



Amber Suite

THE HIVE LONDON

NON-VEGETARIAN RECEPTION MENU



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)

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)

Gulab Jamun

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

Chocolate Samosa

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

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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THE HIVE LONDON

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