

B E S P O K E B A N Q U E T I N G

*B*ESPOKE
BANQUETING
MENU PLANNER

Banqueting Menus

Bespoke Banqueting understand that your banquet should have that personal touch, with this in mind, we have carefully selected some sample menus for you to use as a guide. Create your own exquisite bespoke menu from our extensive range of appetising dishes. Don't forget, we are always on hand to help you decide on your perfect menu choice.

MENU A

Vegetarian

BREAKFAST

Vegetable Samosa
Vegetable Spring Roll
Punjabi Style Mixed Vegetable
Pakorasa
Badam & Pista Barfi
Gulab Jamuns / Rasgullas

2 Types of Chutney

Indian Tea

MENU B

Non Vegetarian

CANAPÉS

Mixed Platter Includes:

Samosa
Spring roll
Chicken tikka
Fish Masala

2 Types of Chutney

MENU C

Vegetarian

STARTERS

Aloo Tikki
Paneer Pakoras

2 Types of Chutney

MAIN COURSE

Palak Paneer
Aloo Gobi
Makhani Daal
Pilau Rice
Fresh Salad
Bhalla Raita
Tandoori Naans

DESSERT

Mango Kulfi

MENU D

Non Vegetarian

STARTERS

Jeera Chicken
Paneer Tikka

2 Types of Chutney

MAIN COURSE

Chicken Jalfrezi
Palak Paneer
Veg Kofta Curry
Badam Rice
Salad
Tomato & Cucumber Raita
Methi Naans

DESSERT

Rasmalai

Tea/Coffee with Mints

MENU E

Non Vegetarian

STARTERS

Jeera Chicken
Seekh Kebab
Vegetable Spring Roll
Paneer Tikka

2 Types of Chutney

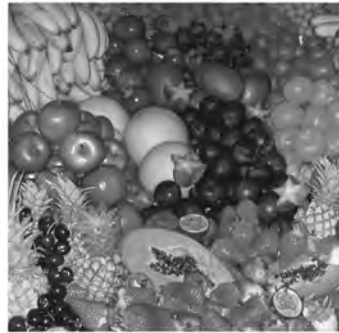
MAIN COURSE

Makhani Chicken
Karahi Gosht
Mixed Vegetable Makhani
Bhindi Bhuna
Saffron Rice
Salad
Cucumber & Jeera Raita
Tandoori Naans

DESSERT

Badam Kulfi
Gajar Ka Halwa

Tea/Coffee with Mints



MENU F

Non Vegetarian

STARTERS

Tandoori Fish
Chicken Tikka
Tandoori Lamb Chops
Paneer Tikka
Cocktail Samosa
Aloo Papri Chaat

2 Types of Chutney

MAIN COURSE

Rogan Gosht
Methi Chicken
Karahi Chicken
Makhani Daal
Paneer Makhani
Masala Bengen
Pilau Rice
Tandoori Naan
Fresh Salad

DESSERT

Malai Kulfi
Moongi Ka Halwa
Fresh Strawberries

Tea/Coffee with Mints

CANAPÉS & STARTERS

Vegetarian

Vegetable Cocktail Samosas

Crispy triangular shaped pasties with a spicy vegetable filling

Vegetable Spring Rolls

Crispy pastry filled with mixed vegetable

Dahi Aloo Papri Chat

A mouth watering mixture of crisp flour crackers with chopped potatoes, chickpeas and onions topped with yogurt and tamarind sauce.

Punjabi Vegetable Pakora

Fresh mixed vegetables with herbs and spices, dipped in batter and deep fried

Aloo Tikki

Small round lightly fried patty stuffed with potatoes, peas and natural spices

Paneer Tikka

Cured cheese coated with spices, herbs and gram flour, deep fried

Dokra

Steamed savoury light cake, seasoned with mustard seeds

Tandoori Aloo

Marinated potatoes barbecued in a clay oven

Paneer Pakora

Cottage cheese with tomato and chutney fried in batter

Patra

Fresh spiral spinach pieces and spicy gram flour

Crispy Mogo

Deep fried cassava served with chilli sauce

Garlic Mushrooms

Crispy coated mushrooms dipped in garlic sauce and deep fried

Pani Puri

The puri is 1 1/2 inch puffed puri which is fried and filled with potatoes and/or chick peas and served with Pani Puri water.

