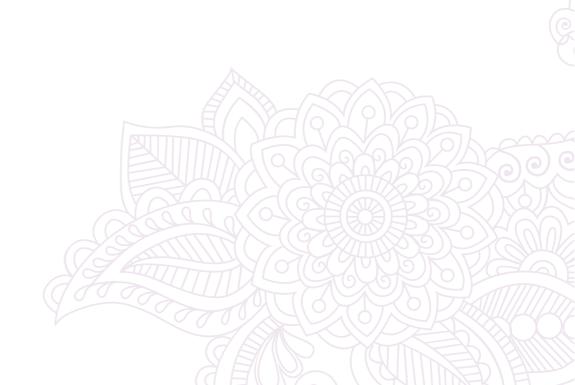




NON-VEGETARIAN RECEPTION MENU



# 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 Biriyani (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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