



Diwali Feast – 8th November 2024

CANAPÉS

Chicken Reshmi tikka, sweet and sour dip
Kentish lamb sheekh Kebab, minted hollandaise
Quails egg and cumin spiced potato arancini, coronation dip (v)
Dill and mace infused tandoori salmon, dill crème fraiche
Kerala style crab and mackerel cake with curry leaf, chilli mayo

Chaat Station

Dhai poori (v) Papadi chaat (v)

Tawa Station

Pav Bhaji (v)
South Indian oothapam with toppings of
Paneer bhurji / Potato masala / Kheema Mattar

FEASTING STYLE MAINS

Hyderabadi mutton biriyani

Served with aubergine masala and Burhani raita

Chettinad kola urundai kuzhambu

(South Indian style lamb meat balls in royal gravy)

Awadhi chicken

(Chicken cooked with melon seed, yoghurt and spices)

Malabar Prawns

(Classic Kerala dish with coconut cream and tamarind)

Gobi Manchurian (v)

(Famous Calcutta style cauliflower dish with oriental flavours)

Mattar paneer (V)

(Cottage cheese with peas)

Dal makhani (v)

(24 hrs simmered black lentil with aromatic spices)

Saffron pilau (v)

Selection of home-made bread basket

Mix vegetable kulcha

Garlic naan breads

Pooris

TRIO OF DESSERTS

Saffron and cardamon brulee, pistachio tuille

Dry fruit kulfi

Cashew and almond cake, almond and cardamon srikhand

Chai / Coffee & Petits Fours



WE LOOK FORWARD
TO WELCOMING YOU
TO THE PARTY!