



SPECIAL  
PARTY

Platter of Starters served individually and a selection of main courses for table sharing.

Glass of prosecco (Welcome drink)

Crispy poppadoms & chutney

Veg Pakora (vegan)

onions cooked with ginger, herbs, chillies, spices and vegetables served with tomato chutney

Magic chicken tikka

chicken marinated with garlic, ginger, nepalese spices and soft cheese cooked in clay oven, served with fresh mint chutney

Lamb Momo

Steamed lamb dumpling served with tomato chutney

Mix sheek Kebab

marinated minced lamb and chicken cooked in clay oven, served with fresh mint chutney

**MAIN COURSE BUFFET (Table sharing)**

Chicken Nepal (Mild)

cooked with coconut, green cardamom & mango slices in mild creamy sauce.

Hariyali Lamb

tender pieces of lamb cooked with chef's special spices and fresh mints

Everest vegetables special (vegan)

mixed selections of vegetables with paneer and wild mushrooms

Maccha modi khola

marinated filet of white fish cooked with himalayan spices, crusted mustard, ginger, fresh herbs and touch of yogurts - **the villagers recipe**

**from Modhi river, western part of pokhara Nepal**

Tarka daal (vegan) : House special lentils

Pilau Rice : Saffron & Cumin flavoured basmati rice

Boiled Rice : Plain steamed basmati rice

Naan

**TWO COURSE £25.95 PER PERSON**

Everest Inn | 36 south methven street, perth PH1 5NU  
[www.everestinnscotland.co.uk](http://www.everestinnscotland.co.uk) | [perth@everestinn.co.uk](mailto:perth@everestinn.co.uk)