



# *Amber Suite*

THE HIVE LONDON

NON-VEGETARIAN RECEPTION MENU



# VEGETARIAN STARTERS

Choose 2 from the following starter options:

## Aloo Papdi Chaat

(Spiced potatoes & chickpeas covered in yogurt with a dash of tamarind topped with sev)

\*\*\*

## Masala Mogo

(Fried cassava chips cooked with thick tomato and onion gravy)

\*\*\*

## Chilli Garlic Mogo

(Fried cassava chips dusted with garlic and chilli)

\*\*\*

## Vegetable Manchurian

(Mixed vegetable balls smothered in thick gravy with copped capsicum)

\*\*\*

## Chilli Paneer

(Mixed peppers cooked with cubes of Indian cheese in tangy thick gravy)

\*\*\*

## Paneer Tikka

(Grilled cubes of marinated Indian cheese served with spiced peppers)

\*\*\*

## Vegetable Samosa

(Triangle shaped pastry filled with mixed vegetables and potatoes)

\*\*\*

## Crispy Bhajiya

(Thin slices of potatoes dipped in batter and deep fried till crispy)

\*\*\*

## Pettis

(Crispy potato filled pastry stuffed with lightly spiced mashed peas)

\*\*\*

## Cutlets

(Triangle shaped mash potato stuffed with mixed vegetables and spices)

\*\*\*

## Spring Rolls

(Rolled pastry filled with shredded cabbage and vegetables)

# NON-VEGETARIAN STARTERS

Choose 2 from the following starter options:

## Chicken

### Chicken Tikka

(Tender cubes of chargrilled chicken marinated in yogurt, herbs and spices)

\*\*\*

### Chicken Kebabs

(Minced chicken blended with onions, herbs and spices)

\*\*\*

### Jeera Chicken

(Tender cubes of chargrilled chicken marinated in yogurt, herbs and ground cumin)

\*\*\*

### Chicken Samosa

(Triangle shaped pastry filed with mince chicken, onions, herbs and spices)

\*\*\*

### Chicken Pakora

(Tender pieces of chicken dipped in batter and fried)

\*\*\*

## Lamb

### Sheek Kebab

(Tender minced lamb blended with onions, herbs and spices)

\*\*\*

### Lamb Tikka

(Tender cubes of spring lamb marinated in yogurt and spices)

\*\*\*

### Lamb Samosa

(Triangle shaped pastry filed with mince lamb, onions, herbs and spices)

\*\*\*

## Seafood

### **Fish Tikka**

(Tender pieces of fish marinated in yogurt, herbs and spices)

\*\*\*

### **Fish Pakora**

(Tender pieces of fish dipped in batter and fried)

\*\*\*

# VEGETARIAN CURRIES

Choose 2 curries from the following options:

## Vegetable Kofte Curry

(Mashed vegetables fried cooked in thick tomato gravy blended with herbs and spices)

\*\*\*

## Paneer Kofte Curry

(Thick, creamy gravy cooked with balls of mixed vegetables and Indian cheese)

\*\*\*

## Chilli Paneer

(Mixed peppers cooked with cubes of Indian cheese in tangy thick gravy)

\*\*\*

## Mutter Paneer

(Fresh garden peas cooked with cubes of Indian cheese in thick gravy)

\*\*\*

## Palak Paneer

(Fresh garden spinach cooked with cubes of Indian cheese and onions in thick gravy)

\*\*\*

## Vegetable Jaipuri

(A medley of fresh garden vegetables cooked in aromatic spices)

\*\*\*

## Saag Aloo

(Potato curry cooked with spinach leaves blended with the finest herbs and spices)

\*\*\*

## Bindi & Capsicum Masala

(Dry curry cooked with okra and peppers blended with the finest herbs and spices)

\*\*\*

## Bhaingan Masala

(Aubergine curry cooked in thick tomato gravy)

\*\*\*

## Sweet Corn Methi

(Loose sweet corn curry cooked finely with fenugreek leaves)

\*\*\*

### **Aloo Methi**

(A dry potato curry cooked with fenugreek leaves and a fine blend of herbs and spices)

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### **Mirch Aloo**

(A dry potato cooked with the finest chillies and peppers)

\*\*\*

### **Vegetable Jaipuri**

(A mixed vegetable curry cooked in rich creamy gravy)

\*\*\*

### **Channa Masala**

(White chick peas cooked in rich spicy tomato gravy)

