



## Menu D

(4 Starters + 4 Mains + Accompaniments + 1 Dessert)

£28.50/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 are exclusive of VAT.*

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

# Diya

EVENTS & SUPPLIES

*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*