



Starters non vegetarian

Seekh Kebabs - Spicy minced lamb prepared in a traditional tandoor
Shami Kebabs - Minced lamb cutlets with spices, fried in egg batter
Reshmi Kebabs - Minced chicken with spices, prepared in a tandoor
Chicken Tikka - Marinated in spicy yoghurt cooked in a tandoor oven
Tandoori Chicken** - Tender chicken marinated in fresh ground spices
Chicken Wings* - Marinated in special sauce, prepared in a tandoor
Jeera Chicken - Made with roasted cumin seeds & ground black pepper
Chicken Pakora - Tender chicken pieces deep-fried in batter with spices
Fried Masalla Fish* - Marinated in spices and fried in batter
Tandoori Lamb Chops* - Marinated & freshly prepared in a tandoor
Mixed Grill* - Pieces of chicken & lamb served on a skewer with peppers
Meat or Chicken Samosa - Triangular filo pastry parcels stuffed with either mince chicken or lamb (large & cocktail sizes available)

Starters vegetarian

Vegetable Samosa - Triangular filo pastry parcels filled with mixed vegetables (large & cocktail sizes available)
Paneer Samosa - Filo pastry parcels filled with spicy Indian style cheese
Mixed Vegetable Cutlets - Spicy vegetable cakes lightly fried
Aloo Tikki - Lightly spiced potato cakes
Spring Rolls - Filo pastry rolls filled with spiced Chinese style vegetables
Mixed Vegetable Balls - Spicy balls deep-fried in a crispy batter
Daal Bhajia - Spicy lentil deep-fried in Indian style batter
Onion Bhajia - Onions deep-fried in a spicy batter
Mixed Pakoras - Potatoes, onions, spinach mixed & deep-fried in spicy batter
Aloo Papri Chaat - Aloo channa, yoghurt & tamarind sauce with chaat masalla
Bhel Puri - As Aloo Papri Chaat but served with special sauces
Paneer Tikka - Indian Cheese cubed, marinated and cooked in tandoor
Paneer Pakoras - Indian Cheese with herbs & spices, deep-fried in batter
Katchori - Pastry based dish with a mixture of various masallas
Mogo Chips - Deep fried Mogo (Cassava) served crispy with seasoning

Main Course non vegetarian

lamb dishes

- **Karahi Lamb** - In hot & spicy sauce with tomatoes & onions, prepared in an Indian Wok
- **Balti Lamb** - Lamb cooked with a mixture of ground spices
- **Ra Ra Lamb** - Bhuna Lamb cooked in a mild yoghurt sauce
- **Lamb Korma** - Mild and creamy lamb or spicy authentic Korma style
- **Lamb Jalfrezi** - Cooked with capsicum & onions in a spicy masalla sauce
- **Lamb Chops Masalla** - Marinated lamb chops cooked in ground masalla

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- **Achari Gosht** - Lamb cooked with lightly pickled ingredients
- **Palak Gosht** - Spinach & lamb cooked together in a mild curry sauce
- **Aloo Gosht** - Lamb with sautéed potato in hot spices
- **Kofta Curry** - Meat balls in a mild sauce
- **Karahi Kofta Kebabs** - Mini kebabs cooked in spices, prepared in an Indian Wok
- **Kofta Palak** - Lamb meat balls cooked with fresh spinach
- **Keema Curry** - Minced lamb cooked in herbs and spices

chicken dishes

- **Karahi Chicken** - In hot & spicy sauce with tomatoes & onions, prepared in an Indian Wok
- **Balti Chicken** - Chicken cooked with a mixture of ground spices
- **Chicken Korma** - Mild and creamy Korma or authentic style Korma
- **Chicken Jalfrezi** - Tender succulent pieces of chicken cooked with capsicum
- **Chicken Tikka Masalla** - Boneless chicken cooked in a mild and creamy sauce
- **Butter Chicken** - Chicken cooked in a butter sauce
- **Tawa Chicken Keema** - Minced chicken cooked with fresh herbs and spices
- **Chicken Achari** - Tender chicken cooked with lightly pickled ingredients
- **Methi Chicken** - Chicken cooked with fresh methi (fenugreek) in a medium curry sauce
- **Malai Jeera Chicken** - Chicken cooked in yoghurt and seasoned with cumin seeds

seafood dishes

- **Machi Masalla*** - Fish curry cooked in a variety of spices
- **Prawn Curry*** - Prawns of your preference cooked in a curry sauce

