



**Everest Inn**<sup>®</sup>  
FINE DINING NEPALESE & INDIAN CUISINE

## **SPECIAL PARTY MENU**

Three Courses: £24.95 PER PERSON

Selections of Starters Platters | Main Course Table Sharing / Buffet | Desserts

### Selections of starter platters

#### **VEGETABLE AND ONIONS PAKORAS (V)**

(VERY POPULAR CRISPY VEG. PAKORAS SERVED WITH TOMATO CHUTNEY)

#### **SPICED PANEER DELIGHT (V)**

(HOMEMADE COTTAGE CHEESE WITH SPICES, HERBS AND CRUSTED PEPPERS)

#### **EVEREST SPECIAL CHICKEN LOLLY**

(SPICED CHICKEN LOLLY PAN-FRIED WITH GINGER, GARLIC, TOUCH OF CHILLI AND SPRING ONIONS)

#### **DOUBLE SHEEK KEBABS**

(MARINATED MINCED LAMB AND CHICKEN COOKED IN CLAY OVEN, SERVED WITH FRESH MINT CHUTNEY)

#### **CRISPY PAPADS BASKETS (V)**

### Main Courses: (Table Sharing)

#### **CHICKEN BHUTUWA**

(CHICKEN COOKED WITH MIXTURE OF NEPALESE SPICES, SPRING ONIONS AND CORRIANDER)

#### **EVEREST VEGETABLES SPECIAL (V)**

(MIXED SELECTIONS OF VEGETABLES)

#### **LAKE SIDE FISH**

(PAN-FRIED FISH WITH TOUCH OF GINGER, GARLIC, SPRING ONIONS AND SPICES)

#### **HARIYALI LAMB**

(LAMB COOKED WITH MIXTURE OF NEPALESE SPICES AND FRESH MINTS)

#### **TARKA DAAL (V)**

(HOUSE SPECIAL LENTILS TOASTED IN NEPALI TARKA – GARLIC, GINGER AND TOUCH OF CHILLIES)

#### **JEERA RICE**

(CUMINED STEAMED BASMATI RICE)

#### **NAN BREAD**

TANDOORI ROASTED TOMATO AND FRESH MINTS CHUTNEYS **(HOT!)**

### Desserts:

Homemade Gulab Jamun Kissed with Vanilla Ice Cream