



INDIAN MENU

Welcome to my Indian menu, where each dish brings a taste of India to your plate, crafted with authentic flavors & traditional recipes. Enjoy a journey through spices, aromas, & culinary delights that celebrate the rich heritage of Indian cuisine.

VEGAN & VEGETARIAN STARTERS:

1. Onion Bahji (vegan, g/f)

Sliced onions, graham flour blended with Indian spices and deep fried.

2. Vegetables Samosa (vg, gluten)

Hand made Indian pastry filled with assorted vegetables, Indian spices & deep fried.

3. Chana & Aloo Chaat. (vg, g/f)

Boiled Chickpea and soft potato, tomato, onions green chilli, Indian spices & tamarin sauce.

4. Paperi Chaat. (gluten, dairy)

Boiled Chickpea and soft potato, tomato, onions green chilli, Indian spices & tamarin sauce.

5. Paneer & Pineapple Skewers. (v, dairy)

Paneer marinated in tikka masala skewered with pineapple & flame grilled.

6. Aloo Tikie. (vg, gluten)

Crushed boiled potatoes blended with green chilli coriander zeera spice & fried.

7. Pani Puri. (gluten)

Crispy thin round shell balls served with its filling and tamarin water.

NONE VEG STARTERS:

1. Lamb Seekh Kabab.

Lamb minced meat blended with chilli, coriander & Indian spices finished on flame grill.

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2. Chicken Seekh Kababs.

Chicken minced meat blended with chilli, coriander & Indian spices Finished on flame grill.

3. Chicken Tikka. (dairy)

Tender Chicken supreme cubes marinated in yogurt garlic, ginger & tikka masala finish on grill.

4. Fish Pakora. (fish)

Chunks of white fish marinated in herbs & Indian spices blended with gharh floor & deep fried.

5. Peri Peri Large Chicken Skewers. (dairy)

Chicken supreme cubes marinated with peri peri spice skewered & finished on grill.

6. Masala Grilled Lamb Chops. (dairy)

Lamb chops marinated in yogurt and Indian spices garlic & ginger lightly flame grilled.

7. Chicken Legs Roast. (dairy)

Traditional chicken steam tender leg roast with sesame white seeds.

8. Masala king prawns (crustaceans, dairy)

Freshly caught king prawns marinated in yogurt chilli garlic & Indian spices finished on flame grill.

9. Lamb / chicken samosa (gluten)

Hand made authentic Indian style crispy samosa with filling of lamb or chicken.

NON VEG MAIN:

1. Chicken Curry. (dairy)

Chicken cubes cooked in thick gravy of onions tomato garlic and chilli.

2. Butter Chicken. (dairy)

Chicken cubes cooked in butter sauce contain Turmeric, onion garlic green chillies & cream.

3. Chicken Tikka Masala. (dairy)

Lightly grilled Chicken cubes cooked in onion and tomato based gravy with tikka spice.

4. Chicken Jalfrezi.

Chicken strips cooked along with peppers and onion in jalfrezi spices and cream

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5. Chicken Manchurian. (gluten, soy)

Chicken cubes fried coated with flour then cooked in Chinese style red sauce.

6. Lamb Curry.

Lamb cubes cooked in thick gravy of onions tomato garlic and chilli.

7. Lamb Namak Mandi.

Slow cooked Lamb on bone with tomatoes and cream sauce and salt,

8. Lamb Kofta Curry.

TMinced meet of lamed fried and cooked in onion tomato sauce with green peas garlic chilli spice.

9. Lamb Kemma Muter.

Minced meet of lamed fried and cooked in onion tomato sauce with green peas garlic chilli spice.

10. Lamb/Beef Nihari.

Meat chunks fried and slow cooked 8 hours with Traditional spices finish till a velvety texture

11. Haleem Special

Meat chunks fried and slow cooked 8 hours with Traditional spices finish till a velvety texture

12. Naan bread / Roti / Salad / Chutney

Freshly baked naan, soft roti, crisp salad, and flavorful chutney to complement your meal.

13. Palak Gosht

Lamb cubes cooked in rich tomato and onion based sauce together with freshly pickled spinach.

VEGAN & VEGETARIAN MAIN:

1. Tarka Daal (vegan)

Red and yellow lentils cooked with onion chilli and Indian spices.

2. Special Chana Masala. (vegan)

Slow cooked Chickpea with onion, tomato, coriander gravy.

3. Daal Makhni. (vegan)

whole green lentil slow cooked with onion garlic and finish with butter & cream.

4. Palak Aloo. (vegan)

Fresh spinach leafs blended with onions green chilli & potatoes cubes.

