

# The INDIAN WEDDING PEOPLE

## STARTERS / CANAPÉS

### VEGETARIAN

#### **Crispy Samosas (G)**

Samosas filled with spiced potato, onions, peas and masala

#### **Vegetable Spring Rolls (G)**

Crispy finger shaped pastry filled with spiced potatoes and peas

#### **Onion Bhajia**

Thinly sliced onions coated in a batter made from gram flour and fried to perfection

#### **Masala Chips**

Crispy chips smothered in masala spices

#### **Lemon Chilli Mogo**

Casava chips covered in chilli and lemon

#### **Chilli Garlic Mogo (D)(E)**

Spiced casava chips sauteed in our chilli and garlic sauce

#### **Chilli Paneer (D)(S)**

Soft and tender paneer cubes wok'd with onions and green peppers in a sweet and chilli sauce

#### **Panner Tikka (D)**

Soft and tender marinated paneer and cooked to perfection with onions and peppers

#### **Veg Tikka**

Succulent soya morsels marinated in our tikka spices

#### **Aloo Tikki Chaat (D)(G)**

Authentic fried spied potato cakes, flavoured with pomegranate seeds topped with yoghurt, chickpeas and tamarind sauce

#### **Samosa Chaat (D)(G)**

Spiced potato samosas, flavoured with pomegranate seeds topped with yoghurt, chickpeas and tamarind sauce

#### **Papdi Chaat (D)(G)**

Crispy flour crackers with chopped potatoes, chickpeas, and onions topped with yoghurt, tamarind sauce, coriander chutney & pomegranate

#### **† Pani Puri (G)**

Hollow puri, deep-fried crisp and filled with a spiced lime flavoured water, tamarind chutney, chilli, chaat masala, potato and chickpeas

#### **† Veg Tikka Vol au Vents (D)(G)(E)**

Succulent soya morsels marinated in our tikka spices in a crispy puff pastry

#### **Manchurian Mushrooms (G)(S)**

Crispy coated Indo-oriental mushrooms wok'd with onions and green peppers in a sweet and chilli sauce

#### **Garlic & Chilli Mushrooms (D)(S)**

Button mushrooms pan fried in butter with garlic & chilli

### NON-VEGETARIAN

#### **Spicy Fish Bites\* (F)(M)**

Chilli and lemon marinated cod pieces in a light beer batter

#### **Amritsari Fish\* (F)(G)(M)**

A lightly battered fish fried in Indian spices, with ginger and garlic paste and gram flour

#### **Lamb Samosas (G)**

Samosas filled with spiced mince lamb, onions, peas and masala

#### **Masala Lamb Chops\* (D)(S)**

Succulent marinated lamb chops char-broiled in the tandoor

#### **Lamb Kebabs**

Marinated with ginger, garlic, green chillies and fresh herbs

#### **Mini Lamb Burgers (G)(D)(E)**

Mini brioche sliders with a spiced lamb patty topped with lettuce, gherkin and relish

#### **Chilli Lamb (S)**

Crispy deep fried lamb morsels, wok'd with onions and green peppers in a sweet chilli sauce

#### **Lamb Tikka\* (D)**

Tender marinated lamb morsels, char-broiled to perfection in the tandoor

#### **Keema Vol au Vents (G)(D)(E)**

A crispy puff pastry stuffed with a spicy mince lamb filling

#### **Chicken Tikka (D)**

Succulent marinated chicken breast cooked in the tandoor

#### **Chicken Samosas (G)**

Samosas filled with masala chicken, onions and peas

#### **Chilli Chicken (G)(S)**

Crispy deep fried chicken, wok'd with onions and green peppers in a sweet chilli sauce

#### **Malai Chicken (D)**

Chicken bite size pieces marinated in cream cheese and with Indian spices grilled over charcoal

#### **Masala Chicken Vol au Vents (G)(D)(E)**

Succulent chicken morsels marinated in our tikka spices in a crispy puff pastry

 Vegan  Canape only

Allergens

(F) Fish - (CS) Crustacean Shellfish - (G) Gluten - (D) Dairy - (E) Egg - (N) Nut - (M) Mustard - (S) Soya Bean - (Se) Sesame Seeds - (Ce) Celery

\* carries an additional surcharge

# The INDIAN WEDDING PEOPLE

## MAIN COURSES

### VEGETARIAN

#### **Daal Makhani (D)**

Whole black lentils cooked with butter and cream

#### **Tadka Daal**

Yellow lentil soup slow cooked with herbs and spices

#### **Karahi Paneer (D)**

Paneer pieces cooked with onions and peppers in a thick masala sauce

#### **Paneer Makhani (D)**

Soft and tender paneer smothered in a mildly spiced curry sauce

#### **Palak Paneer (D)**

Soft and tender paneer cooked with spinach, garlic, ginger and fresh herbs

#### **Paneer Jalfrezi (D)**

Tender paneer cubes stir-fried in a thick spicy curry sauce with green chilli, peppers, onions and tomatoes

