

# *Small Canapés*

*Choose 5 dishes*

## **Fish Pakora**

Chilli, lime & coriander raita

## **Chilli Cheese on Toast (V)**

Tomato jam & micro coriander

## **Chicken Pakora**

Chilli, lime & coriander raita

## **Chilli Cheese Bon-Bon (V)**

Tomato jam & micro coriander

## **Halloumi, Spinach & Naan Bites (V)**

Chilli, lime & coriander raita

## **Aloo Tikki (Vg)**

Green chilli chutney

## **Coconut Prawns**

Pineapple & mango chutney, fresh lime

## **Chaat Bombs (Vg)**

Tamarind & sev

## **Herb falafel & Confit Garlic Hummus (Vg)**

Harrisa oil

# *Substantial Canapés*

*Choose 3 dishes*

## **Spicy Marinated Paneer & Pepper Skewers (V)**

Chilli, lime & coriander raita

## **Onion Bhaji (V/Vg)**

Pineapple & mango jam

## **Chicken Tikka Wrap**

Guacamole, salsa & spicy mango chutney

## **Chicken Slider**

Pineapple & mango jam & raita

## **Gunpowder Fish & Chips**

Chilli, lime & coriander raita

## **Poppadom Nachos (V/Vg)**

Guacamole, salsa & spicy mango chutney

## **Kofta Kebab Slider**

Green chilli chutney & raita

# Starters

*Choose 1 dish*

## **Homemade Vegetable (V) or Lamb Samosa Chaat**

Mint chilli yoghurt & chana masala with tamarind oil  
Pomegranate seeds & micro coriander

## **Confit Garlic Hummus (V)**

Herb falafel, roasted chickpeas & dill  
Pitta shard

## **Spiced Fish Cake**

Pineapple & mango jam  
Red cabbage slaw, fresh lime

## **Chilli Tikka Paneer (V)**

Green chilli chutney  
Coriander & red onion

## **Mango Salad (Vg)**

Red pepper, onion, pomegranate  
Fresh lime dressing



# *Intermediate Course*

*Choose 1 dish*

## **Sorbet**

Mango

Passionfruit

Lemon & Mint

Blackcurrant

## **Fruit Cup**

Melon, grapes, mango & pineapple

## **Chilled Melon Slices**

Cantaloupe & Raspberry

Honeydew & Cracked Pepper

Watermelon & Mint

# Mains

Choose 1 menu style

All of the below dishes served with mustard seed greens, honey glazed carrot

## Emerald

All served with aloo tikki

12hr Slow Braised Kashmiri  
Lamb Shank

Or

Coriander & Lime Buttered  
Sea Bass

Or

Whole Roasted  
Smoked Aubergine

## Pearl

All served buttered fondant potato

Chilli, Ginger & Tamarind  
Slow Braised Rib of Beef

Or

Garlic Chilli & Ginger  
Roasted Hake

Or

Mushroom, Spinach & Paneer  
Wellington

## Diamond

All served with aloo tikki

Aromatically Spiced  
Butter Chicken

Or

Coriander & Fennel  
Tandoori Salmon

Or

Cumin Spiced  
Blackened Cauliflower  
Steak



# Desserts

*Choose 1 dish*

## **Memsahib's Mess**

Fresh cream, crushed meringue & strawberries

## **Chocolate & Cardamom Tart**

Chai & vanilla bean ice cream

## **Ginger & Lime Cheesecake**

Dehydrated lime

## **Mango & Coconut Panna Cotta**

Dehydrated pineapple

## **Passion Fruit Mousse**

Dehydrated raspberries

## **Masala Chai Tiramisu**

Chocolate shavings

## **White Chocolate Profiteroles**

Textures of raspberries

## *Additional Course*

We cater to a range of bespoke enhancements to elevate your celebration and make it uniquely yours. Each selection is thoughtfully curated with authentic flavours and fresh ingredients.

Please see below examples with prices available upon request.

### *Bowl Food*

All served with pilau rice,  
poppadoms & pickles

**Chicken Balti**

**Lamb Karahi**

**Sweet Potato & Chickpea Curry**

### *Evening Snacks*

**Vegetable Samosas**

**Onion Bhajis**

**Fish Pakoras**

### *Evening Buffet*

All accompanied by pilau rice, roti,  
chutney tray & pickles

**Chicken Balti**

**Lamb & Potato Curry**

**Lentil Dahl**

### *Dessert Table*

**Chocolate & Cherry Brownie**

**Cinnamon Grilled Pineapple**

**Raspberry & Pistachio Pavlova**