Main Course vegetarian

- **Mixed Vegetables** - Assorted fresh garden vegetables cooked in medium spices
- **Mixed Vegetable Kofta** - Minced vegetable balls served with a curry sauce
- **Mixed Vegetable Jalfrezi** - Mixed vegetables cooked with capsicums in a masalla sauce
- **Palak Paneer** - Indian cheese cubes cooked in fresh spinach
- **Mattar Paneer** - Home made cheese cubes cooked in onions & tomatoes with peas
- **Paneer Jalfrezi** - Indian cheese cubes cooked with mixed capsicum, baby corn in a masalla sauce
- **Chilli Paneer** - Indian cheese cubes with fresh green chillies in hot & spicy curry sauce (Hot)
- **Sweet Corn Masalla** - Corn sautéed with spicy masalla sauce
- **Baingan Masalla** - Fresh aubergine cooked with onions and spices
- **Aloo Baingan** - Aubergines and potato curry
- **Baingan Bhartha** - Mashed aubergines in spicy masalla
- **Saag Aloo** - Fresh spinach with potatoes
- **Aloo Gobhi** - Potato with cauliflower cooked with herbs and spices
- **Bombay Aloo** - Sautéed potato in hot spices
- **Mushroom Masalla** - Button mushrooms stir fried in fresh herbs and spices
- **Channa Masalla** - Chick peas cooked with fresh ginger herbs and spices
- **Tinday Masalla** - Marrow vegetables cooked in a masalla sauce
- **Rajmah** - Red kidney bean curry
- **Tarka Daal** - Lentils cooked with herbs and spices flavoured with garlic
- **Daal Makhani** - Black lentils in rich, creamy butter sauce
- **Channa Daal** - Split chickpeas in lentil curry
- **Mirchi Ka Sallan** - Special Hyderabadi dish, cooked with fresh chillies in spicy sauce

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Rice dishes

- **Plain Rice** - Plain white boiled rice
- **Jeera Rice** - Plain boiled rice with cumin seeds
- **Mixed Vegetable Rice** - Rice cooked with mixed vegetables
- **Lamb Pillau** - Pillau rice cooked with lamb meat on the bone to give an authentic aroma
- **Chicken Pillau** - Pillau rice cooked with chicken on the bone to give an authentic aroma
- **Pillau Rice Zafarani** - Pillau rice with garlic, flavoured with saffron
- **Mattar Pillau** - Pillau rice cooked with peas and cumin seeds
- **Channa Pillau** - Pillau rice cooked with channa
- **Biryani** - Basmati rice layered alternately with a range of fillings. Available in:
Lamb / Chicken / Vegetable / Hyderabad* / Prawn* / Fish*

Breads

- **Tandoori Naan Bread** - Leavened freshly baked Indian bread made in a clay oven
- **Tandoori Roti** - Wholemeal bread baked in a clay oven
- **Freshly Fried Bhatoora** - Deep fried light puffed leavened Indian bread
- **Puris** - Deep-fried unleavened bread
- **Tawa Paratha** - Bread fried in butter

Salad

- Assorted mixed salads, iceberg lettuce, cucumbers, tomato, red kidney beans, sweetcorn

Yoghurts

- Plain yoghurt / Cucumber & Carrot Raita / Bhoondi Raita / Jeera Raita

Chutneys

- Mango / Mint / Red chilli & tomato / Plum (Aloo bukari) / Assorted Pickles - Achaar

Desserts

- **Kulfi** - Traditional Indian cone shaped ice cream in plain, pistachio, almond & mango flavours
- **Ras Malai** - Creamy milk cake with milk dressing, served cold
- **Fresh Fruit Salad** - Assorted fresh fruits
- **Ice Cream** - Various types available in vanilla, strawberry and chocolate flavours
- **Kheer** - Rice pudding with traditional Indian flavourings
- **Phirni** - Semolina pudding with traditional Indian flavourings
- **Gajar Ka Halwa** - Carrots cooked in cream served hot
- **Gajrila** - Creamy rice pudding cooked with carrots, milk and cream, served cold
- **Zarda** - Sweet flavoured rice with yellow colouring
- **Mutranjan** - Multi coloured sweet rice with cherries and a mixture of nuts
- **Gur Rice** - Sweet flavoured rice cooked in brown sugar
- **Assorted Desserts** - Selection of five desserts served as a buffet

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Afters

- *Tea & Coffee / Mints / Mukhwas / Supari*

** Extra charges will be incurred on these specific dishes.*

However any items which do not appear in the above menu can also be created and catered for, which may involve nominal extra cost.

*** (on the bone or boneless)*

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