

THE INDIAN

Wedding

Buffet

MENU



{V} – Vegetarian {GF} – Gluten Free {DF} – Dairy Free {VG} – Vegan
 {C} – Served as a Carving Station

With our Indian menu, you can select either a fully Indian menu or choose various dishes between our European & Indian menus to create a fusion menu.

CANAPES

Served on platters at the completion of your ceremony, choose eight from the below:

- Tandoori chicken Tikka with mint sauce {GF}
- Goat mince skewers with mint chutney {GF} {DF}
- Masala prawn skewers {GF}
- Vege Pakora {V, D, G}
- Onion baji {GF} {DF} {V}
- Eggplant pakora {GF} {DF} {V}
- Potato wada {GF} {DF} {V}
- Chilli paneer {GF} {V}
- Aloo Paneer Tikki {V}
- Hara Bhara Kabab {GF} {DF} {V}
- Honey Chilli Cauliflower {DF} {V}
- Veg Manchurian {DF} {V} {GF}
- Tandoori Paneer Tikka / Chilly Chicken {GF}
- Tandoori Stuffed Mushroom {GF} {V}
- Tandoori soya Chaap {GF, DF} {V}
- Lamb Sheek Kebab

Prefer to have premium canapes, please see below. Price on application for our premium canape options

YOUR MAIN MEAL

Served as a Buffet

MEAT SELECTION

Meat selection, these items can be interchanged with our European carvery, chicken & fish dishes. Select four items:

- Lamb keema {GF} {DF}
- Chicken saagwala {GF}
- Butter chicken {GF}
- Lamb rogan josh {GF}
- Kolhapuri fish {GF}
- Prawns with cashew curry {GF}
- Masala coconut lamb {GF} {DF}
- Chicken Tikka Masala {GF}
- North Indian goat curry {GF}

- Goon Fish Curry {DF}
- Kadhal Lamb {GF}
- Prawn Malabari {GF}

VEGETARIAN SELECTION

Vegetarian selection, these items can be interchanged with our European vegetarian dishes. Select three items: (if you have a vegetarian menu, select seven items from the below)

- Potato and eggplant curry {V}
- Vegetable jalfrezi {GF} {V}
- Palak paneer {GF} {V}
- Dal makhani {GF} {V}
- Vegetable pulao {GF} {DF} {V}
- Okra and potato dry {GF} {DF} {V}
- Vegetable curry chettinad {GF} {DF} {V}
- Paneer tikka masala {GF} {V}
- Malai kofta {GF} {V}
- Tawa fry vegetables {GF} {V}
- Pindi chana {GF} {DF} {V}
- Mushroom Do Pyaza {GF} {DF} {V}
- Vegetable fried rice {GF} {DF} {V}
- Paneer Butter Masala {GF} {V}
- Paneer Makhani {GF} {V}
- Kadhai Paneer {GF} {V}
- Vegetable Korma {GF} {V}
- Peas Pulao {GF} {DF} {V}
- Bhindi Masala {GF} {DF} {V}
- Dal Tarka {GF} {DF} {V}

SALAD SELECTION

Can be interchanged with our salad options. When adjusting the salad selection to our Indian menu, you can select a total of 3 salads and we also include boondi raita and steamed rice.

- Bean and mango salad {GF} {DF} {V}
- Barley and courgette salad {DF} {V}
- Potato salad with peas {GF} {DF} {V}
- Chaat salad {GF} {DF} {V}

- Cabbage salad {GF} {DF} {V}
- Sprouted Moong Salad {GF} {DF} {V}
- Pineapple Raita {GF} {V}
- Garden salad
- Onion Salad
- Aloo Chaat
- Fruit Chaat {GF} {DF}
- Cucumber raita {GF} {V}
- Bondi Raita GF {V}
- Papadi Chaat {V}
- Dahi Bhalla {V}

The meal is served with naan, basmati rice & boondi raita.

DESSERT

Desert selection, can be interchanged with our dessert options.

Select any of the below dishes to substitute items from our European dessert selection.

- Kheer (Indian rice pudding) {GF}
- Mango kulfi / Paan Kulfi {GF}
- Carrot Halwa {GF}
- Gulab Jamin

BEVERAGES

Beverages included in your package are:

- Oyster Bay - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato
- Heineken, Stella Artois, Steinlager Classic, Speights, Heineken Light and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

Our menu and beverage selection are subject to change for both seasonal variations and adjustment to the menu.

We are pleased to offer a variety of gluten free options on our menus; however we are not a gluten-free venue, we cannot ensure that cross contamination will never occur. If you or your guests have a serious food allergy, please ensure this information is advised to our team prior to your event.