



# *Amber Suite*

THE HIVE LONDON

WEDDING MENU  
&  
ENGAGEMENT MENU



# DESSERTS

Choose 1 dessert from each option:

**OPTION 1:** Choose 1 from the following Loose Dessert options:

## **Shrikhand (Plain, Kesar, Fruit, Mango)**

*(Traditional dessert made from thickened, strained yogurt and sweetened with sugar)*

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## **Loose Mohanthad**

*(Mixture made from gram flour sprinkled with nuts, best served warm)*

\*\*\*

## **Loose Bhoondi**

*(Small round deep fried balls soaked in sugary syrup)*

\*\*\*

## **Gulab Jamun**

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

\*\*\*

## **Ras Malai**

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

\*\*\*

## **Kalajam**

*(Dumplings of milk powder sprinkled with coconut)*

\*\*\*

**OPTION 2:** Choose 1 from the following Dessert options:

**Amrat Paak**

*(Mixed nut barfi)*

\*\*\*

**Plain Barfi**

*(Creamy pieces made from pure butter, ghee and milk)*

\*\*\*

**Pista Barfi**

*(Creamy pieces made from pistachio, ghee and milk)*

\*\*\*

**Chocolate Barfi**

*(Creamy plain barfi topped with a thick layer of milk chocolate)*

\*\*\*

**Mohnathad**

*(Fudge type pieces made from gram flour)*

\*\*\*

**Phool Khaja (Baklava)**

*(Crispy pastry leaves stuffed with a blend of pistachio and sugar)*

\*\*\*

# STARTERS

Choose 2 from the following starter/farsan options:

## **Vegetable Samosa**

*(Triangle shaped pastry filled with mixed vegetables and potatoes)*

\*\*\*

## **Dhokla**

*(Spongy savoury cakes seasoned with the finest herbs and spices)*

\*\*\*

## **Khandvi**

*(Wafer thin sheets of gram flour mixture rolled and seasoned with herbs and spices)*

\*\*\*

## **Crispy Bhajjiya**

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

\*\*\*

## **Lilva Kachori**

*(Round shaped pastry filled with lightly spiced mashed peas)*

\*\*\*

## **Daal Kachori**

*(Round shaped pastry filled with lightly spiced mashed lentils)*

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## **Pettis**

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

\*\*\*

### **Cutlets**

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

**\*\*\***

### **Mixed Vegetable Bhajiya**

*(Assortment of chillies, potatoes and vegetables dipped in batter and deep fried)*

**\*\*\***

### **Spring Rolls**

*(Rolled pastry filled with mixed vegetables and potatoes)*

**\*\*\***

### **Deep Fried Patra**

*(Rolled up steamed colocasia leaves fried and seasoned with herbs and spices)*

**\*\*\***

### **Vagarela Patra**

*(Balls of steamed colocasia leaves cooked and seasoned with herbs and spices)*

**\*\*\***

### **Bateta Vada**

*(Mashed potato dipped in seasoned batter and deep fried)*

**\*\*\***

# CURRIES

Choose 1 curry from each options:

Option 1:

## Undhiyu

*(Traditional Gujarati dish with mixed vegetables and fried dumpling)*

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## Ringhan Tuver

*(Aubergine and pea curry served with thick tomato gravy)*

\*\*\*

## Channa Cholle

*(White chick peas cooked in rich spicy tomato gravy)*

\*\*\*

## Sweetcorn Kidney Beans

*(Kidney beans cooked in rich spicy tomato gravy with loose sweetcorn)*

\*\*\*

## Mixed Khatol

*(Mixed lentils cooked in rich spicy tomato gravy)*

\*\*\*

## Option 2:

### **Bateta Rasedar**

*(A potato curry cooked in rich spicy tomato gravy)*

**\*\*\***

### **Baby Potato**

*(Baby potato curry cooked in rich spicy tomato gravy)*

**\*\*\***

### **Hyderabadi Aloo**

*(Baby potato curry cooked in a rich spicy tomato gravy topped of with cashews)*

**\*\*\***

### **Ringhan Bateta**

*(A potato and stuffed baby aubergine curry cooked in rich tomato gravy)*

**\*\*\***

### **Mutter Bateta**

*(Potato and pea curry cooked in rich tomato gravy)*

**\*\*\***

# DHAL

Choose 1 dhal from the following options:

## **Tuver Dhal**

*(Spicy lentil soup cooked with a variety of spices)*

\*\*\*

## **Khadi**

*(Spicy soup made from yogurt and cooked with a variety of spices)*

\*\*\*

# RICE

Choose 1 rice from the following options:

## **Plain Rice**

*(Steamed basmati rice)*

\*\*\*

## **Muttar Rice**

*(Steamed basmati rice cooked with fresh garden peas)*

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## **Vegetable Pilau Rice**

*(Steamed basmati rice with mixed vegetables and cashew nuts)*

\*\*\*

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

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

\*\*\*



## BREAD

Choose 1 bread from the following options:

### **Puri**

*(Lightly puffed soft golden bread deep fried)*

\*\*\*

### **Bhatura**

*(Lightly puffed deep fried bread)*

\*\*\*

## SIDES

The following side are included in your wedding package:

### **Coriander Chutney or Ambli Chutney**

*(Choice of either a coriander with mint dip or tamarind dip)*

\*\*\*

### **Rai Gajar Marcha**

*(Spicy mixture of carrots and chillies)*

\*\*\*

### **Papad Fur Fur**

*(Fried poppadoms and multi coloured crackers)*

\*\*\*

# EVENT SERVICES

## Your package includes the following:

### Wedding Layout:

- Floor Manager
- Lay up staff
- Professional Waiter Staff
- Live Buffet Station
- Buffet Decoration
- Buffet Warming Dishes
- Labelled Buffet Station
- 9 Compartment Disposable Plates
- Disposable Spoons
- Disposable Napkins

### Food:

- Kitchen Staff
- Kitchen Porters
- Kitchen Equipment
- Serving Equipment
- Transport
- Cleaning of kitchen

### Client:

- Provide Drinks
- Disposable Glasses

### Venue:

- Fully Functional Kitchen
- Disposal of Waste

### Extra Services:

Stainless Steel Thali Plates with Spoon: £1.85 per head

Glassware: Slim Jim 10oz: £2.50 per head

Lunch Soft Drinks (*Coke, Juice, Water*): £1.50 per head

White Linen Napkins: £0.90p each

This menu is supplied and produced by **Shimla Foods**



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THE HIVE LONDON

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