

Ethnic Catering



COSTS PER HEAD

£22.00 PER HEAD BASED ON A MINIMUM OF 100 GUESTS

£20.00 PER HEAD BASED ON A MINIMUM OF 150 GUESTS

£18.00 PER HEAD BASED ON A MINIMUM OF 200 GUESTS

Starters

(Platters served to the tables)

Please choose 3 options from the below list:

Shish Kebabs (GF)

Chicken Tikka (GF)

Murgh Malai Tikka (GF)

Chicken Pakora

Lamb Samosas

Chicken Rolls

Meat Rolls

Tandoori Chicken Legs (GF)

Vegetable Samosas (V)

Vegetable Pakoras (V)

Vegetable Rolls (V)

Onion Baji (V)

Includes Salad & Chutney

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Main Course (from the Buffet)

Please chose 4 options from the list below:

Chicken Handi (GF)	Chicken Bhuna (GF)
Lamb Handi (on the bone)(GF)	Lamb Bhuna (GF)
Chicken Palak (GF)	Achari Murgh (GF)
Zeera Chicken Karahi (GF)	Keema Mutter (GF)
Aloo Gosht (Lamb on the Bone) (GF)	Aloo Methi (V)(GF)
Saag Gosht (Lamb on the Bone) (GF)	Saag Paneer (V)(GF)
Lamb Balti (GF)	Mutter Paneer (V)(GF)
Spicy Dried Fish	Achari Aloo (V)
Keema Aloo (GF)	Stuffed Aubergine Curry (Bhaingan)(V)(GF)
Keema Biryani (GF)	Mixed Vegetable Curry (V)(GF)
Chicken Biryani (GF)	Dhaal (various choices) (V)(GF)

**Main course served with Zeera Rice, Plain & Garlic Naan
Breads & Salad**

Dessert (from the Buffet)

Tropical Fruit Salad (V)(GF)
Mango Cheesecake
(Supplement applicable)
Double Chocolate Fudge Cake
Ghajar Halwa