

We cater for all tastes and you can create your own exquisite bespoke menu from our extensive range of appetising dishes. Don't forget, we are always on hand to help you decide on your perfect menu choice. Our chefs are highly skilled and will provide your guests with delicious cuisine. Whether you opt for a Punjabi or Gujarati, our chefs will provide you with a sumptuous banquet.

Canapés & Starters – Vegetarian

Vegetable Samosas

Traditional Punjabi samosas, stuffed with potato and green peas then fried to a golden crispy finish

Vegetable Spring Rolls

Crispy pastry filled with mixed vegetables

Dahi Aloo Papri Chat

A mouth watering mixture of crisp flour crackers with chopped potatoes, chickpeas and onions topped with yogurt and tamarind sauce

Punjabi Vegetable Pakora

Fresh mixed vegetables with herbs and spices, dipped in batter and deep fried

Aloo Tikki

Small round lightly fried patty stuffed with potatoes, peas and natural spices

Paneer Tikka

Cottage cheese coated with spices, herbs and gram flour cooked in clay-oven

Honey Chilly Gobi

A Veer Dhara speciality of cauliflower, stir-fried with natural honey, garlic and chillies

Tandoori Aloo

Marinated potatoes barbecued in a clay oven

Paneer Pakora

Cottage cheese with tomato and chutney fried in batter

Patra

Fresh spiral spinach pieces and spicy gram flour

Crispy Mogo Chips

Fried cassava served with chilli sauce

Garlic Mushrooms

Crispy coated mushrooms dipped in garlic sauce and deep-fried

Pani Puri

The puri is 1 1/2 inch puffed puri which is fried and filled with potatoes and/or chick peas and served with Pani Puri water

Chilli Paneer

Cubes of our very own Cottage cheese, cooked in our very own chilli Indo-Chinese sauce

Onion Bhaji

Finely shredded potatoes, spinach and onions, spiced with fennel, coriander and ginger, then crisply deep-fried

Mixed Vegetable Cutlets

Lightly fried spicy vegetable cakes

Hara Bhara Kebab

Spinach and fresh green vegetables marinated and cooked in Indian spices

Canapés & Starters – Non - Vegetarian

Meat Samosa

Traditional - style Punjabi samosas filled with minced lamb and green peas and then fried to a golden crispy finish.

Jeera Chicken

Chicken well suits on bone spiced with cumin seeds & black pepper. Simple but truly Punjabi

Chilli Chicken

Chicken cooked in a special sweet-chilli sauce

Aachari Murg Tikka

Luscious portions of chicken thigh marinated in yogurt, chillies and pickling spices, cooked in a tandoor

Chicken Pakora

Fried boneless chicken with special herbs and spices coated with gram flour

Chicken Spring Rolls

Crispy pastry filled with minced chicken

Tandoori Chicken

Chicken marinated in yogurt, spices and herbs, grilled golden over charcoal on skewers

Seekh Kebab

Tender minced lamb with onions, coriander and green chillies cooked over charcoal on skewers

Shami Kebab

Tender minced lamb with lentils, onions and green chillies fried with an egg

Tandoori Lamb Chops

Lamb chops, soaked in a dark rum marinade overnight, spiced with crushed garlic, pounded chillies, cloves, coriander, mustard and yoghurt, cooked over red-hot charcoals.

Fish Amritsari

One of the most popular fish from Punjab, Northern India. Fried chunks of tilapia marinated in a ginger & garlic paste, carom seeds & chilli powder in gram flour, topped with lemon juice and chaat masala.

Fish Masala

Fish marinated in delicious spices, then deep fried

Malai Murg Tikka

Succulent cubes of boneless chicken supreme marinated in cheese, fresh spices and cream, charcoal cooked in a clay oven.

Chicken Wings

Finely selected chicken Wings marinated in our own special sauces and roasted in a tandoor

Main Course – Vegetarian

Bhindi Bhuna

Fresh okra cooked with onions, garlic, ginger and coriander

Aloo Gobi

Cauliflower and potatoes cooked with garlic, onions, herbs and spices

Mixed Vegetable Makhani

A selection of vegetables cooked in a mild sauce of almonds, sultanas and fresh cream

Muttar Paneer

Cottage cheese and peas cooked with fresh ginger, garlic, onions, and coriander

Paneer Tikka Makhani

Char grilled cubes of homemade cottage cheese cooked with chopped tomatoes and spices in a delicate creamy sauce

Bombay Aloo

Potatoes cooked in tomatoes and seasoned with mustard seeds

Vegetable Jalfrezi Masala

Fresh mixed vegetables cooked with chopped tomato, bell peppers, ginger, garlic, onions, and herbs and garnished with coriander

Mushroom Hara Pyaz

Button mushrooms cooked with onions and tomatoes, flavoured with spring onion and fresh garlic

Mirch aur Baingan ka Salan

Chillies and aubergines, stir-fried South Indian-style, in a roasted coconut, sesame seed, peanut and tamarind sauce