\*\*\*

### **Rajma**

(Kidney beans cooked in rich spicy tomato gravy)

\*\*\*

# NON-VEGETARIAN CURRIES

Choose 2 curries from the following options:

## Chicken

### Chicken Tikka Masala

(Tender pieces of chargrilled chicken cubes cooked in a yogurt based gravy with light spices, almonds and cashews)

\*\*\*

### Butter Chicken

(Tender pieces of chargrilled chicken cubes cooked in a creamy gravy with light spices and a dash of butter)

\*\*\*

### Masala Chicken

(Tender pieces of chicken cubes slow cooked in gravy with yogurt, onions, herbs and spices)

\*\*\*

### Karahi Chicken

(Tender pieces of chicken cubes slow cooked in gravy with tomatoes, onions, chilli, herbs and spices)

\*\*\*

### Methi Chicken

(Tender pieces of chicken cubes slow cooked in gravy with tomatoes, onions, chilli, herbs, spices and fenugreek)

\*\*\*

## Lamb

### Karahi Lamb

(Tender pieces of spring lamb slow cooked in gravy with yogurt, tomatoes, onions, herbs and spices)

\*\*\*



### **Lamb Kheema**

(Mince lamb cooked in tomato, onions, herbs and spices)

**\*\*\***

### **Lamb Kheema Mutter**

(Mince lamb cooked in tomato, onions, herbs, spices and peas)

**\*\*\***

### **Lamb Kofte Curry**

(Minced lamb made in balls cooked in thick gravy with yogurt, onions, chilli, herbs and spices)

**\*\*\***

### **Methi Lamb**

(Tender pieces of lamb cubes slow cooked in gravy with tomatoes, onions, chilli, herbs, spices and fenugreek)

**\*\*\***

# DHAL

**Choose 1 dhal from the following options:**

## **Dhal Makhani**

(Mixed lentil soup cooked with a variety of spices and butter)

\*\*\*

## **Tharka Dhal**

(Mixed lentil soup cooked with a variety of spices)

\*\*\*

# RICE

**Choose 1 rice from the following options:**

## **Plain Rice**

(Steamed basmati rice)

\*\*\*

## **Jeera Rice**

(Steamed basmati rice cooked with ground cumin)

\*\*\*

## **Vegetable Biryani** (Option not available with any Dhal)

(Steamed basmati rice cooked with mixed vegetables and tomato gravy served with cucumber raitha)

\*\*\*

# BREAD

## **Naan**

(Freshly baked Indian style bread made in a clay oven)

\*\*\*

## SIDES

The following side are included in your reception package:

### **Fresh Salad**

(A mixture of fresh lettuce, tomatoes, cucumbers, carrots & chillies)

\*\*\*

### **Raitha**

(A thick yogurt based sauce with shredded cucumber)

\*\*\*

## DESSERTS

Choose 2 dessert from the following options:

### **Loose Gajar Halwa & Ice Cream**

(Mixture of sweet carrots and ice cream – best served warm)

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### **Gulab Jamun**

(Soft dough balls of milk powder soaked in sugary syrup)

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### **Chocolate Samosa**

(Triangle shaped pastry filled with milk chocolate served with vanilla ice cream)

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### **Kalajam**

(Dumplings of milk powder sprinkled with coconut)

\*\*\*

### **Ras Malai**

(Patties of curded milk soaked in a light creamy sauce sprinkled with nuts)

\*\*\*

### **Kesar Ras Malai**

(Patties of curded milk soaked in a light creamy sauce sprinkled with saffron)

\*\*\*

# EVENT SERVICES

## Your package includes the following:

### Reception Layout

- Event Manager
- Floor Manager
- Professional Waiter Staff
- Lay up staff
- Folded White Linen Napkins
- White Polished Crockery
- Elegant Polished Cutlery
- Slim Jim Glasses for Water
- Wine Glasses for Juice
- Glass Jugs
- Personalised Menu Cards

### Bar:

- Champagne Flutes (Welcome Drinks)
- Bar Staff x 2
- Slim Jim Glasses
- Wine Glasses

### Food:

- Kitchen Staff
- Kitchen Porters
- Kitchen Equipment
- Serving Equipment
- Karahi Bowls
- Transport

### Client:

- Provide Drinks

### Venue:


- Fully Functional Kitchen
- Disposal of Waste



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