



## Menu C

(5 Starters + 5 Mains + Accompaniments + 2 Desserts)

£32.90/Head

### STARTERS

(TABLE SERVED OR AS CANAPÉS)

#### **Murg Badami Tikka**

*Almond based marinade on Chicken charred in charcoal clay oven in this Lucknowi delicacy*

#### **Kakori Kebab**

*Divine & considered blessed - As far as perfection could go - Lamb mince with Khoya & spices*

#### **Pudina Paneer Tikka**

*Paneer cubes with mint infused marinade charred in tandoor*

#### **Daal Stuffed Aalu Tikk**

*Delicately spiced lentils stuffed in crispy potato cakes*

#### **Tandoori Broccoli**

*Marinated in yoghurt, herbs & spices from charcoal tandoor*

### MAINS

(TABLE SERVED OR BUFFET)

#### **Chicken Bhuna**

*Explosive flavours of herbs and spices in this rather concentrated well done chicken gravy*

#### **Methi Lamb**

*Lamb chunks in flavoursome fenugreek leaves & tempered with ginger & garlic*

#### **Saag Paneer Kofta**

*Exotic paneer balls in rich gravy oozing divine flavours*

#### **Mix Veg**

*Seasonal Vegetables tossed in fresh herbs and spice masala*

#### **Tarka Daal**

*Back to Tradition - Popular home style marvel of Yellow Lentils tempered with world famous Punjabi*

### ACCOMPANIMENTS

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

*Zeera Pulao Rice*

*Pomegranate Raita*

*Kuchumber Salad*



**DESSERTS**

*Fruit Platter  
Gulab Jamun*

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

***All prices are exclusive of VAT.***

***All prices are based on minimum order for 100 guests, prices may vary for orders below the minimum count.***

***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***