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5. Sarson Ka Saag. (vegan)

Hand picked wild leaves slow cooked with tomato, onion garlic & chilli until a velvety texture.

6. Mutter Paneer Veggie. (dairy)

Paneer cheese baked and cooked together with green peas into tomato onion base gravy with Indian spices.

7. Mixed Vegetables Curry. (dairy)

Assorted vegetables cooked with thick sauce of garlic chilli coriander and onion

RICE DISHES

1. Vegetables Biryani. (vegan, g/f)

Rice cooked in biryani spice onion tomato gravy and assorted vegetables.

2. Vegetables Pilau Rice. (vegan, g/f)

Rice cooked in fried onion and mixed vegetables.

3. Chicken / Lamb Biryani. (g/f)

Slow cooked meat of your choice with rice onion and tomato gravy and biryani spice.

4. Chicken / Lamb Pilau Rice. (g/f)

Meat of your choice cooked with rice and onions and Indian spice.

5. Zeera Rice. (g/f)

Stream rice stirred fried with eggs and assorted vegetables blended with soya sauce and chilli sauce.

7. Egg fried rice Vegetables rice (g/f)

Stream rice stirred fried with eggs and assorted vegetables blended with soya sauce and chilli sauce.

8. White Plain Steamed Rice. (g/f)

Light and fluffy steamed white rice, served simply to complement any dish.

DESSERTS:

1. Khoya Kheer. (dairy, all nuts)

Traditional Indian rice pudding very slow cooked in milk, cream, raisin and nuts.

2. Zarda Rice. (dairy, all nuts)

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Traditional yellow sweet rice cooked in sugar syrup raisin & nuts

3.Carrots Halwa. (dairy, all nuts)

Grated carrots cooked in milk and cream finished with raisins & nuts.

4.Soji Ka Halwa. (dairy, all nuts)

Tradition Soji (semolina) cooked with milk and butter nuts & raisins until a velvety texture.

5.Custard And Fruit Truffles. (dairy)

Vanilla custard sponge cake folded in fresh seasonal fruit with cream fresh.

6.Gulab Jamons (dairy, gluten)

A authentic and traditional Indian soft sweet balls

7.Sticky Toffee Pudding. (dairy, gluten)

A rich and indulgent treat with the sweetness of toffee & a delightfully sticky texture.

8.Strawberries / Chocolate Cheesecake. (dairy, gluten)

A creamy cheesecake topped with sweet strawberries & drizzled with rich chocolate.

SET MENU 1 — £10 Per Person

STARTER:

1. VEG PAKORA (vegan)
2. VEGETARIAN SPRING ROLL (vegan)

MAINS:

1. CHICKEN CURRY
2. TARKA DAAL (vegan)
3. ZERA RICE (vegan , gluten free)
4. NAAN BREAD (gluten)
5. SALAD
6. CHUTNEY (dairy)

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DESERT: — £2 Per Person

supplement

1. KHEER / FRUITE TRIFLE (DAIRY,NUTS)

SET MENU 2 — £15 Per Person

STARTER:

1. CHICKEN TIKKA (dairy)
2. HAND MADE VEGETABLES SAMOSA (gluten)

MAINS:

1. LAMB CURRY
2. CHICKEN CURRY / BUTTER CHICKEN
3. SPECIAL CHANA MASAAL
4. VEGETABLES PILAU RICE (vegan)
5. NAAN BREAD (gluten)
6. ASIAN MIXED SALAD
7. MINT AND CORIANDER CHUTNEY (dairy)

DESSERT:

1. KHEER / GULAB JAMONS AND ICE CREAM / ZARDA RICE

SET MENU 3 — £22 Per Person

STARTER:

- 1- FISH PAKORA
- 2- LAMB SEEKH KABABS
- 3- CHICKEN TIKKA
- 4- PAPERI CHAAT (dairy,gluten) (or) HAND MADE VEGETABLES SAMOSA (gluten) ---

MAINS:

- 1- LAMB CURRY / PALAK GHOST
- 2- CHICKEN CURRY / BUTTER CHICKEN / CHICKEN JALFREZI / CHICKEN TIKKA MASALA
- 3- MIXED VEGETABLES CURRY / TARKA DAAL
- 4- CHICKEN BIRYANI / VEGETABLE BIRYANI

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CHICKEN YAKHNI PULAO

5- NAAN BREAD

6- YOGHURT RAITA

7- ASIAN MIXED SALAD

8- MINT CORIANDER CHUTNEY

DESERT:

1- CARROT HALWA / GULAB JAMON WITH ICE CREAM

2- KHEER / FRUIT TRIFLE

NOTE:

All packages include premium fine china crockery, elegant cutlery, and professional staff.

Hitched