



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

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.

Hitched