons,  
Banqueting, Celebrations for groups of 6 or more

All dishes are interchangeable from our main  
A la Carte Menu

12.5 Service Charge will be added to your bill.  
NB Some dishes may contain nuts or traces of nuts

Crowne Plaza London-Heathrow, Stockley Road, West Drayton, UB7 9NA  
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**MENU A**  
*(Pure Vegetarian)*  
£22 per person

**STARTERS**

**PANEER SHASHLIK TIKKA**

Cottage cheese morsels marinated in Bengali five spices, yogurt and homemade garam masala served with mint chutney

**ALOO MUTTER KI TIKKI**

Spiced potato and peas cutlet topped with tomato and mint chutney

**PALAK PYAZ PAKORA**

A medium spicy onion and spinach bhaji served with a mango sauce

**SUBJI SHINGORA SAMOSA**

Crisp fried pastry filled with vegetables and selected spices, served with a tamarind chutney

**PAPAD & CHUTNEYS**

**MAINS**

**KADAI METHI PANEER**

Home-made cottage cheese tossed with kasturi methi, mixed peppers and kadai masala

**MALAI KOFTA CURRY**

Soft cheese dumplings delicately spiced and cooked in a creamy aromatic sauce

**DHAL MAKHANI**

A select mix of black and brown lentils with a ginger, green chilli, tomato and fresh onion base, topped with fresh cream

**DINGRI DOLMA**

A creamy textured button mushrooms and green peas tossed with kadai spices

**CUCUMBER RAITA**

Churned yoghurt with chopped cucumber

**GREEN KUCHUMBER SALAD**

A mixture of onions, tomatoes, cucumber, green chillies and fresh coriander

**ZAFRANI PILAU RICE**

Saffron flavoured Himalayan basmati pilau rice

**NAAN**

Traditional Indian bread baked in the tandoor

**DESSERT**

**RASMALAI or GULAB JAMUN**

A divine creation of cottage cheese dumplings in thickened milk or Succulent round milk donuts served in a cinnamon and pistachio flavoured syrup

# **MENU B**

*(Perfect combination of Veg and Non veg)*

£26 per person

## **STARTERS**

### **LAZEEZ KASTORI MURGH TIKKA**

Clay oven cooked chicken breast marinade with cheese, garlic and yogurt delicately spiced and served with apple & mint chutney

### **PALAK PYAZ PAKORA**

A medium spicy onion and spinach bhaji served with a mango sauce

### **SUBJI SHINGORA SAMOSA**

Crisp fried pastry filled with vegetables and selected spices, served with a tamarind chutney

### **GILAFI SHEEKH KEBAB**

Tender lean lamb minced with mint leaves and mixed pepper, spiced with garam masala and grilled in the clay oven served with mint sauce

## **PAPAD & CHUTNEYS**

## **MAINS**

### **MURGH MAKHAN PALAK**

A classic dish from Delhi, large morsels of chicken marinated in tandoor spices, simmered in a buttery tomato sauce with shredded spinach

### **KOH-E-ROGAN JOSH**

A classic Kashmiri curry cooked with diced lamb in a rich onion and tomato sauce with selective spices

### **SUBZ A BAHAR**

Garden fresh mix vegetable tossed with kadai spices

### **MASALA TADKA DAL**

A supreme mix of yellow lentils tempered with mustard seeds, ginger, green chillies and fresh coriander

### **CUCUMBER RAITA**

Churned yoghurt with chopped cucumber

### **GREEN KUCHUMBER SALAD**

A mixture of onions, tomatoes, cucumber, green chillies and fresh coriander

### **ZAFRANI PILAU RICE**

Saffron flavoured Himalayan basmati pilau rice

### **NAAN or TANDOORI ROTI**

Traditional Indian bread baked in the tandoor or Wholemeal unleavened tandoori bread

## **DESSERT**

### **A choice of KULFI or RASMALAI**

Traditional Indian ice cream or A divine creation of cottage cheese dumplings in thickened milk