#### **Mattar Paneer (D)**

Delicious Indian curry made with peas and paneer cooked in a tomato sauce

#### **Veg Tikka Curry**

Succulent soya morsels cooked with onions and peppers in a thick masala sauce

#### **Saag Aloo (D)**

A traditional north-Indian Punjabi curry made with leafy greens and spiced potatoes

#### **Chana Masala**

A north Indian classic. Chickpeas cooked in a spicy tomato gravy

#### **Aloo Mattar**

Potato pieces cooked with onions and peppers in a thick masala sauce

#### **Aloo Gobi**

Spiced potato and cauliflower curry, packed with flavour. A classic home dish

#### **Methi Gobi**

Indian spiced Cauliflower With Ginger and Fenugreek

#### **Bhindi Masala**

North Indian curry made with tender okra, onions, tomatoes, bold spices and herbs

#### **Aloo Baingan**

Spiced potatoes and eggplant cooked to perfection with our signature Indian spices

#### **Malai Kofta (G)(D)**

Crispy paneer dumplings served in an indulgent rich and creamy spiced gravy

#### **Vegetable Kofta (G)(D)**

Crispy vegetable dumplings filled with carrots, potatoes, peas and cauliflower in an indulgent rich and creamy gravy

#### **Mixed Vegetable Jalfrezi**

Tender mixed vegetables pieces stir-fried in a thick spicy curry sauce with green chilli, peppers, onions and tomatoes

#### **Baingan Ka Bharta**

Popular Punjabi dish made with a mash of roasted eggplant, onions, tomatoes, herbs and our signature Indian spices

#### **Rajma**

A North Indian Staple, red kidney beans stewed in a thick and spiced gravy

#### **Vegetable Keema**

Soya mince mixed with peas, potatoes, herbs, spices and punjabi sauce

 Vegan

Allergens

(F) Fish - (CS) Crustacean Shellfish - (G) Gluten - (D) Dairy - (E) Egg - (N) Nut - (M) Mustard - (S) Soya Bean - (Se) Sesame Seeds - (Ce) Celery

\* carries an additional surcharge

# The INDIAN WEDDING PEOPLE

## MAIN COURSES

### NON-VEGETARIAN

#### SEAFOOD

##### King Prawn Jalfrezi\* (CS)

Tender king prawns stir-fried in a thick spicy curry sauce with green chilli, peppers, onions and tomatoes

##### King Prawn Rogan Josh\* (CS)

Tender king prawn pieces cooked in an aromatic curry sauce. A taste of Kashmiri origin

##### King Prawn Madras\* (CS)

King prawns cooked in a fairly hot curry sauce

##### King Prawn Korma\* (CS)(D)

King prawns braised in a mild creamy masala sauce

##### King Prawn Vindaloo \* (CS)

King prawns cooked in a very spicy masala sauce

##### King Prawn Bhuna\* (CS)

King prawns cooked in masala at a high heat to give a super thick and flavoursome gravy

##### King Prawn Karahi\* (CS)

King prawns cooked with onions and peppers in a thick masala sauce

#### LAMB

##### Lamb Jalfrezi

Tender lamb pieces stir-fried in a thick spicy curry sauce with green chilli, peppers, onions and tomatoes. From the indian subcontinent

##### Lamb Rogan Josh

Tender lamb pieces cooked in an aromatic curry sauce. A taste of Kashmiri origin

##### Lamb Madras

Tender lamb pieces cooked in a fairly hot curry sauce

##### Lamb Korma (D)

Succulent lamb morsels braised in a mild creamy masala sauce

##### Lamb Vindaloo

Tender lamb pieces cooked in a very spicy masala sauce

##### Lamb Bhuna

Tender pieces of lamb cooked in masala at a high heat to give a super thick and flavoursome gravy

##### Karahi Lamb

Marinated chicken wings, charred to perfection

##### Homestyle Lamb Curry

Traditional homestyle lamb curry. One pot, long cook... the way its meant to be made

##### Lamb Saag

Soft and tender lamb cooked with spinach, garlic, ginger and fresh herbs

##### Methi Lamb

Tender lamb pieces cooked in a fenugreek infused curry sauce

#### POULTRY

##### Chicken Jalfrezi

Succulent chicken morsels stir-fried in a thick spicy curry sauce with green chilli, peppers, onions and tomatoes. From the indian subcontinent

