

Breakfast & Tea

Punjabi Khasta Samosa

Savoury shortbread stuffed with spiced potatoes and peas (G) (D)

Punjabi Pakoras (G)

 Traditional Punjabi recipe of spiced potatoes, spinach and onions mixed into gram flour batter and then deep fried

Bread Pakoras

 Sandwich with spiced potatoes dipped in gram flour and deep fried (G)

Vegetable Spring Rolls

 Finger shaped spring rolls filled with a mixture of potatoes and green peas (G)

Sandwich Dhokla (D) *

Savoury steamed cake made using yoghurt and gram flour topped with tempered spices and centre filled with coriander and mint chutney



Gathiya

 Slightly spiced gram flour crisps




Palak and Corn Pakoras (G)

 Fresh spinach and kernels dipped in a spicy gram flour batter and deep fried




Khasta Aloo Chaat (G)

  Papri topped with tambdaourin potatoes and chickpeas dressed with pomegranate and a touch of mint chutney

Mini Dosa (M)

   A crispy crepe made from rice and lentil batter stuffed with a spiced potato filling served with coconut chutney

Mini Uttapam (M)

   Savoury pancake topped with red onion, mixed peppers, coriander and fresh chilli with a coconut chutney

Idli & Sambar (M)

 Steam rice cake served with spiced lentil sauce

*all the items marked with an *asterisk will incur an extra charge

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Something Different

Bombay Sandwich (G) (D)

Classic street food dish comprising of a toasted sandwich with spice potato, cheese lettuce, tomato and onion with a coriander chutney

Chilli Cheese Croissants (G) (D)

Freshly made croissants stuffed with mozzarella and cheddar cheese and a mixture of finely chopped red and green chillies

Spiced Anday Bhurji with bread rolls and ketchup (G) (D) (E)

Spicy scrambled eggs made with coriander, green chilli and onion stuffed into soft buttered rolls and served with ketchup

A little more Substantial

Paneer Mutter Bhurji with Parathas (G) (D) *

Grated paneer and peas cooked in a light masala and jeera sauce, served with lachedaar Parathas

Pindy Chollay & Bhatuas (G) (D) *

North Indian delicacy of heavily spiced chickpeas served with fluffy deep-fried leavened bread

Bombay Aloo & Puri (G) (M) *

 Potatoes cooked in a mustard and tomato sauce served unleavened deep-fried bread

Kala Channa & Puri (G) (M) *

 Black chickpeas cooked in a thick sauce served with fried chapatie bread

Aloo Parathas and Yoghurt (G) (D) *

Gobi Parathas and Yoghurt (G) (D) *

Parathas stuffed with either Aloo or Gobi, served with yoghurt and butter

Missi Roti and Yoghurt (G) (D) *

Chickpea flour bread made from a mixture of cooked lentils, flour, onions, coriander, fresh herbs and spices, served with yoghurt and butter

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Breakfast & Tea

To Drink

Masala Tea (D)
Indian Coffee (D)
Hot Chocolate (D)
Fresh Orange juice
Sweet Lassi (D)
Salted Lassi (D)
Mango Lassi (D)
Tea
Coffee

Something Sweet

Barfi (G) (D) (N)
Jalebi (G) (D)
Gulab Jaman (G) (D) (N)
Ladoos (G) (D) (N)
Besan Barfi (G) (D) (N)
Besan Ladoo (G) (D) (N)
Habshi Halwa (G) (D) (N) *
Suji Ka Halwa (G) (D) (N) *
Moong Dal Halwa (G) (D) (N) *
Kheer (D) (N)
Sevian (G) (D) (N)
Cookies (G) (D) (E)
Fruit Muffins (G) (D) (E) *
Cupcakes (G) (D) (E) *

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English Afternoon Tea*

Sandwich Selection*

Seafood and Fish

Open Prawn and mayonnaise sandwich served with Marie Rose sauce with iceberg lettuce on Pumpernickel bread (C) (G) (D) *

Scottish Smoked Salmon with cream cheese and chive bagel dressed with lemon and black pepper (F) (G) (D) *

Poultry

Chicken Breast, lettuce with chilli and lemon mayonnaise on white bread (G) (D) (E) *

Vegetarian

Cheddar Cheese and onion on granary bread (G) (D) (E) *

Cucumber with Dill Cream Cheese on caraway bread (G) (D) *

 Medley of grilled courgette, peppers and aubergine with hummus dresses with amaranth on ciabatta toasted bread (G) *

Egg Mayonnaise with mustard cress on 50/50 bread (G) (D) (E) (M) *

Scones & Pastries*

Freshly Baked Raisin and Plain Scones with Cornish Clotted Cream and Strawberry Preserve Assortment of British Tea, Pastries and Cakes (G) (D) (E) (N) *

Tea Selection

1. English Breakfast
2. Darjeeling
3. Assam
4. Ceylon
5. Earl Grey
6. Rose
7. Jasmine
8. Green Tea
9. Mint Infusion
10. Camomile Flowers
11. Lemon

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Ladurée: Pastry and Cake Options

1. Mille-feuille Praliné – caramelised puff pastry, praline cream, almond pralines and crunchy hazelnuts (G) (D) (E) (N) *
2. Ispahan – Delicate rose flavoured macaron biscuit, rose petal cream, fresh raspberries and lychees (G) (D) (E) (N) *
3. Plaisir sucré – Hazelnut meringue sandwich cake with crushed piedmont hazelnuts, crunchy praline, thin slivers of milk chocolate, chantilly cream and milk chocolate filling (G) (D) (E) (N) *
4. St Honoré rose framboise – Puff pastry, choux pastry, light rose petal crème pâtissière, raspberry compote, fresh raspberries and rose water chantilly cream (G) (D) (E) *
5. St Honoré Manathan – Puff pastry, choux pastry, salted caramel-flavoured crème pâtissière, diced banana, lime zest and orange blossom chantilly cream (G) (D) (E) *
6. Flan Vanille – Vanilla sugar puff pastry, Tahitian vanilla cream, caramel opaline (G) (D) (E) (N) *
7. Nuance Vanille Praline Pecan – Sweet pastry, crispy praline with pecan nuts and sea salt, vanilla biscuit soaked in rum, smooth vanilla cream and thin leaf of white chocolate (G) (D) (E) (N) *
8. Eclair Chocolat Ladurée – Choux pastry with chocolate flavoured crème pâtissière filling and chocolate icing (G) (D) (E) *
9. Carré Chocolat – Choux pastry with chocolate flavoured crème pâtissière filling and chocolate icing (G) (D) (E) *
10. Religieuse Mademoiselle – Choux pastry, verbena crème pâtissière, strawberry jam (G) (D) (E) *
11. Chou Praline – Dark chocolate macaron biscuit, thin crisp slivers of dark chocolate, smooth dark chocolate cream, delicate dark chocolate biscuit and chocolate zabaglione mousse (G) (D) (E) (N) *
12. Mont Blanc – Dry meringue, chesnut cream vermicelli and Chantilly cream (G) (D) (E) (N) *
13. La Pomme – Basque biscuit with cinnamon, golden and Granny Smith apple compote, salted caramel cream, Tahitian vanilla cream and acidulous green apple topping (G) (D) (E) *

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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 canapé



: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)