



**Gurdwara Wedding Menu  
(Pure Vegetarian)**



## *Breakfast*

Punjabi Samosa

Chinese Pastry Samosa

Spring Roll

Paneer Pakora

Mix Pakora

Bread Pakora

Dhokla

Coriander Falafel (served with two types of chutneys)

Finger Sandwiches (cucumber & cheese, watercress & butter, wild berry jam & butter)

Rosemary & Garlic Chips

Hara Bhara Kebab

Aloo, Mooli, Gobi Paratha (served with plain yoghurt)

Lacha Paratha (Served with achar and plain yoghurt)

All fried items are served with sweet Imli (tamarind) chutney and a mint, chilli, and coriander chutney.



## *Lunch*

Mixed Vegetable sabzi

Stuffed Baingan

Aloo Baingan

Saag Paneer

Saag Aloo

Matar Mushroom

Shai Paneer

Dal Makhani

Rajma Aloo

Bombay Aloo

Kofta Masala

Stuffed Karela

Tinda Masala

Tadka Dal

Aloo Gobi

Pakora Kari

Bhindi Masala

Paneer Bhurji

Vegetable Biryani

Vegetable Malai Kofta

Noor Mahal Special Thava Fry

Tomato, Herb & Chilli Fusilli

Creamy Cheese and Herb Fusilli (served in a white sauce)



## *Accompaniments*

Boondi Raita  
Dhai Bhalla  
Cucumber Raita  
Mixed Salad  
Tandoori Roti  
Tandoori Naan  
Naan  
Matar Rice  
Jeera Rice  
Vegetable Pilau Rice

## *Sweet Dishes*

Cocktail Pieces Mithai (full range available)  
Fruit Display/ Fruit Carving  
Croissants  
Chocolate Samosa  
Gajar Halwa  
Ras Malai  
Dry Fruit Kheer (optional extras saffron)  
Fresh cream / Icing eggless pastries (mixed fruit, black forest, coffee, mango, & chocolate)  
Fresh cream/icing eggless cupcakes



## *Drinks*

Coffee  
Masala Tea  
Tropical juice  
Orange Juice  
Sparkling water  
Mineral water  
Strawberry lemonade (still)  
Watermelon lemonade (still)  
Fresh Fruit Juice (Made with 3 fruits of your choice)  
Coke  
Diet coke

## *Service Options*

Buffet Service  
Table Service  
Self Service  
Disposable Cutlery  
Bone China Cutlery

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.