

Pre Plated Menu

Our bespoke pre-plated service consist of consultations with our creative chef Poonam Ball and executive head chef Chakravathy Baskar who will design and create a personalised menu that suits your theme and guests.

Below are just a few examples of what we can create especially for you

Amuse Bouche

Aloo Papri Chaat in Bamboo Square Plate (G) (D)

 Jaipuri Bhindi in Bias Cut Bowl

 Daikon Salad Wrap with Yasai Dressing – Daikon Sheet wrapped with a Snoki Mushroom, Red Pepper, Red Chilli, Cucumber, Avocado, Japanese Pickles, Chives and Lollo Rosso

Ajwain Puff served with Skewer of Heirloom Tomatoes and Bocconcini (G) (D) (N)

Duo of Dahi Puri , both Beetroot and Spinach Dahi Puri on a Bamboo Plate (G) (D)

Pre Plated Starters

Bhallay Chaat with Kalonji Shortbread (G) (D)

 Beetroot Cutlet with Beetroot Salad (G)

Seabass with Thai Green Curry and Noodles (F) (G) (S) (Se)

Prawns with Laksa Sauce on a bed of Courgette Spaghetti (F) (C) (S) (Se)

Aloo Tikki served with Masala Channa, Yoghurt and Chutneys (G) (D)

Maharani Tikki , Aloo Tikki served with Paneer Tikka and topped with Jaipuri Bhindhi (G) (D)

Tandoori Lobster Tail with Pickled Rainbow Vegetables (C) (D) (M)

Madhu's Maachi with Caramelised Shallots and Coriander Chutney (F)

Tandoori Salmon with Rocket Salad and Mango Salsa (F) (D)

Spiced Seabass with Pak Choi and Kaffir Lime Leaf wrapped in Bamboo Leaf (F) (D)

Pre Plated Menu

Pre Plated Main Courses

Subz Wellington Jeera Mash and Channa Dal , Vine Tomatoes (G) (D)

Timbale of Spicy Potatoes, Peppers and Courgette with Punjabi Kadi and Mini Pakoras (G) (D)

Karai Paneer, Pillau Rice, Makhni Sauce and Stuffed Bhaigun (G) (D) (N)

Chetinaade Guinea Fowl on a bed of Cabbage Porriyal served with Kale, Confit Leg of Guinea Fowl Croquette and Butternut Squash Purée (D) (M)

Tandoori Guinea Fowl with Mushroom Khichri dressed with Jaipuri Bhindi and Makhni sauce (G) (N) (M)

Pistachio and Coriander Crusted Lamb Rump, Grilled Bhartha Purée, Sweet Potato Fondant, Mint Chutney, Asparagus with Kattafi and Spiced Lamb Jus (G) (D) (N) (M)

Rack of Lamb with Jeera Mash, Malai Portabello Mushrrom, Asparagus and Maachuzi sauce (D)

Desserts

Rose and Pistachio Barfi Cake with Masala Chai Panna Cotta (G) (D) (N)

Passion Fruit Meringue with Chocolate Shard (G) (D) (E) (N)

Milk Chocolate Mousse Bomb with Hazelnut Florentine served with White Chocolate Ganache (G) (D) (N)

White Chocolate Coconut Cake with Fresh Raspberries and Raspberry Coulis (G) (D)

Saffron Srikhand, Carrot Mousse with Mango & Kiwi Gel on a bed of Pistachio and Almond Crumb (G) (D) (N)

Pistachio Firni Tart dressed with Berries served with a Hot Gulab Jamun (G) (D) (N)

Rose Panna Cotta in Bias Cut Bowl dressed with Rose Petal served with Warm Gajger Ka Halwa Tart and Badam Kulfi (G) (D) (N)

Key:



:Vegan



:Madhu's
Signature Dish



:Starter on Table,
this dish is best served on
the table as a starter



:Canapes Only,
this dish is best served as a
bitesize canape



:Live Station,
this dish can be served as a
live station that adds theatre to
your buffet service

Allergens

(F) Fish - (C) Crustacean shellfish - (G) Gluten - (D) Dairy - (E) Egg - (N) Nut
(M) Mustard - (S) Soya Bean - (Se) Sesame Seeds - (Soy) - (SO2) - (Celery)