
RECEPTION
MENU

NON-VEGETARIAN



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 chopped 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)

Peas Pettis

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

Vegetable 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)

Chilli Chicken

(Marinated chicken tossed in a chilli garlic sauce)

Jeera Chicken

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

Chicken Pakora

(Tender pieces of chicken dipped in batter and fried)

Lamb

Sheek Kebab

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

Chilli Lamb

(Tender lamb pieces smothered in thick gravy)

Lamb Samosa

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



VEGETARIAN CURRIES

Choose 2 from the following curry options:

Vegetable Kofte Curry

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

Paneer Butter Masala

(Indian cheese cooked in a butter and cream 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)

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)

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 from the following curry 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

Masala Lamb

(Tender pieces of spring lamb slow cooked in a tomato based gravy)

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)

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 1 dessert from the following options:

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)

Passion Fruit Cheesecake

(Passion fruit mousse set on a biscuit base)

Oreo Cheesecake

(Oreo biscuit mousse set on a biscuit base)



EVENT SERVICE

Your package includes the following:

Responsibility:

- 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 (For Juice & Water on Tables)
- Personalised Menu Cards
- Champagne Flutes (Welcome Drinks)
- Slim Jim Glasses (Bar)
- Wine Glasses (Bar)
- Kitchen Staff
- Kitchen Porters
- Kitchen Equipment
- Serving Equipment

Client Responsibility:

- Provide Drinks
- Favors
- Seating Plan

Venue Responsibility:

- Lay Up of All Furniture
- Waste Disposal
- Fully Fitted Kitchen
- Easel Stand
- Pack Down of All Furniture





Alexander Kaye

Banqueting & Events Manager



The Hive London

Camrose Avenue, London, HA8 6AG



0208 381 3800



07738 194 500



akaye@thehivelondon.com



www.ambersuite.co.uk

For More Information Visit Us



Amber Suite UK

Like Us On Facebook



@AmberSuiteUK

Follow Us On Instagram



@AmberSuiteUK

Follow Us On X
