

Vandagraph/VST Dinner 2019

Vandagraph/VST Ltd will be holding an evening Indian Banquet

On
September 20th 2019 at 6.30 prompt.
Purple Garlic restaurant in Silsden

As many Viamed employees are also involved with both Vandagraph Ltd and VST Ltd we are inviting you all with a partner to join us.

We have booked a private room separate from the restaurant and will be laying on a special "off the menu" ethnic banquet.

This will consist of a variety of starters ,main menu dessert and drinks. Drinks will be limited to Beer, wine and soft drinks.

Food will be chosen, prepared and cooked on the premises by ethnic staff and will reflect the best of ethnic dishes currently available in the UK.

Due to the normal menu range and the problems involved in separate ordering and cooking only a variety of selected dishes will be offered. There will be no shortage of food or variety. The dishes will include items and names of dishes perhaps not know to you. So I have several questions to ask.

Will you and a partner attend. The restaurant capability is limited to 30 people. We need accurate numbers.

Yes/No Signature *C. Hollings* 1/2 people

Can you please choose the type of food you normally prefer to eat in Indian restaurants.

Mark with a tick any level of spices and dishes you are happy with.

Mark with an X any you do not want to eat.

Spicy	X	Contents	
Korma (mild)	X	Chicken	✓
Dhansak sweet & sour	X	Chicken Tikka	✓
Malayan mild & fruity	X	Lamb	X
Bhuna medium	✓	Lamb Tikka	X
Massala medium	✓	Mixed Tikka	X
Dupiaza medium	✓	Keema	X
Curry Medium	X	Prawn	✓
Rogon Josh medium	✓	King Prawn Tikka	✓
Pathia medium hot	X	Vegetable	✓
Madras hot	X	Fish	✓
Vindaloo very hot	X	Shashlik	X
		Tandoorir	✓
English dishes	X	Omelette English	X
		Chicken nuggets English	X

Any dietary requirements:

I have a peanut allergy. Can not be cooked in nut oil or include peanuts. Previously (when we went to Tams) I had an allergic reaction to fumes from satay on a skillet at the table.

I am enclosing a copy of the take away menu which shows the approximate ingredients and strength of there gourmet dishes. What will actually be presented will be based on these combinations.

Depending on your replies the starters will be supplied hopefully in small portions so everyone can taste.

Side dishes will be chosen by the chef to compliment the main dishes.

Plain and Pilau rice will be supplied.

Various sundries e.g. Nans, Chapati's etc will be supplied. Any specials can be ordered during the meal.

If you have a favourite side dish which you would want as a Main course add it in the dietary area.

Please let me know by asap as this will take some organising and I do not want late additions or subtractions.

There will be plenty of food and any left can be put into doggy bags for you to have for breakfast the next day.

John