CANAPÉS & STARTERS

Non Vegetarian

Meat Samosa

Crispy triangular shaped pasties with a spicy meat filling

Jeera Chicken

Chicken cooked with roasted cumin seeds

Chilli Chicken

Chicken cooked in a special chilli sauce

Chicken Tikka

Diced boneless chicken marinated in yogurt with subtle spices and herbs, cooked on skewers in a charcoal fire clay oven

CANAPÉS & STARTERS

Chicken Pakora

Boneless chicken with special herbs and spices coated with gram flour and deep fried.

Chicken Spring Rolls

Crispy pastry filled with minced chicken

Tandoori Chicken

Chicken marinated in yogurt, spices and herbs, grilled golden over charcoal on skewers

Seekh Kebab

Tender minced lamb with onions, coriander and green chillies cooked over charcoal on skewers

Shami Kebab

Tender minced lamb with lentils, onions and green chillies fried with an egg

Tandoori Lamb Chops

Lamb chops marinated in special spices and cooked over charcoal

Fish Amritsari

Fish marinated in special sauce and deep fried

Fish Masala

Fish marinated in delicious spices, then deep fried

MAIN COURSES

Vegetarian

Bhindi Bhuna

Fresh okra cooked with onions, garlic, ginger and coriander

Aloo Gobi

Cauliflower and potatoes cooked with garlic, onions, herbs and spices

Mixed Vegetable Makhani

A selection of vegetables cooked in a mild sauce of almonds, sultanas and fresh cream.

Muttar Paneer

Special cheese and peas cooked with fresh ginger, garlic, onions, and coriander

Paneer Tikka Makhani

Roasted cubes of homemade Indian cheese cooked with chopped tomatoes and spices in a delicate creamy sauce

Bombay Aloo

Potatoes cooked in tomatoes and seasoned with mustard seeds

Vegetable Jalfrezi Masala

Fresh mixed vegetables cooked with chopped tomato, bell peppers, ginger, garlic, onions, and herbs and garnished with coriander

Mushroom Masala

Button mushrooms cooked with special spices

Masala Bengun

Small fresh aubergines cooked with potatoes with herbs

Bhartha

Large aubergines baked in a tandoor and cooked with onions and spices

Aloo Chana

Chick peas cooked with potatoes and herbs and spices

Aloo Mattar Curry

Green peas and potatoes cooked in traditional spicy sauce

Rajmah

Kidney beans steamed with tomatoes, ginger, garlic, onions and spices

Makhani Daal

Black lentils cooked with cream and butter with ginger, garlic and fresh tomato sauce.

Toor Daal

Lentil curry which is yellow in colour seasoned with cumin, herbs and spices

Tarka daal

Split chick pea lentil curry cooked with herbs and spices

Palak Paneer

Cottage cheese and fresh spinach tossed in onion, tomatoes and ground ginger

Vegetable Kofta Curry

Fresh vegetable balls fried and served in a special sauce

MAIN COURSES

Non Vegetarian

Karahi Chicken

Medium hot chicken cooked with spices, tossed dry in a karahi

Murgh Makhani

Boneless barbecued chicken pieces flavoured with fenugreek, cooked with tomatoes, butter and ground spices

Methi Chicken

Chicken cooked with fenugreek leaves and cooked in a masala sauce

Chicken Madras

A classic hot dish cooked with authentic herbs, green chillies and hot spices

Chicken Bhuna

A thick textured dish with aromatic spices and herbs, tomatoes, garlic and coriander

Chicken Tikka Masala

A delicious dish cooked with breast chicken onions, ginger, garlic, fresh coriander, green chillies, herbs and spices and cooked over charcoal with a thick sauce

