



# THE CULTURE WING

Entertainment & Event Specialists

# MENU

Studios Rd, Shepperton TW17 0QW  
info@theculturewing.com  
01932 880295

## STARTERS

### NON - VEGETARIAN

#### CHILLI CHICKEN

Chicken marinated in spices, fried and cooked in a special sauce with capsicum and onion.

#### FISH PAKORA

Bite-sized pieces of fish that are coated in a spicy batter and deep-fried until crispy.

#### SEEKH LAMB KEBAB

Spiced ground lamb that is shaped onto skewers and grilled to perfection.

#### SEEKH CHICKEN KEBAB

Ground chicken marinated in a mixture of yogurt and spices before being shaped onto skewers and grilled.

#### CHICKEN TIKKA

Marinated chicken cooked on the grill then in the Karahi with special masala and peppers, onions and fresh ingredients.

### VEGETARIAN

#### CHILLI PANEER

Paneer marinated with blend of spices and fried and cooked in a special sauce with capsicum onion and fresh curry leaves.

#### SAMOSA CHAAT

Crumbled samosas mixed with chickpeas, onions, tomatoes, chutneys, yogurt, and spices.

#### ONION PAKORA

Deep-fried thinly sliced onions, coated in a spicy batter.

#### VEGETABLE SAMOSA

Traditional Punjabi pastry filled with spiced vegetables.

#### ALOO TIKKI

Boiled potatoes, peas, and spices shaped into patties and shallow-fried until crispy.

#### GREEN POTATOES

Spinach and potatoes cooked together in a flavourful blend of spices, ginger, garlic, and onion.

#### DAL TIKKI

Pan-fried spiced lentil patties.

#### CHILLI MUSHROOMS

Mushrooms marinated in spices, fried and cooked in a spicy sauce with capsicum and onion.

## SIDES

NAAN

RAITA

MIXED SALAD



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## MAINS

### NON - VEGETARIAN

#### CHICKEN CURRY

Chicken slow cooked in our signature spiced gravy. (On the bone or boneless)

#### LAMB KORMA

Lamb cooked on the bone with spices and a dash of yoghurt (no nuts, no cream).

#### CHICKEN KORMA

Chicken cooked on the bone with spices and a dash of yoghurt (no nuts, no cream).

#### PRAWN CURRY

Prawn slow cooked in our signature spiced gravy.

#### BUTTER CHICKEN

Marinated chicken pieces that are grilled or roasted and then simmered in a creamy tomato-based sauce.

#### CHICKEN BIRYANI

Made with long grain rice, spices and chicken. Known for its rich and complex flavor profile.

#### LAMB KARAHÍ

Lamb cooked in a rich and flavourful gravy made with a blend of aromatic spices.

#### CHICKEN KARAHÍ

Chicken cooked in a rich and flavourful gravy made with a blend of aromatic spices.

#### PALAK GHOSH

Spinach cooked with chicken in a unique blend of spices

### VEGETARIAN

#### PILAU RICE (PLAIN)

A fragrant and flavorful rice dish cooked with spices and served as a side dish to accompany curries or other main dishes.

#### VEGETABLE CURRY

A range of vegetables slow cooked in our signature spiced gravy.

#### VEGETABLE BIRIYANI

Vegetables prepared with rice, in a vegetable stock, with garam masala and dried plums.

#### DAL TARKA

Lentils cooked with spices such as cumin, coriander, turmeric, and chili powder.

#### PALAK PANEER

Fresh spinach leaves that have been cooked down and pureed into a thick sauce, which is then combined with cubes of paneer cheese.

#### DAL MAKHANI

Black lentils and kidney beans slow-cooked with butter, cream, tomatoes, onions, garlic, and spices.

#### BHINDI MASALA

Okra sautéed with onions, tomatoes, and a blend of spices such as cumin, coriander, turmeric, and chili powder.

#### AUBERGINE SABZI

Sautéed or roasted eggplant, onions, tomatoes, and spices that can be served dry or with gravy.

#### CHOLÉ

Chick peas cooked in our signature curry sauce.

## DESERT

#### RASMALAI

Flattened balls of chhena soaked in malai (clotted cream) flavoured with cardamom.

#### GULAB JAMUN

Fried balls of milk and semolina dough, soaked in an aromatic syrup with cardamom.

#### GAJER KA HALWA

Sweet carrot desert with khoya and flavoured with cardamom.