

## **Events Evening Hospitality Menu**

**Minimum of 100 guests at £28 per guest**

### **PUNJABI DHABA**

Vegetarian Tawa

Aloo Bengen, Murgh Makhni, Karahi Chicken

Gobi Bhindi Keema & Mattar Lamb Kofta

Tarka Daal, Daal Makhni, Tandoori Naan, Tandoori Roti

Maa Moth Daal Punjabi Kadhi Pakora Laccha Paratha Onion Kulcha

Rice & Pillau

Jeera Rice Plain Rice Mixed Salad Kachoombar Salad

Pillau Rice Mattar Pillau Rice Hot Green Chutney Pudina Chutney

### **A TASTE OF CHINA**

Plain Noodles, Hakka Noodles, Sticky Fried Rice, Steamed Rice

Vegetable Noodles & Beansprout, Egg Fried Rice, Vegetable Fried Rice

Vegetable Stir Fry, Vegetable Manchurian, Chilli Fried Chicken, Chicken Manchurian

Sweet & Sour Vegetables, Vegetable Curry, Sweet & Sour Chicken, Chilli Prawn Curry

### **CHATT PATTA**

Chaat & Bhel

Aloo Papdi, Chaat Aloo, Tikki Chaat. Aloo Channa, Samosa, Chaat

Bhel Puri Pani Puri Chaat Basket Bhalla Chaat

### **KERELA CORNER**

Dosa & Vada

Live Masala Dosa Idli Sambhar & Chutney Batata Vada

Pau Bhaji Patra

### **PACHANGA MEXICANO**

Enchilladas Nachos, Mexican Spiced Chicken, Chicken Enchilladas

Mexican Lasagne, Mexican Rice, Mexican Chicken

Condiments & Sides

Guacamole Tomato & Onion Salsa

Deep Fried Tortilla Chips

Three Bean Salad

### **LEBANESE OVEN**

Fallafel Fatoush, Chicken Shawarma (dry) Lamb Shawarma (dry)

Baba Ganoush, Lebanese Spiced Potato, Chicken Shoorba, Lamb Shoorba

Condiments & Sides

Vegetable Kebab, Humous, Tabouleh Lebanese Salad

Pitta

### **STICKY SWEET TOOTH**

Cream Desserts

Gajjar Ka Halwa Gulab Jamun Kheer Badam Rasmalai

Zarda Shahi Kulfi Mango Kulfi Vanilla Ice

**Please note 72 hours' notice is required to order hospitality along with any special dietary requirements. We use as many locally sourced ingredients and products when possible.**

**All evening stations come with our Suffolk Roasted Paddy & Scott's Coffee and Jacksons of Piccadilly Fair Trade Tea Range**