Chicken Jalfrezi

A special combination of fresh onions, peppers, egg and selected herbs and spices

Chicken Korma

Very mild dish which is cooked with fresh cream and coconut and flavoured with dry nuts

Karai Gosht

Medium hot lamb cooked in spices and tossed dry in an iron karahi

Rogan Josh

Medium, hot lamb cooked with tomatoes, green peppers and served in a spicy sauce

Keema

Minced lamb cooked with green pea

Lamb Dopiaza

Medium lamb cooked with extra onions and spices

Lamb Shahi Korma

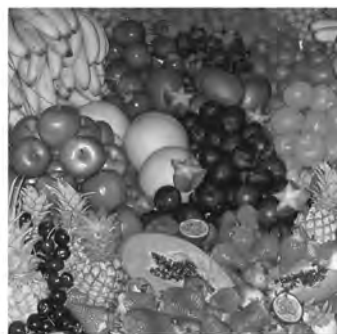
Lamb cubes marinated and cooked with nuts in a cream sauce

Lamb Kofta

Minced meat rolled into balls and served with a spicy sauce

Palak Lamb

Lamb cooked with fresh spinach and special spices



RICE

Pilau Rice

Long grain basmati rice with peas, nuts and flavoured with roasted cumin seeds

Badam & Cashew Nuts

Plain pilau rice cooked with badam and cashew nuts

Saffron Rice

Boiled basmati rice and seasoned with saffron

Special Fried Rice

Basmati rice with peas, egg and flavoured with special recipes

Plain Pilau Rice

Long grain basmati rice

Vegetable Biryani

Fresh vegetables sautéed in herb and spices with fragrant Indian basmati rice and nuts

Chicken Biryani

Long grain basmati rice and boneless pieces of chicken sautéed in herbs and spices

Lamb Biryani

Long grain basmati rice and boneless pieces of lamb sautéed in herbs and spices.

BREADS

Tandoori Naan

Unleavened bread, touched with garlic if required and cooked on the sides of our clay oven.

Peshwari Naan

Light refined flour bread, topped with almonds, grated coconut and sultanas

Stuffed Paratha

Unleavened layered whole wheat bread stuffed with various fillings

Kulchay

Refined flour bread stuffed with a choice of fillings - onions. Chicken, lamb, cottage cheese or spiced potatoes

Tandoori Roti

Chapatti made in a clay oven

Roti

Plain whole wheat bread baked in our clay oven

Puris

Unleavened bread which is deep fried

RAITA

Cucumber & Onion

Yogurt served with onion and cucumber

Bhallay Raita

Yogurt made with lentil mixture balls

Plain Raita

Plain yogurt

Aloo Raita

Yogurt made with small boiled potatoes

Cucumber & Jeera Raita

Yogurt with roasted cumin seeds and pieces of cucumber

Tomato & Cucumber Raita

Yogurt with fresh pieces of tomatoes and cucumbers

Bundi Raita

Yogurt with bundi (small yellow balls) made from gram flour and fried

DESSERTS

Malai Kulfi

Authentic, home made Indian ice cream prepared from milk, cream and nuts.

Gajar Ka Halwa

Carrot pudding made from finely grated carrots cooked in milk with cashews, raisins, almonds and cardomans.

Gulab Jamun

Brown coloured deep fried milk cake balls with milk and honey in a thick sugar syrup served hot or cold

Moongi Ka Halwa

Made from lentils including sugar, butter and cream

Rasgullas

Milk cake balls in a sweet syrup

Rasmalai

Homemade cheese balls in sweetened milk and flavoured with rose water and nuts

Kheer

Traditional Indian dessert made with basmati rice and flavoured with almonds, nuts and raisins and topped with pistachios

Ice Cream

*Haagan Das a variety of flavours**

Fruit cocktail with fresh cream

Fruit Display

*Exotic fresh fruit display a specialist fruit carver with ice sculpture**

Fresh Strawberries & Cream*

**items at extra cost*



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