

TAMARIND CANAPE & BOWL FOOD RECEPTION

£95 per person

Non-Vegetarian Canapes

Coronation Chicken Puff

home-made vol-au-vent with curried chicken

Mini Crab Cake

Handpicked crab flakes, lime & chilli chutney

Afghani Chicken Tikka

Fennel, kasoori methi & yogurt

Lamb Goli Kebab

Glazed with jaggery & tamarind sauce

Vegetarian Canapes

Mini Puri Chat

Indian street food, wheat puff, sprouting lentils & potato, tamarind & coriander chutney

Mini Cone Samosa

avocado, tomato salsa & sour cream

Black Pepper Paneer Tikka

Homemade succulent paneer marinated in black pepper

Cauliflower & Beans Kebab

Stuffed with fig chutney

Bowl Food

Served with Crispy Broccoli & Beetroot Raita

Lobster Biryani

herb marinated lobster slow cooked with aromatic basmati rice

Vegetable Biryani

fragrant basmati rice cooked with seasonal vegetables

Please speak to the team for allergens information. Customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk. All our dishes can contain traces of nut. There could be accidental cross-contamination from cooking oils, utensils or nut particles.

All prices include VAT at current rate Please note that menus are subject to change.

Dessert

Carrot Pudding Bon Bon

dark chocolate, carrot halwa

Baked Yoghurt

chia seeds gram flour caviar

Angoori Rasgulla

passion fruit, white chocolate

Crispy Kalakand

cheese cake wrapped in filo pastry

Welcome Drink

Alcoholic cocktails (select a mix of 2)

House Negroni

Crazy Chai gin, Chinotto Nero, Cynar, Cocchi Vermouth di Torino

Monsoon Pony

*DropWorks Barrel Drop rum, sesame, banana,
miso caramel, coffee bitters, lime*

Meadow Sour

*Boatyard Double gin, Le Chemin Des Moines Liqueur,
yuzushu, lemon, Peychaud's bitters, vegan foamer*

Punjabi Paloma

*Tapatio Blanco tequila, Amaras Verde mezcal, carom seed,
rosemary, lime, pink grapefruit soda*

Non-Alcoholic cocktails (select one):

Long Lychee

lychee, rhubarb, raspberry, kokum, rosewater

House Lassi

pistachio orgeat, saffron, cardamom, yoghurt

Herb All Highball

Herb All botanical essence, cabernet rosé grape, elderflower tonic

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