



## World Curries

### SEVICE STYLES>

**GRAND SHARING PLATTER** Select three of our exquisite curries, presented in family-style bowls for sharing. Accompanying these are fragrant pilau rice, a zesty gunpowder salad, garlic and coriander naan, soothing mint raita, tapple and mint chutney, and a vibrant pickle. Elevate your meal with our optional canape's for a truly unforgettable dining experience.

**THAALI PLATTER:** Choose three of our savoury curries, neatly served on an eco-friendly compostable tray. This platter is completed with aromatic pilau rice, crisp gunpowder salad, garlic and coriander naan full of flavour, refreshing mint raita and tangy apple and mint chutney.

**CURRY RICE SALAD FEAST** offering a choice of two curries. paired with fluffy pilau rice, a garlic and lime slaw, and mint raita, topped with a spicy sauce, crunchy sev, fresh coriander, and chillies. perfect for both standing and seated gatherings. Add one of our specialty naan's to complete this delightful culinary experience.

### CURRIES>

**GUJARATI CHANNA MASALA:** Spice up your taste buds with this vibrant and tangy curry, featuring chickpeas cooked in a blend of aromatic spices and tomatoes.

**SLOW COOKED BLACK DHAL:** Experience the melt-in- your-mouth goodness of this hearty and nutritious curry made with slow-cooked black lentils and infused with fragrant spices.

**THAI COCONUT, LENTIL AND SWEET POTATO:** Transport yourself to the sunny shores of Thailand with this exotic and delicious curry, featuring a creamy coconut base, lentils and sweet potatoes.

**IRAQI AUBERGINE SPLIT PEA AND POMEGRANATE:** Discover the unique and complex flavours of this Middle Eastern dish, featuring roasted eggplant and split peas cooked in a tangy pomegranate sauce.

**MANGO COCONUT AND LENTIL:** Treat your senses to the sweet and savoury flavours of this tropical-inspired curry, featuring tender lentils, juicy mangoes and creamy coconut milk.

**SRI LANKAN APPLE AND GREEN PEPPER:** Try this delightful and refreshing Sri Lankan dish, featuring crispy green peppers and sweet-tart apples in a lightly spiced coconut gravy.

**BANGALORE BUTTER CAULIFLOWER / CHICK'N:** Savour the rich and velvety texture of this indulgent Indian curry, featuring succulent cauliflower or plant- based chick'n in a luxurious buttery sauce.

**ROAST AUBERGINE, PEPPER AND TOMATO JALFREZI:** Enjoy the bold and spicy flavours of this classic Indian curry, featuring roasted eggplants, peppers and tomatoes in a tangy tomato-based gravy

## Honest Supper Club - veggie and vegan weddings

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LENTIL AND TOFU KOFTA IN A FENUGREEK COCONUT CURRY SAUCE Delight in the plant-based protein power of this unique curry, featuring lentil and tofu koftas in a creamy fenugreek and coconut sauce. SRI LANKAN BEETROOT WITH

ROAST FENUGREEK SWEET POTATOES: Get your fill of delicious and nutritious veggies with this colourful and flavourful Sri Lankan curry, featuring earthy beetroot and roasted sweet potatoes in a fragrant coconut gravy.

KATSU CURRY WITH BREADED CHICK'N PIECES: Treat yourself to the comforting and crispy goodness of this Japanese-style curry, featuring breaded chick'n pieces in a savoury and slightly sweet curry sauce.

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