



# Example Menu

## WELCOME DRINKS

Mixed Juices

## CANAPES

**Tandoori Paneer Tikka** - Indian cheese marinated and cooked in a tandoor

**Cocktail Chicken Tikka** - Bite-size pieces of chicken marinated in spices

## STARTERS

**Roast Chicken** – Chicken marinated in spices and roasted

**Seekh Kebabs** – Spicy minced lamb prepared in a traditional tandoor

**Vegetable Samosa** – Triangular filo pastry parcels filled with mixed vegetables

**Aloo Papri Chaat** – Aloo channa, yoghurt and tamarind sauce with chaat masalla

## SALAD AND CHUTNEYS

## MAIN COURSE

**Butter Chicken** – Chicken cooked in a butter sauce

**Lamb Karahi** – Hot and spicy lamb in sauce with tomatoes and onions, prepared in an Indian wok

**Saag Aloo** – Fresh spinach with potatoes

**Tarka Dall** – Lentils cooked with herbs and spices flavoured with garlic

## RICE AND BREAD

**Pillau Rice Zafarani** – Pillau rice with garlic, flavoured with saffron.

**Tandoori Naan Bread** – Leavened freshly baked Indian style bread made in a clay oven

## DESSERT

**Gajar Ka Halwa** – Carrots cooked in cream served hot

Served with kulfi Ice cream

## BEVERAGES

Tea & Coffee – Served after food



## RC CATERING & EVENT MANAGEMENT MENU

### CANAPÉS (VEGETARIAN)

- Cocktail Spring Rolls** – Pastry parcels filled with Chinese style vegetables
- Bombay Crustards** – Filled with spicy chick peas, potatoes and topped with yoghurt and tamarind sauce
- Cocktail Vegetable Samosa** – Mini pastry parcels filled with a variety of vegetables
- Vegetable Kofta** – Vegetable balls with fresh herbs and spices
- Tandoori Paneer Tikka** – Indian cheese marinated and cooked in a tandoor
- Paneer Pudina Pakora** – Indian cheese stuffed with mint coated with a spicy batter
- Bhel Puri Chaat** – Puffed rice with sev, onions and tomatoes served on a savoury disc topped with special sauce
- Mini Aloo Tikki** - with chana masala served on a chinese spoon

### CANAPÉS (NON-VEGETARIAN)

- Chicken Popcorn** - Crispy fried chicken popcorns.
- Prawn Butterfly** - Crispy fried prawns.
- Chicken Manchurian** - Indo chinees recipe made with chicken and vegetable.
- Mixed Grill** – Succulent pieces of chicken and lamb served on a skewer with peppers
- Cocktail Chicken Tikka** – Bite-size pieces of chicken marinated in spices
- Mini Kofta** – Meatballs with fresh herbs and spices
- Mini Seekh Kebabs** – Spicy minced lamb with fresh herbs and spices
- Mini Reshmi Kebabs** – Minced chicken with a range of spices
- Cocktail Masalla Fish** – Bite-size pieces of fish marinated in spices and fried in batter
- Cocktail Lamb Tikka** – Bite-size pieces of lamb marinated in spices cooked in a tandoor
- Mango Tikka** – Chicken marinated in spicy yoghurt cooked in a tandoor topped with a piece of mango
- Chicken Parcels** – Minced spicy chicken filling wrapped in crispy filo pastry
- Murgh Goli** – Balls of minced chicken with Indian cheese, coriander and spices
- Shami goli** – Delicious miniature shami kebabs with tomato salsa or imlee sauce
- Fish and chip cones** – Delicious miniature fish and chip served in a retro cone
- Mini Sliders (Burgers)** - American-style mini burgers with a Indian twist
- Noodle box** – Stir fried noodles with chicken



### STARTERS (VEGETARIAN)

- Aloo Papri Chaat** – Aloo channa, yoghurt and tamarind sauce with chaat masalla
- Spring Rolls** – filo pastry rolls filled with spiced Chinese style vegetables
- Vegetable Samosa** – Triangular filo pastry parcels filled with mixed vegetables
- Mixed Vegetable Kofta** – Spicy balls deep-fried in a crispy batter
- Aloo Tikki** – Lightly spiced potato cakes
- Onion Bhajia** – Onions deep-fried in a spicy batter
- Paneer Tikka** – Indian cheese cubed, marinated and cooked in tandoor
- Paneer Pakoras** – Indian cheese mixed with spices and herbs, then deep fried in batter
- Katchori** – Pastry based dish with a mixture of various masallas
- Aloo Bhajia** – Slices of potato in a spicy gram flour batter, deep fried
- Haryali Paneer Tikka** – Indian cheese marinated in spinach and yoghurt cooked in a tandoor