Bhartha

Large aubergines baked in a tandoor and cooked with onions and spices

Aloo Chana

Chick peas cooked with potatoes and herbs and spices

Aloo Mattar Curry

Green peas and potatoes cooked in traditional spicy sauce

Rajmah

Kidney beans steamed with tomatoes, ginger, garlic, onions and spices

Makhani Daal

Speciality of the house - black-lentil delicacy incorporating fresh tomatoes and garlic, simmered overnight on charcoal, then finished with cream

Toor Daal

Lentil curry which is yellow in colour seasoned with cumin, herbs and spices

Tarka daal

Split chick pea lentil curry cooked with herbs and spices

Palak Paneer

Cottage cheese and fresh spinach tossed in onion, tomatoes and ground ginger

Vegetable Kofta Curry

Fresh vegetable balls fried and served in a special sauce

Tinday Masala

Marrow vegetables cooked in our very own masala sauce

Tawa Vegetables

A choice of vegetables (Arbi, Bengan, Bhindi and Karela) cooked on a tawa, a very popular choice for self service buffets

Main Course – Non Vegetarian

Kadai Chicken

Medium hot chicken cooked with spices, tossed dry in a kadai

Murgh Makhani

Boneless barbecued chicken pieces flavoured with fenugreek, cooked with tomatoes, butter and ground spices

Methi Chicken

Chicken cooked with fenugreek leaves and cooked in a masala sauce

Chicken Madras

A classic hot dish cooked with authentic herbs, green chillies and hot spices

Chicken Bhuna

A thick textured dish with aromatic spices and herbs, tomatoes, garlic and coriander

Chicken Jalfrezi

A special combination of fresh onions, peppers, egg and selected herbs and spices

Chicken Tikka Masala

A delicious dish cooked with breast chicken onions, ginger, garlic, fresh coriander, green chillies, herbs and spices and cooked over charcoal with a thick sauce

Chicken Korma

Very mild dish which is cooked with fresh cream and coconut and flavoured with dry nuts

Traditional Chicken Curry

Our very own curry, Cooked with tomatoes and onions with fresh herbs and spices and prepared the traditional way

Rogan Josh

Medium, hot lamb cooked with tomatoes, green peppers and served in a spicy sauce

Keema

Minced lamb cooked with green peas

Lamb Dopiazza

Lamb cooked with extra onions and spices

Lamb Shahi Korma

Lamb cubes marinated and cooked with nuts in a cream sauce.

Lamb Kofta

Minced meat rolled into balls and served with a spicy sauce

Palak Lamb

Lamb cooked with fresh spinach and special spices

Kadai Gosht

Medium hot lamb cooked in spices and tossed dry in an iron kadai

Traditional Lamb Curry

Our very own curry, Cooked with tomatoes and onions with fresh herbs and spices and prepared the traditional way

Rice

Pulao Rice

Long grain basmati rice with peas, nuts and flavoured with roasted cumin seeds

Badam & Cashew Nuts

Plain pilau rice cooked with badam and cashew nuts

Saffron Rice

Boiled basmati rice and seasoned with saffron

Special Fried Rice

Basmati rice with peas, egg and flavoured with special recipes

Plain Basmati Rice

Long grain basmati rice

Vegetable Biryani

Fresh vegetables saute´ed in herb and spices with fragrant Indian basmati rice and nuts

Chicken/ Lamb Biryani

Long grain basmati rice and boneless pieces of chicken/ lamb, herbs and spices

Breads

Tandoori Naan

Unleavened bread, touched with garlic if required and cooked on the sides of our clay oven.

Peshwari Naan

Light refined flour bread, topped with almonds, grated coconut and sultanas

Puris

Unleavened bread which is deep fried

Stuffed Paratha

Unleavened layered whole wheat bread stuffed with various fillings

Kulcha

Refined flour bread stuffed with a choice of fillings - onions. Chicken, lamb, cottage cheese or spiced potatoes

Chapatti

Chapatti made in a clay oven

Roti

Plain whole wheat bread baked in our clay oven

Raita

Cucumber & Onion

Yogurt served with onion and cucumber

Bhallay Raita

Yogurt made with lentil mixture balls

Plain Raita

Plain yogurt

Aloo Raita

Yogurt made with small boiled potatoes

Cucumber & Jeera Raita

Yogurt with roasted cumin seeds and pieces of cucumber

Tomato & Cucumber Raita

Yogurt with fresh pieces of tomatoes and cucumbers

Bundi Raita

Yogurt with crispy bundi

Desserts

Malai Kulfi

Authentic home made Indian ice cream prepared from milk, cream and nuts.

Gajar Ka Halwa

Carrot pudding made from finely grated carrots cooked in milk with cashews, raisins, almonds and cardomans

Gulab Jamun

Brown coloured deep fried milk cake balls with milk and honey in a thick sugar syrup served hot or cold

Moongi Ka Halwa

Made from lentils including sugar, butter and cream

Rasgullas

Milk cake balls in a sweet syrup

Rasmalai

Homemade cheese balls in sweetened milk and flavoured with rose water and nuts

Kheer

Traditional Indian dessert made with basmati rice and flavoured with almonds, nuts and raisins and topped with pistachios

Ice Cream

Haagan Das a variety of flavours

Fruit cocktail with fresh cream

Fruit Display

Exotic fresh fruit display a specialist fruit carver with ice sculpture

Fresh Strawberries & Cream