

# 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 (Heathrow), Stockley Road. West Drayton, UB7 9NA  
Reservations - Tel: 01895 436630 Fax: 05603 459230 email: [info@eriki.co.uk](mailto:info@eriki.co.uk)  
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## **MENU A** *(Pure Vegetarian)*

£24 per person

### **STARTERS**

#### **TANDOORI PANEER KA SOLA**

Large cubes of homemade cottage cheese stuffed with mint chutney and marinated with tandoori spices

#### **DAHI BATAT PURI**

Small light pastry cases filled with potatoes, yoghurt, chick peas and drizzled with homemade chutneys and gramflour sev

#### **PALAK PYZ 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**

#### **KHAANE KHAAS**

#### **KADAI METHI PANEER**

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

#### **KURKURI BHINDI MAKAI JAIPURI**

Crispy green okra and baby sweet corn tossed together with rich kadai spices

#### **KHALI DHAL**

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

#### **KHUMB PALAK**

Fresh baby spinach leaves and button mushrooms sautéed 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

#### **NAAN**

Traditional Indian bread baked in the tandoor

### **DESSERT**

#### **RASMALAI or GULAB JAMON**

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

## **MENU B** (*Non Veg*)

£28 per person

### **STARTERS**

#### **MURGH MALAI TIKKA**

Tender pieces of chicken marinated with garlic, yoghurt and spices, delicately grilled in the tandoor

#### **KHAS LAMB & MINT SHEEKH KEBAB**

Tender lean lamb mince with mint leaves and garam masala grilled in the tandoor and served with a mint sauce

#### **SUBJI SHINGORA SAMOSA**

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

#### **PALAK PYAZ PAKORA**

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

#### **PAPAD & CHUTNEYS**

#### **KHAANE KHAAS**

#### **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

#### **GOSHT ALOO SIMLA MIRCH**

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

#### **KADAI SUBJI**

Garden fresh mix vegetable tossed with kadai spices

#### **KHUMB PALAK**

Fresh baby spinach leaves and button mushrooms sautéed with medium 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**

#### **GAJAR HALWA or VANILLA ICE CREAM**

Home made warm dessert with fresh grated carrots and milk, served with pistachio kernels or  
Premium vanilla ice cream with real vanilla including the most precious part: the seeds of the vanilla bean

## MENU C (*Meat and Fish*)

£35 per person

### STARTERS

#### MURGH TANDOORI

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

#### SARSON CHAAP

Tender lamb chops marinated with grain mustard, ginger and Kashmiri mirch cooked to perfection in the tandoor

#### SAMUNDARI RAJA JINGA

Ocean king prawns prepared in a special marinade of yoghurt, ginger and garam masala

#### SUBJI SHINGORA SAMOSA

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

### PAPAD & CHUTNEYS

#### KHAANE KHAAS

#### MURGH XACUTI

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

#### GOSHT SIMLA MIRCH

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

#### GOA FISH CURRY

A medium spicy cod fish curry with kokum and fresh coconuts

#### KURKURI BHINDI MAKAI JAIPURI

Crispy green okra and baby sweet corn tossed together with rich kadai spices

#### CHENNAI ALOO BHAJI

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

#### 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

#### MIXED NAAN BREADS

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

OR

### DESSERT

A choice of KULFI or GULAB JAMAN

Home-made Indian ice cream or

Succulent round milk donuts served in a cinnamon and pistachio flavoured syrup