### STARTERS (NON-VEGETARIAN)

- Tandoori Chicken** – Tender pieces of chicken marinated in fresh ground spices
- Roast Chicken** – Chicken marinated in spices and roasted
- Chicken Tikka** – Chicken marinated in spicy yoghurt cooked in a tandoor oven
- Malai Tikka** – Tender pieces of chicken marinated in coriander, cream and butter
- Lamb Tikka** – Lamb pieces marinated in spices cooked in a tandoor
- Seekh Kebabs** – Spicy minced lamb prepared in a traditional tandoor
- Reshmi Kebabs** – Minced chicken with a range of spices prepared in a tandoor
- Shami Kebabs** – Minced lamb cutlets with spices, fried in egg batter
- Chapli Kebab** – Minced lamb with onion and, tomatoes cooked on a tawa, topped with melted cheese
- Reshmi Kebabs** – Minced chicken with a range of spices prepared in a tandoor
- Peri peri wings** – Chicken wings cooked in a special peri peri marinade
- Deghi Chicken** – Chicken marinated in yoghurt, coconut and chick pea dall
- Chicken Wings** – wings marinated in our own special sauces and prepared in a tandoor
- Jeera Chicken** – Chicken made with roasted cumin seeds and ground black pepper
- Haryali Tikka** – Chicken pieces marinated in green chillies and fresh green herbs
- Chicken Pakora** – Tender chicken pieces deep-fried in batter with spices
- Deghi Boti** – Pieces of lamb marinated in yoghurt, coconut and chick pea dahl
- Meat or Chicken Samosa** – Triangular filo pastry parcels stuffed chicken or lamb
- Fried Masalla Fish** – Marinated in spices and fried in batter
- Tandoori Lamb Chops** – Lamb chops marinated and freshly prepared in a tandoor
- Lamb strips** – Indo Chinese style lamb strips sautéed in a special sauce



## MAIN COURSE (VEGETARIAN)

- Saag Aloo** – Fresh spinach with potatoes
- Channa Masalla** – Chick peas cooked with fresh ginger herbs and spices
- Tarka Dall** – Lentils cooked with herbs and spices flavoured with garlic
- Channa Dall** – Split chickpeas in lentil curry
- Dall Makhani** – Black lentils in rich, creamy butter sauce
- Mixed Vegetables** – Assorted fresh garden vegetables cooked in medium spices
- Aloo Methi** – Potatoes with methi (fenugreek) cooked with fresh herbs and spices
- Mixed Vegetable Kofta** – Minced vegetable balls served with a curry sauce
- Palak Paneer** – Indian cheese cubes cooked in fresh spinach
- Shahi Paneer** – Grated Indian cheese in a creamy sauce with fresh herbs
- Aloo Baingan** – Aubergines and potato curry
- Rajmah** – Red kidney bean curry
- Tinday Masalla** – Marrow vegetables cooked in a masalla sauce
- Bhindhi Masala** – Lady fingers cooked with onions, and spices
- Mattar Paneer** – Home made cheese cubes cooked in onions and tomatoes with peas
- Baingan Masalla** – Fresh aubergine cooked with onions and spices
- Aloo Gobhi** – Potato with cauliflower cooked with herbs and spices
- Bombay Aloo** – Sautéed potato in hot spices
- Aloo Channa** – Chick peas and potatoes cooked with fresh herbs and spices
- Mirchi Ka Sallan** – Specialist Hyderabad dish with fresh chillies cooked in a spicy sauce



### MAIN COURSE - CHICKEN DISHES

- Chicken Korma** – Mild and Creamy Korma or Authentic Style Korma
- Chicken Jalfrezi** – Tender succulent pieces of chicken cooked with capsicum
- Butter Chicken** – Chicken cooked in a butter sauce
- Malai Jeera Chicken** – Chicken cooked in yoghurt and seasoned with cumin seeds
- Karahi Chicken** – Prepared in a traditional Indian wok, cooked with tomatoes and onions
- Balti Chicken** – Chicken cooked with a mixture of ground spices
- Chicken Achari** – Tender chicken cooked with lightly pickled ingredients

