



RECEPTION  
MENU

VEGETARIAN





# STARTERS

Choose 4 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)



# 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)



# 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





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## Alexander Kaye

Banqueting & Events Manager

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