##### Chicken Rogan Josh

Succulent chicken breast cooked in an aromatic curry sauce. A taste of kashmiri origin

##### Chicken Madras

Succulent chicken breast pieces cooked in a fairly hot curry sauce

##### Chicken Korma (D)

Succulent chicken morsels braised in a mild creamy masala sauce

##### Chicken Vindaloo

Succulent chicken pieces cooked in a very spicy masala sauce

##### Chicken Bhuna

Succulent chicken morsels cooked in masala at a high heat to give a super thick and flavoursome gravy

##### Karahi Chicken

Succulent chicken morsels cooked with onions and peppers in a thick masala sauce

##### Methi Chicken

Succulent chicken pieces cooked in a fenugreek infused curry sauce

##### Butter Chicken (D)

Succulent chicken morsels cooked in a creamy, mildly spiced curry sauce

##### Homestyle Chicken Curry

Traditional homestyle chicken curry. One pot, long cook... the way it's meant to be made

 Vegan

Allergens

(F) Fish - (CS) Crustacean Shellfish - (G) Gluten - (D) Dairy - (E) Egg - (N) Nut - (M) Mustard - (S) Soya Bean - (Se) Sesame Seeds - (Ce) Celery

\* carries an additional surcharge

# The INDIAN WEDDING PEOPLE

## SUNDRIES

### BIRIYANI

#### **Vegetable Biryani**

Aromatic one pot dish with a mix of vegetables, masala and spice

#### **Veg Tikka Biryani**

Aromatic one pot dish with the a mix of spiced soya morsels rice, masala and spices

#### **Lamb Biryani**

Aromatic one pot dish with the perfect mix of lamb rice, masala and spice

#### **King Prawn Biryani\*** (CS)

Aromatic one pot dish with the perfect mix of king prawns, rice, masala and spice

#### **Chicken Biryani**

Aromatic one pot dish with the perfect mix of chicken rice, masala and spice

### RICE

#### **Pilau Rice**

Rice flavoured with cumin seeds and garnished with crispy fried onion

#### **Jeera Rice**

Rice flavoured with cumin seeds

### BREAD

#### **Bhaturas** (G)

Deep fried crispy leavened bread

#### **Garlic Naan** (G)(D)

Soft, fluffy, naan bread baked in the tandoor, brushed with melted garlic butter

#### **Butter Naan** (G)(D)

Soft, fluffy, naan bread baked in the tandoor, brushed with butter

#### **Tandoori Roti**

unleavened whole wheat flat breads cooked in the tandoor

### RAITA

#### **Classic Raita** (D)

Yoghurt mixed with herbs and spices, topped with finely chopped coriander, cucumber and onions

#### **Bhoondi Raita** (D)

Yoghurt mixed with melt in your mouth gram flour balls, mixed with herbs and spices and topped with fresh coriander

 Vegan

Allergens

(F) Fish - (CS) Crustacean Shellfish - (G) Gluten - (D) Dairy - (E) Egg - (N) Nut - (M) Mustard - (S) Soya Bean - (Se) Sesame Seeds - (Ce) Celery

\* carries an additional surcharge

# *The* **INDIAN WEDDING PEOPLE**

## **DESSERTS**

### **Gulab Jaman (D)**

Brown coloured deep-fried milk cake balls served in a thick sugar syrup

### **Gajer Ka Halwa (D)(N)**

Traditional North Indian dessert made with shredded Carrot cooked in ghee, milk and sugar

### **Rasmalia (D)(N)**

Soft paneer balls immersed in chilled creamy milk, flavoured with saffron

### **Kheer (D)(N)**

Rice pudding

### **Matka Malai Kulfi\* (D)(N)**

Malai Kulfi Ice cream made with fresh milk & cream, enclosed in a traditional ceramic pot

### **Cheesecakes\* or a Selection of Mini Cheesecakes**

Ferrero Rocher (G)(D)(N)

Oreo (G)(D)

Reese'e Peanut Butter (G)(D)

Salted Caramel & Toffee (G)(D)

Lotus Biscoff (G)(D)

Terry's Orange (G)(D)

Mango & White Chocolate (G)(D)

Passionfruit & Raspberry (G)(D)

Strawberry (G)(D)

Raffaello (G)(D)(N)

Black Forest (G)(D)

M&M (G)(D)

 Vegan

Allergens

(F) Fish - (CS) Crustacean Shellfish - (G) Gluten - (D) Dairy - (E) Egg - (N) Nut - (M) Mustard - (S) Soya Bean - (Se) Sesame Seeds - (Ce) Celery

\* carries an additional surcharge