

A SPECIAL INDIAN BANQUET AT THE RED FORT

Saturday 28th January

“If there is a Paradise on earth, this is it, this is it, this is it!”
Emperor Shah Jahan - The Red Fort, Delhi



The Red Fort is located on Dean Street in the heart of Soho. Founded by Amin Ali in 1982, the restaurant is well known for its Mughal Court cooking, combining high-quality fresh British products with sub-continental flavours to create refined Indian dishes. The Red Fort cooking is delicately spiced yet rich and flavoursome and has been described as “a memorable explosion of the finest flavours designed to excite and delight the most sophisticated of palates”.

In conjunction with **Azadur Rahman**, his head chef, **Prem Kumar**, the manager, has arranged a menu especially for our event which will be held in their private dining room. Born in the Bangladeshi district of Sylhet, Azadur Rahman has been leading his team of seven chefs at The Red Fort for more than 20 years and continues to create authentic and imaginative dishes to inspire his high-profile diners.

We are in good company tonight as patrons of the restaurant include Tony and Cherie Blair, Emma Thompson, David Cameron, Aishwariya Rai, Tina Turner, Emma Thompson, Whitney Houston and Sheikh Al Nahayan. Moreover the restaurant has won numerous awards since its opening, including Best Indian Restaurant by Time Out London Magazine.

The Red Fort was one of the first of its kind to contradict the stereotypical view of Asian eateries. Inside the décor is subtle and attractive with red sandstone walls and mosaic floors.

We will start the evening with an aperitif, **Le Petit Mas Roussillon Rose. 2010 ‘Le Coste’ Poderi dai Nespoli Trebbiano** and **2010 ‘Fio Grande’ Poderi dai Nespoli Sangiovese** will be served with the meal.

Our superb banquet menu tonight is as follows:

Broccoli florets with roasted cumin, fenugreek & mustard paste
Grilled fillet of Seabass spiced with dried fenugreek & carom from tandoor

Chicken breast piece marinated with coriander stem & cardamom from tandoor

Lightly spiced grilled monkfish with ginger & saffron
(All items are served as a starter selection with naan)

Gressingham duck breast with rosemary, mustard, ginger & black pepper

Rabbit spiced roasted with mustard, chilli, fennel & onion seeds

Jumbo prawn marinated with saffron, chilli & garlic

Welsh lamb & Basmati rice with spices, steamed in a sealed pot

Baby aubergines with whole chilli

in peanut, sesame & tamarind sauce

Sautéed spinach with garlic, onion & green chilli

Steamed Basmati rice & Selection of breads

(All dishes are brought to your table to share family style)

Crumb pie filled with vanilla ice cream, topped with toffee sauce and hazelnuts

Tea/Coffee

The exclusivity of the restaurant, the fine dining experience and the high level of service all combine to ensure that this event at The Red Fort will be unforgettable.

Venue:	Red Fort Restaurant , 77 Dean Street W1D 3DSH
Nearest tube:	Tottenham Court Road / Leicester Square
Mobility rating:	All on flat with a disabled toilet. One step to dining room
Time:	7.30 for 8pm. Dress: Smart Casual
Price p/person:	£75.00 Members/first guest; £79.00 Additional guests
Organiser:	Jeffrey Benson
	Tel: 020 8673 4439
	E-mail : jeffrey.benson@iwfs.co.uk