

PARTY MENU 1

£20 PER PERSON (ADULT) | £10 PER PERSON (KIDS)

APPETISERS

MIXED POPPADOM BASKET

(ASSORTED CRISPS MADE OF BLACK BEAN FLOUR, RICE, SOYA, TAPIOCA AND POTATO)

MTR CONDIMENTS SELECTION

(ROASTED GARLIC, MINT & YOGHURT, MANGO CHUTNEY, KOSHIMBIR, MINT & CORIANDER CHUTNEY, SLICED ONION, SLICED CUCUMBER, SLICED TOMATOES, SLICED BEETROOT, LIME & GREEN CHILLIES, MIXED PICKLES)

STARTERS

SAMOSA CHAAT

(DECONSTRUCTED SAMOSA TOPPED WITH TANGY POTATO AND PEAS MIXTURE WITH A SWEET YOGHURT, MINT AND CORIANDER CHUTNEY, TAMARIND CHUTNEY, DRIZZLED WITH CRUNCHY SHAVING AND FRESH POMEGRANATE)

GOBI MANCHURIAN

(CRISPY CAULIFLOWER FLORETS COATED IN HOMEMADE SPICY INDO CHINESE MANCHURIAN SAUCE)

KASHMIRI PANEER TIKKA

(CUBES OF COTTAGE CHEESE, BELL PEPPERS, ONION AND TOMATOES MARINATED IN YOGHURT, SPICES, GINGER GARLIC PASTE, COOKED IN A CLAY OVEN)

MAINS

PANEER BUTTER MASALA

(SOFT PIECES OF COTTAGE CHEESE COOKED WITH BELL PEPPERS AND ONIONS IN A RICH TOMATO SAUCE)

ALOO GOBI

(CAULIFLOWER FLORETS AND CUBES OF POTATOES FRIED AND SAUTEED IN SPICY KADAI SAUCE AND HOMEMADE SPICES)

VEG KOLHAPURI

(MIX VEGETABLES IN A SPICY KOLHAPURI SAUCE)

DAL MAKHANI

(DAL MAKHANI IS RICH BLACK LENTIL PREPARATION SLOW COOKED FOR HOURS ON THE CLAY OVEN AND FINISHED WITH CREAM AND BUTTER GARLIC TEMPERING)

ASSORTED BREAD BASKET

(MIXED BREAD BASKET CONSISTING OF PLAIN NAAN, GARLIC NAAN, LACHHA PARATHA, TANDOORI ROTI)

PULAO RICE

DESSERT

GULAB JAMUN

Terms and condition:

50% of the total cost must be paid in advance and the rest 50% 2 days before the party.
Please let us know any changes 7 days in advance.



PARTY MENU 2

£25 PER PERSON (ADULT) | £12 PER PERSON (KIDS)

APPETISERS

MIXED POPPADOM BASKET

(ASSORTED CRISPS MADE OF BLACK BEAN FLOUR, RICE, SOYA, TAPIOCA AND POTATO)

MTR CONDIMENTS SELECTION

(ROASTED GARLIC, MINT & YOGHURT, MANGO CHUTNEY, KOSHIMBIR, MINT & CORIANDER CHUTNEY, SLICED ONION, SLICED CUCUMBER, SLICED TOMATOES, SLICED BEETROOT, LIME & GREEN CHILLIES, MIXED PICKLES)

STARTERS

SAMOSA CHAAT

(DECONSTRUCTED SAMOSA TOPPED WITH TANGY POTATO AND PEAS MIXTURE WITH A SWEET YOGHURT, MINT AND CORIANDER CHUTNEY, TAMARIND CHUTNEY, DRIZZLED WITH CRUNCHY SHAVING AND FRESH POMEGRANATE)

CHILLI CHICKEN

(CRISPY CHICKEN STRIPS COATED IN FRESH HOMEMADE SPICY INDO CHINESE CHILLI SAUCE)

MUGHLAI LAMB SHEEKH

(MIXTURE OF MINCED LAMB, SPICES AND FRESH HERBS SPREAD OVER SKEWERS AND COOKED IN A CLAY OVEN.

MAINS

PANEER BUTTER MASALA

(SOFT PIECES OF COTTAGE CHEESE COOKED WITH BELL PEPPERS AND ONIONS IN A RICH TOMATO SAUCE)

CHICKEN MALVANI

(CHICKEN MARINATED IN HOMEMADE MALVANI MASALA AND FINISHED IN ONION TOMATO SAUCE)

DAL MAKHANI

(DAL MAKHANI IS RICH BLACK LENTIL PREPARATION SLOW COOKED FOR HOURS ON THE CLAY OVEN AND FINISHED WITH CREAM AND BUTTER GARLIC TEMPERING)

ASSORTED BREAD BASKET

(MIXED BREAD BASKET CONSISTING OF PLAIN NAAN, GARLIC NAAN, LACHHA PARATHA, TANDOORI ROTI)

PULAO RICE

DESSERT

RASMALAI

Terms and condition:

50% of the total cost must be paid in advance and the rest 50% 2 days before the party.

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PARTY MENU 3

£30 PER PERSON (ADULT) | £15 PER PERSON (KIDS)

APPETISERS

MIXED POPPADOM BASKET

(ASSORTED CRISPS MADE OF BLACK BEAN FLOUR, RICE, SOYA, TAPIOCA AND POTATO)

MTR CONDIMENTS SELECTION

(ROASTED GARLIC, MINT & YOGHURT, MANGO CHUTNEY, KOSHIMBIR, MINT & CORIANDER CHUTNEY, SLICED ONION, SLICED CUCUMBER, SLICED TOMATOES, SLICED BEETROOT, LIME & GREEN CHILLIES, MIXED PICKLES)

STARTERS

ALOO TIKKI

(FAVOURITE PUNJABI SNACK MADE OUT OF MASHED POTATO, CHICKPEAS, SPICES, COATED IN BREADCRUMBS AND DEEP FRIED. SERVED WITH TAMARIND AND MINT CORIANDER CHUTNEY)

TRIO OF CHICKEN

(CHUNKS OF CHICKEN MARINATED IN YOGHOURT, SPICES, GINGER GARLIC PASTE AND CHARGRILLED IN A CLAY OVEN)

FISH AMRITSARI

(FILLET OF FISH MARINATED AND THEN COATED IN SPICED GRAM FLOUR BATTER AND DEEP FRIED, SERVED WITH MINT AND CORIANDER CHUTNEY)

MAINS

VEG KOLHAPURI

(MIX VEGETABLES IN A SPICY KOLHAPURI SAUCE)

BUTTER CHICKEN

(CHICKEN COOKED IN MILD RICH CREAMY TOMATO SAUCE)

LAMB KOLHAPURI

(SLOW COOKED LAMB IN A SPICY RICH KOLHAPURI MASALA)

DAL MAKHANI

(DAL MAKHANI IS RICH BLACK LENTIL PREPARATION SLOW COOKED FOR HOURS ON THE CLAY OVEN AND FINISHED WITH CREAM AND BUTTER GARLIC TEMPERING)

ASSORTED BREAD BASKET

(MIXED BREAD BASKET CONSISTING OF PLAIN NAAN, GARLIC NAAN, LACHHA PARATHA, TANDOORI ROTI)

PULAO RICE

DESSERT

CARROT HALWA

Terms and condition:

50% of the total cost must be paid in advance and the rest 50% 2 days before the party.

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