



MENU D

(4 STARTERS + 4 MAINS + ACCOMPANIMENTS + 1 DESSERT)

£24.40/HEAD

STARTERS

(TABLE SERVED OR AS CANAPÉS)

Joshila Murg Tikka

Succulent chicken yoghurt marinated with fresh herbs & spices, finished in charcoal clay oven

Gilafi Seekh Kebab

Skewered Lamb kebab minced with fresh herbs and spices, topped with bell peppers

Paneer Manchurian

Glazed paneer cubes, peppers and onions tossed with sweet & sour northeast Indian flavours

Stuffed Mushrooms

Delicately spiced mix stuffed in chargrilled button mushrooms

MAINS

(TABLE SERVED OR BUFFET)

Kadahi Chicken

Chunks of chicken and onion & bell peppers cubes tossed with herbs & aromatic spices

Shahi Paneer

All-time favourite of paneer in rich & creamy nut based gravy

Kurkuri Bhindi

Tangy & spicy battered crispy strips of okra

Daal Makhani

Slow cooked creamy black lentils and kidney beans

A Royal Indian delicacy - traditionally overnight simmered on charcoals

ACCOMPANIMENTS

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

Zeera Pulao Rice

Pomegranate Raita

Kuchumber Salad



DESSERTS
Malai Kulfi

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