

BREAKFAST

BREAKFAST/AFTERNOON TEA

- Punjabi Style Pakoras (v)
- Vegetable Samosa (g/v)
- Tamarind Chutney (d/v)
- Pudina Chutney (d/v)
- Gulab Juman (d/g/n/v)
- Barfi (d/n/v)
- Masala Tea
- English Tea
- Coffee
- Orange Juice & Bottled Water

DELUXE BREAKFAST MENU

- Aloo Achari (v)
- Channa Masala (v)
- Bhatura (g/v)
- Puri (g/v)
- Missi Rota or Parantha (d/g/v)
- Tamarind Chutney (d/v)
- Pudina Chutney (d/v)
- Gulab Juman (d/g/n/v)
- Barfi (d/n/v)
- Mango Lassi (d/v)
- Masala Tea
- English Tea
- Coffee Tea
- Orange Juice & Bottled Water

CANAPÉS

FEELING CREATIVE THEN DISCUSS WITH OUR AWARD WINNING CHEF TO DESIGN YOUR OWN DELUXE CANAPÉS

DELUXE CANAPÉS VEGETARIAN

- Spring Rolls Shot (v)
- Aloo Papri Chaat in Boats (d/g/v)
- Soya Puff Pasteries (g/v)
- Crispy Bhindi in Cones (contains egg) (v)
- Gol Gappa Shots (g/v)
- Shashlik Paneer Skewers (d/v)

DELUXE CANAPÉS NON-VEGETARIAN

- Keema Puff Pastries (g)
- Achari Chicken Pieces (d)
- Mini Chicken skewers
- Sesame Chicken Cubes (g/n)
- Sesame Prawns (g/n)

STARTERS

WANT A STARTER NOT LISTED THEN SPEAK TO OUR AWARD WINING CHEF

VEGETARIAN

- Vegetable Spring Rolls (v)
- Vegetable Cocktail Samosas (g/v)
- Aloo Papri Chaat (d/g/v)
- Aloo Tikki (d/g/v)
- Batata Wara (g/v)
- Palak & Corn Pakoras (v)
- Mixed Punjabi Style Pakora (v)

- Paneer Pakoras (d/v)
- Hara Bhara Kebab (v)
- Paneer Tikka (d/v)
- Paneer Pilli Pilli (d/v)
- Kachori-Daal (v)
- Mogo Balls (v)

NON-VEGETARIAN

CHICKEN

- Jeera Chicken (d)
- Chilli Chicken (d)
- Chicken Tikka (d)
- Chicken Malai Tikka (d)
- Haryali Chicken Tikka (d)
- Tandoori Chicken (d)

MEAT

- Meat Samosas (g)
- Sheekh Kebabs
- Shammi Kebabs
- Tandoori Lamb Chops (d)

SEAFOOD

- Tandoori Salmin (d)
- Tava Machi
- Masala Fried Fish

MAIN COURSE

WANT A MAIN COURSE DISH NOT LISTEN THEN SPEAK TO OUR AWARD WINNING CHEF

VEGETARIAN

- Achari Aloo (v)
- Aloo Chollay (v)
- Aloo Raviya (v)
- Aloo Gobi (v)
- Aloo Mutter (v)
- Dum Aloo (v)
- Saag Aloo (v)
- Palak Paneer (d/v)
- Mutter Paneer (d/v)
- Bhindi Masala (v)

- Mixed Vegetable Jalfrezi (v)
- Paneer Jalfrezi (d/v)
- Navratnan Korma (d/n/v)
- Vegetable Kofta Curry (v)
- Palak Chollay (v)
- Methi Gobi (v)
- Masala Tinda (v)
- Makhni Daal (d/v)
- Tarka Channa Daal (v)
- Malai Kofta (d/v)

NON-VEGETARIAN

CHICKEN

- Murg Methi
- Karai Murg
- Palak Murg
- Chicken Tikka Masala (d)
- Makhni Chicken (d)
- Murg Musallam
- Chicken Biryani

MEAT

- Karai Gosht
- Palak Lamb
- Rogan Josh
- Keema Mutter
- Kofti & Anday Curry
- Masala Lamb
- Methi Lamb
- Makhni Lamb (d)
- Nargisi Kofti
- Kofta Curry
- Lamb Pilau

SEAFOOD

- King Prawn Masala
- Masala Fish

ACCOMPANIMENTS

BREADS

- Tandoori Naans (g/v)
- Methi Naans (g/v)
- Tandoori Parathas (d/g/v)
- Chappatis (g/v)
- Romali Roti (d/g/v)
- Puris (g/v)
- Kulchays (g/v)
- Methi Kulchays (g/v)

RICE

- Basmati Rice (v)
- Badam & Cashew Rice (n/v)
- Jeera Rice (v)
- Pilau Rice (v)
- Lime Rice (v)
- Saffron Rice (v)

RAITA

- Aloo Raita (d/v)
- Bhallay Raita (d/v)
- Onion & Cucumber Raita (d/v)
- Boonidi Raita (d/v)
- Cucumber Raita (d/v)
- Cucumber & Jeera Raita (d/v)
- Cucumber & Pundia Raita (d/v)

DESSERTS

LOOKING TO DESIGN YOUR OWN DELICIOUS DESSERT THEN SPEAK TO OUR AWARD WINNING CHEF

TRADITIONAL

- Gulab Jamun (d/g/n/v)
- Rasmalai (d/n/v)
- Zarda (n/v)
- Gajer Ka Halwa (d/n/v)
- Jalebi (d/g/v)
- Barfi (d/n/v)
- Pistachio Kulfi (d/n/v)
- Mango Kulfi (d/v)
- Malai Kulfi (d/v)

MODERN

- Mango & Passionfruit Cheesecake (d/v)
- Malteasers Cheesecake (d/v)
- Rockslide Brownies (served with ice cream)
- Vanilla Ice Cream (d/v)
- Seasonal Fruit Cocktail (v)

CUMIN'S TRIO PLATTER

Choose 3 of our desserts. Mini bite size versions of your choice & we will present them beautifully on a platter.

- 1. Malteasers Cheesecake
- 2. Gajer Ka Halwa
- 3. Vanilla Ice Cream

(see individual desserts for allergen info)

INTERNATIONAL CUISINE & LIVE COOKING

THE INTERNATIONAL LAYOVER

THE DELHI STOP

- Katahi Rolls (d/g)
- Ghul Cuppa (g/v)
- Aloo Papri Chaat (d/g/v)

DESSERT STATION

The dessert station is a selection of desserts that you can have in a buffet style designed with the chef

THE INDO-CHINESE STOP

- Haka Noodles (v)
- Manchurian Wok
- Egg Fried Rice (v)

JALEBI STATION

Freshly made jalebis right in front of you

THE SOUTH INDIAN STOP

- Masala Dosa (d/g)
- Idli Sambhur (v)
- Samosa (g)

WAFFLE STATION

Tasty waffles with a selection of ice creams & toppings (selection to be agreed with chef)

THE JAPAN STOP

A selection of tasty Sushi

CREPE STATION

Freshly made crepes with a selection of ice creams & toppings (selections to be agreed with chef)

THE GARDEN TEA PARTY

Afternoon tea with a selection of sandwiches served with scones, fresh cream & jam

CHILDREN BUFFET

- Cheese & Tomato Pizza (d/g/v) (additional toppings available)
- Chicken Nuggets
- Chips (v)
- Beans (v)
- Served with ketchup (v)

(V) Vegetarian Dishes

(N) Dishes contain nuts or traces of nuts

(G) Dishes containing wheat & or gluten

(D) Dishes containing dairy