



MENU B

(6 STARTERS + 5 MAINS + ACCOMPANIMENTS + 3 DESSERTS + HOT BEVERAGES)

£31.80/HEAD

STARTERS

(TABLE SERVED OR AS CANAPÉS)

Murg Malai Tikka

Chunks of boneless chicken marinated in mild cheese, cream, green cardamom and spices, charred in clay oven tandoor

Lamb Taka Tak

Full flavoured & masala coated lamb chunks tossed on hot plate

Masala Fish

Thin masala coating on cubes of crispy fish marinated with exotic spices

Lahsuni Paneer Tikka

Paneer cubes with garlic infused marinade charred in tandoor

Hara Bhara Kebab

Seasonal green vegetables base in this exotically spiced crispy cake

Kabuli Badami Seekh

Spiced chickpeas on skewers with roasted Almond flakes topping

MAINS

(TABLE SERVED OR BUFFET)

Murg Makhani

Punjab's delicacy - Tandoori chicken chunks in tomato gravy with cream and fenugreek

Lamb Rogan Josh

Lamb chunks in saffron flavoured light sauce in classic kashmiri style

Methi Paneer

Paneer Cube in fenugreek greens base mildly tempered with ginger and garlic

Bhindi Do-Pyaza

Just rightly spiced Lady Fingers with fresh herbs and generous onions

Daal Maharaani

Overnight simmered creamy black lentils and kidney beans.

A Royal Indian delicacy - traditionally simmered overnight on charcoals

ACCOMPANIMENTS

Assortment of breads - Lachha Parantha, Kalaunji Naan, Stuffed Kulcha

Zeera Pulao Rice

Pomegranate Raita

Kuchumber Salad



DESSERTS

*Ras Malai
Moon Daal Halwa
Malai Kulfi*

TEA & COFFEE

*Indian Masala Chai
Mysore Coffee*

You may wish to include any additional Starters/Mains/Dessert

All prices include VAT at standard rate.

Optionals:

*Venue, Marquee, Mandap, Décor, Furniture (Tables/Chairs), Soft Furnishings, Toast Master, Invitations, Table Planners/
Menus/ Numbers, Wedding Cake, Chocolate Fountain, Ice Carving, Fruit Display, Live Stations / Stalls Linen (Table, Chair
Covers, Bows, Napkins), Staffing, Cutlery, Crockery, Drinks, Glassware, Entertainment, Lighting & Production, Transport,
Security*