# MENU C

*(Non Veg)*

£30 per person

## STARTERS

### BEDGI MURGH TIKKA

Tender pieces of chicken breast marinated with Bedgi chilli, yogurt and spices to perfection cooked in clay oven served with pear & orange chutney

### GILAFI SHEEKH KEBAB

Tender lean lamb minced with mint leaves and mixed pepper, spiced with garam masala and grilled in the clay oven served with mint sauce

### AJWANI JHINGA

King Prawn marinated in carom seeds, yogurt and selected spices served with roasted red pepper chutney

### LAMB SAMOSA

Crisp fried pastry filled with spiced mince lamb

## PAPAD & CHUTNEYS

## MAINS

### MURGH JALFREZI

Delicious chicken curry cooked with mix pepper, well spiced on a creamy sauce (H)

### KOH-E-ROGAN JOSH

A classic Kashmiri curry cooked with diced lamb in a rich onion and tomato sauce with selective spices

### DHAL MAKHANI

A select mix of black and brown lentils with a ginger, green chilli, tomato and fresh onion base, topped with fresh cream

### CHENNAI ALOO BHAJI

A popular potato preparation from Southern India. Potatoes cooked with onions, tomatoes, ginger and curry leaves

### CUCUMBER RAITA

Churned yoghurt with chopped cucumber

### GREEN KUCHUMBER SALAD

A mixture of onions, tomatoes, cucumber, green chillies and fresh coriander

### ZAFRANI PILAU RICE

Saffron flavoured Himalayan basmati pilau rice

### MIXED NAAN BREADS

Traditional Indian breads baked in the tandoor with flavour - Garlic, Chilli, Onion & Peshwari

## DESSERT

### GAJAR HALWA or VANILA ICE CREAM

Homemade warm dessert with fresh grated carrots and milk, served with pistachio kernals

# **MENU D**

*(Meat feast)*

£35 per person

## **STARTERS**

### **MURGH TANDOORI**

Plump juicy chicken marinated in yogurt with ground spices and grilled in the tandoor

### **PESHWARI LAMB CHOPS**

Tender lamb chops marinated with cashewnuts, homemade gram masala, honey and yogurt cooked to perfection in clay oven served with mint chutney

### **AJWANI JHINGA**

King Prawn marinated in carom seeds, yogurt and selected spices served with roasted red pepper chutney

### **BASIL MONK FISH**

Chunks of fresh monk fish marinade in basil and yogurt spiced with homemade masala and served with plum chutney

## **PAPAD & CHUTNEYS**

## **MAINS**

### **MURGH XACUTI**

Rich chicken curry from Goa with individually roasted ground spices, which contribute to its unique flavour

### **GOSHT ALOO SIMLA MIRCH**

Tender pieces of lamb with potato cooked with paprika, mixed peppers, garlic and garam masala

### **GOAN FISH CURRY**

A medium spicy cod fish curry with kokum and fresh coconuts

### **DHAL MAKHANI**

A select mix of black and brown lentils with a ginger, green chilli, tomato and fresh onion base, topped with fresh cream

### **SAAG ALOO**

Fresh baby spinach leaves and potatoes sauteed with medium spices

### **CUCUMBER RAITA**

Churned yoghurt with chopped cucumber

### **GREEN KUCHUMBER SALAD**

A mixture of onions, tomatoes, cucumber, green chillies and fresh coriander

### **ZAFRANI PILAU RICE**

Saffron flavoured Himalayan basmati pilau rice

### **MIXED NAAN BREADS**

Traditional Indian breads baked in the tandoor with flavour - Garlic, Chilli, Onion & Peshwari

## **DESSERT**

### **GAJAR HALWA or GULAB JAMAN**

Homemade warm dessert with fresh grated carrots and milk, served with pistachio kernels or Succulent round milk donuts served in a cinnamon and pistachio flavoured syrup