



WTMC 75th Anniversary CELEBRATION



MENU

APPETISER

We each get served our own mixed plate with Onion Bhaji, Samosa and Tandoori Chicken.

ONION BHAJI

Onion rings dipped in a spiced chick pea batter and finished in hot oil.

SAMOSA

Flaky pastry (gluten), filled with diced potatoes, peas and cumin seed, then fried golden brown.

TANDOORI CHICKEN

Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.

DRINKS

Order and pay for your own drinks at the bar. You may BYO wine and pay the \$5 corkage and grab wine glasses from the bar.



6pm Friday 4 November 2022
Little India Restaurant
18 Blair Street, Wellington



MAINS

A banquet with serving dishes of four delicious mains, rice and plain naan to fill your plate with.

LAMB ROGAN JOSH

The master chefs of the Royal Mughal kitchens boasted about perfecting this dish. Lean lamb or chicken cooked with roasted and crushed spices.

CHICKEN TIKKA MASALA

An internationally renowned dish. Boneless chicken cooked in a secret recipe of yoghurt, cream and spices.

PALAK PANEER

Cubes of home made Indian cottage cheese cooked with spinach and spices.

KADAI PRAWNS

This mouthwatering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy.

CAKE

We will serve up two Anniversary Cakes (regular and vegan) and will offer \$5 scoops of ice cream
Please remember to pay at the bar.



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