



Amber Suite

THE HIVE LONDON

VEGETARIAN RECEPTION MENU



VEGETARIAN STARTERS

Choose 4 from the following starter options:

Aloo Papdi Chaat

(Spiced potatoes & chickpeas covered in yogurt with a dash of tamarind topped with sev)

Masala Mogo

(Fried cassava chips cooked with thick tomato and onion gravy)

Chilli Garlic Mogo

(Fried cassava chips dusted with garlic and chilli)

Vegetable Manchurian

(Mixed vegetable balls smothered in thick gravy with copped capsicum)

Gobi Manchurian

(Deep fried cauliflower bites smothered in thick gravy with chopped capsicum)

Chilli Paneer

(Mixed peppers cooked with cubes of Indian cheese in tangy thick gravy)

Paneer Tikka

(Grilled cubes of marinated Indian cheese served with spiced peppers)

Vegetable Samosa

(Triangle shaped pastry filled with mixed vegetables and potatoes)

Crispy Bhajiya

(Thin slices of potatoes dipped in batter and deep fried till crispy)

Peas Pettis

(Crispy potato filled pastry stuffed with lightly spiced mashed peas)

Vegetable Cutlets

(Triangle shaped mash potato stuffed with mixed vegetables and spices)

Spring Rolls

(Rolled pastry filled with shredded cabbage and vegetables)

VEGETARIAN CURRIES

Choose 2 curries from the following options:

Vegetable Kofte Curry

(Mashed vegetables fried cooked in thick tomato gravy blended with herbs and spices)

Paneer Kofte Curry

(Thick, creamy gravy cooked with balls of mixed vegetables and Indian cheese)

Chilli Paneer

(Mixed peppers cooked with cubes of Indian cheese in tangy thick gravy)

Mutter Paneer

(Fresh garden peas cooked with cubes of Indian cheese in thick gravy)

Palak Paneer

(Fresh garden spinach cooked with cubes of Indian cheese and onions in thick gravy)

Vegetable Jaipuri

(A medley of fresh garden vegetables cooked in aromatic spices)

Saag Aloo

(Potato curry cooked with spinach leaves blended with the finest herbs and spices)

Bhaingan Masala

(Aubergine curry cooked in thick tomato gravy)

Sweet Corn Methi

(Loose sweet corn curry cooked finely with fenugreek leaves)

Aloo Methi

(A dry potato curry cooked with fenugreek leaves and a fine blend of herbs and spices)

Mirch Aloo

(A dry potato cooked with the finest chillies and peppers)

Vegetable Jaipuri

(A mixed vegetable curry cooked in rich creamy gravy)

Channa Masala

(White chick peas cooked in rich spicy tomato gravy)

Rajma

(Kidney beans cooked in rich spicy tomato gravy)

DHAL

Choose 1 dhal from the following options:

Dhal Makhani

(Mixed lentil soup cooked with a variety of spices and butter)

Tharka Dhal

(Mixed lentil soup cooked with a variety of spices)

RICE

Choose 1 rice from the following options:

Plain Rice

(Steamed basmati rice)

Jeera Rice

(Steamed basmati rice cooked with ground cumin)

Vegetable Biryani (Option not available with any Dhal)

(Steamed basmati rice cooked with mixed vegetables and tomato gravy served with cucumber raitha)

BREAD

Naan

(Freshly baked Indian style bread made in a clay oven)

SIDES

The following side are included in your reception package:

Fresh Salad

(A mixture of fresh lettuce, tomatoes, cucumbers, carrots & chillies)

Raitha

(A thick yogurt based sauce with shredded cucumber)

DESSERTS

Choose 1 dessert from the following options:

Loose Gajar Halwa & Ice Cream

(Mixture of sweet carrots and ice cream – best served warm)

Gulab Jamun

(Soft dough balls of milk powder soaked in sugary syrup)

Chocolate Samosa

(Triangle shaped pastry filled with milk chocolate served with vanilla ice cream)

Kalajam

(Dumplings of milk powder sprinkled with coconut)

Ras Malai

(Patties of curded milk soaked in a light creamy sauce sprinkled with nuts)

EVENT SERVICES

Your package includes the

following: Reception Layout

- Event Manager
- Floor Manager
- Professional Waiter Staff
- Lay up staff
- Folded White Linen Napkins
- White Polished Crockery
- Elegant Polished Cutlery
- Slim Jim Glasses for Water
- Wine Glasses for Juice
- Glass Jugs
- Personalised Menu Cards

Bar:

- Champagne Flutes (Welcome Drinks)
- Bar Staff x 2
- Slim Jim Glasses
- Wine Glasses

Food:

- Kitchen Staff
- Kitchen Porters
- Kitchen Equipment
- Serving Equipment
- Karahi Bowls
- Transport

Client:

- Provide Drinks

Venue:


- Fully Functional Kitchen
- Disposal of Waste



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THE HIVE LONDON

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