



Events Catering Menu



Welcome Drinks

Prosecco/Cocktail

Assorted Juices

Tropicana Juices

Mocktails

Mango Lassi

Salted Lassi

Sweet Lassi

Milk Lassi

Fresh Lime Soda

Nimbu Pani (Salted/Sweet)



Vegetarian Canapes

Honey Chilli Cauliflower

Kurkuri Bhindi

Soya Chaap

Tandoori Mushrooms

Mushroom Manchurian

Dhokla/Khandvi

Veg Burgers

Hara Bhara Kebab

Bhel Puri

Mini Pav Bhaji

Veg Samosa

Bread Pakora

Potato Pakora

Veg Pakora

Papdi Chaat

Paneer Tikka

Fruit Cocktail

Masala Papad

Chilli Mogo Chips

Masala Mogo Chips

Chilli & Garlic Mushrooms

Masala chips

Veg Manchurian

Pani Puri on shot glasses

Aloo Tikki Burgers

Bread Roll

Greek Salad on Stick

Tandoori Pineapple

Paneer Pakora

Cauliflower Pakora

Paneer Spring roll

Aloo Tikki Chaat

Paneer Cocktail

Chilli Paneer

Fruit Skewers



Non-Vegetarian Canapes

Chilli Garlic Prawns

Fish & Chips

Fish Amritsari

Lamb Kebab

Mini Lamb Burgers

Jeera Chicken

Reshmi Kebabs

Chicken Tikka

Malai Chicken

Cocktail Lamb Samosa

Chicken Samosa

Popcorn Chicken

Chicken Pakora

Chilli Chicken

Chapli Kebab

Chicken Manchurian

Chicken Lollipop

Hariyali Chicken

Cucumber Keema

Kebabs

Chicken 65 Kebabs



Vegetarian Starters

Samosa

Pakora

Paneer spring Roll

Papdi Chaat

Aloo Tiki Chana Chaat

Hara Bhara Kebab

Chilli Paneer

Paneer Tikka

Veg Manchurian

Gobi Manchurian

Soya Chaap

Veg Noodles

Tomato Pasta



Non-Vegetarian Starters

Chicken

Chicken Tikka
Jeera Chicken
Chilli Chicken
Reshmi Kebab
Chicken Lollipop
Malai Chicken
Chicken Samosa
Lasooni Chicken
Hariyali Chicken
Chicken Pakora

Lamb

Lamb Kebab
Chapli Kebab
Lamb Chops (Extra Cost)

Seafood

Fish Amritsari
Fish Pakora
Chilli/Garlic Prawns



Vegetarian Main Course

Mix Veg	Veg Jalfrezi
Stuffed Baingan	Aloo Baingan
Baingan Bhartha	Saag Paneer
Saag Aloo	Saag
Matar Mushroom	Matar Paneer
Shai Paneer	Karahi Paneer
Dal Makhni	Dal Satrangi
Rajma Aloo	Bombay Aloo
Kofta Masala	Malai Kofta
Stuffed Karela	Tinda Masala
Tofu Bhurji	Soya Masala
Tadka Dal	Aloo Gobi
Aloo Methi	Methi Gobi
Jeera Aloo	Pakora Kari
Bhindi Masala	Paneer Bhurji
Paneer Jalfrezi	Malai Kofta
Gobi Adraki	



Non-Vegetarian Main Course

Chicken

Traditional Chicken Curry

Butter Chicken

Methi Chicken

Karahi Chicken

Chicken Tikka Masala

Achari Chicken

Chicken Kaleji Keema

Chicken Korma

Chicken Kofta

Lamb

Traditional Chicken Curry

Lamb Kofta

Lamb Roganjosh

Lamb Jalfrezi

Karahi Lamb

Keema Kofta Curry

Achari Gosht

Seafood

Masala Fish

Prawn Curry



Rice

Jeera Rice
Pilan Rice
Vegetable Rice
Kesri Rice
Vegetable Biryani
Lamb Biryani
Chicken Biryani
Prawn Biryani
Afghani Rice
Khata Meetha Raita

Raita

Plain Yogurt
Boondi Raita
Dahi Bhalla
Cucumber Raita
Mint Raita
Onion Raita
Coriander Raita
Mix Raita
Jeera Raita



Breads

Tava Roti
Naan
Tandoori Roti
Tandoori Naan
Plain Paratha
Stuffed Paratha
Methi Paratha
Poori
Bhatura
Makki Di Roti

Salad

Mixed Garden Salad
Greek Salad
Potato salad
Macaroni Salad
Italian Salad
Pickled Onion
Pickles
Olives



Dessert

Cocktail Pieces Mithai*

Gajjar Halwa

Gulab Jamun

Angoori Rasmalai

Mango Rasmalai

Warm or Chilled Kheer

Kesari Kheer

Fresh Cream Pastries

Jalebi

Jalebi with Kheer

Rabri with Jalebi

Fruit Chaat

Moong Dal Halwa

Rava Halwa

Sweet Rice/Zarda

Cheesecake

Chocolate Samosa

Vanila Custard

Gulab Jamun Custard

Ice Cream

*(full range available)



Live Counters/Stalls

Chaat Counter (Papdi, Dahi Bhalla, Samosa, Bhel)

Pani Puti Stall

Aloo Tikki on Tava

Fresh Fruits (Carving with Additional Charges)

Live Tava Veg (Bhindi, Karela, Tinda, Aloo, Baingan)

Soya Chaap (Malai, Tandoori, Mint, Achaari)

Jalebi with Rabri

Chocolate Fountain

Dessert stall

Falooda stall

Kulfi Stall

Popcorn

Slushie

Coffee Station

Ice Golla

Sugar Cane Juice

Fresh Juice Stall

Rolled up Iced Cream

Live Tandoor

All Quotes depend on the service and items chosen.

Allergens: Please be advised that the following disclaimer applies to all items listed on our food menu. Our food products may contain nuts and may have come into contact with other common allergens, including dairy, eggs, wheat, soybeans, celery, mustard, sesame, lupin, crustaceans, molluscs, fish, shellfish, peanuts, and tree nuts. It is important to note that our food is manufactured in a facility that handles and cooks with all 14 allergens as defined by UK regulations, and therefore, cannot be guaranteed to be allergen-free. For detailed information regarding allergens in our food, we kindly request that you discuss your dietary requirements with your event manager, before and during the booking process.