### MAIN COURSE - LAMB DISHES

- Lamb Korma** – Mild and creamy lamb or spicy authentic style Korma
- Khuna Gosht** - Lamb enriched with the chefs special prices
- Lamb Karahi** – Hot and spicy lamb in sauce with tomatoes and onions, prepared in an Indian wok
- Lamb Balti** – Lamb cooked with a mixture of ground spices
- Lamb Jalfrezi** – Lamb cooked with capsicum and onions in a spicy masalla sauce
- Lamb Pasanda** – Lamb marinated with yoghurt and coconut cooked in a spicy sauce
- Lamb Chops Masalla** – Marinated lamb chops cooked in ground masalla
- Achari Gosht** – Lamb cooked with lightly pickled ingredients
- Palak Gosht** – Spinach and lamb cooked together in a mild curry sauce
- Aloo Gosht** – Lamb with sautéed potato in hot spices
- Kofta Curry** – Meat balls in a mild sauce
- Kofta Palak** – Lamb meat balls cooked with fresh spinach
- Keema Curry** – Minced lamb cooked in herbs and spices
- Kofta Anday** – Meatballs in a light spicy sauce served with boiled eggs
- Nargisi Kofta** – Lamb meatballs stuffed with eggs in a rich sauce



## RICE DISHES

**Plain Rice** – Plain white boiled rice.

**Jeera Rice** – Plain boiled rice with cumin seeds.

**Mixed Vegetable Rice** – Rice cooked with mixed vegetables.

**Lamb Pillau** – Pillau rice cooked with lamb meat on the bone to give an authentic aroma

**Chicken Pillau** – Pillau Rice cooked with chicken on the bone to give an authentic aroma

**Pillau Rice Zafarani** – Pillau rice with garlic, flavoured with saffron.

**Mattar Pillau** – Pillau Rice cooked with peas and cumin seeds

**Channa Pillau** – Pillau rice cooked with chick peas.

**Kabuli Pillau** – Pillau rice cooked with lamb on the bone, carrots, almonds, pistachio and sultanas

**Biryani** – Basmati rice layered alternately with a range of fillings.

*\*\*Available with Lamb, Chicken or Vegetables*

## BREADS

**Tandoori Naan Bread** – Leavened freshly baked Indian style bread made in a clay oven

**Tandoori Roti** – Wholemeal bread baked in a clay oven

**Freshly Fried Bhatoora** – Deep fried light puffed leavened Indian bread

**Puris** – Deep-fried unleavened bread

**Tawa Paratha** – Bread fried in butter

**Peshwari Naan** – Leavened Indian bread stuffed with a mixture of almonds, pistachios, coconut and cream

## SALAD

Assorted mixed salads, Iceberg lettuce, cucumber, tomato, red kidney beans, sweetcorn

## YOGHURTS

Plain yoghurt, Cucumber and Carrot Raita, Boondi Raita, Jeera Raita,

Pakorian Raita, Onion & Cucumber Raita, Dhey Bhalla

## CHUTNEYS

Mango, Mint, Red Chilli and Tomato and Plum (Aloo bukari)

Assorted Pickles – Achaar



## DESSERT

**Gajar Ka Halwa** – Carrots cooked in cream served hot

**Kheer** – Rice pudding with traditional Indian flavourings

**Phirni** – Semolina pudding with traditional Indian flavourings

**Kulfi** – Traditional Indian cone shaped ice cream available in, Plain, Pistachio, Almond and Mango flavours

**Ras Malai** – Creamy milk cake with milk dressing, served cold

**Ice Cream** – Various types available in Vanilla, Strawberry and Chocolate flavours

**Zarda** – Sweet flavoured rice with yellow colouring

**Mutranjan** – Multi coloured sweet rice with cherries and a mixture of nuts

**Flooda** – Kulfi served with vermicelli & milk syrup

**Mango Delight** – Indian Mango Kulfi served with fresh seasonal fruit and mango sauce

**Cheesecakes** - Available in Vanilla, Strawberry, Limon, Mongo, Passion fruit and Chocolate flavours

**Trios** - ask for different combinations available