

INDIAN

VEGETARIAN

MENU

PASS AROUND HORS D'OEUVRES

Mini Aloo Wada

Traditional snacks of Mumbai
Deep fried potato dumplings

Hara Bara Kebab

Classic Indian kebab
Green vegetables and leaves,
cooked in a shallow pan

Cocktail Samosa

Deep fried snack with
vegetable stuffing

Kurkuri Bhindi

Mint Chutney

CHAAT COUNTER

Pani puri,
Bhel puri,
Aloo tikki chat

SOUP COUNTER

- **Tomato & Coriander Shorba**
- **Mushroom Shorba**
- **Mulligatawny Soup**
with condiments

SIDES

Bread Basket

Selection of freshly baked breads

Pilau Rice

Tadka Dal

Jeera Aloo

MAIN COURSE

PAO BHAJI STATION

Exotic Indian vegetables, green
peas, slow cooked on a
traditional Indian wok, soft bun,
traditional condiments

Vegetable KolhaPuri

Traditional dish from Maharashtra. spicy
vegetable curry, tomato, chili

Aloo Shimla Mirchi

Potato, capsicum, onion, tomato,
semi-dry gravy

Malai Kofta

Cottage cheese dumplings, creamy
cashew gravy

Dal Makhni

Black lentils, red kidney beans, slow
cooked with cream and butter

Achari Baingan

Aubergine, Green Chilli, Onion, Tomato.
Pickling Spice

Mutter Paneer

Paneer, green peas,
creamy cashew sauce

Zaffrani Handi Vegetable Biryani

Perfectly cooked fresh vegetables and
rice, traditional Indian herbs and spices

BEVERAGES

Fruit juices

Soft drinks

Freshly brewed coffee,

decaffeinated coffee

Selection of tea and

herbal infusion

STARTERS & SALADS

Aloo Papdi Chaat

Potato, crispy bread, fresh salad, Indian
chutney

Kachumbar Salad

Fresh green salad, cucumber, onion, chili,
tomato, coriander leaves, lemon juice

Dahi Wada

Deep fried lentil dumplings, yoghurt
sauce, Indian spices

Makai Chat Salad

Corn salad, vegetables, coriander leaves,
curry vinaigrette

Beetroot Tikki

Tadka Yoghurt, Mustard Seeds,
Curry Leaves

Tandoori Broccoli

Gluten Free Tandoor baked
spiced broccoli

Traditional Condiments

Boondi raita, mango chutney, mixed
vegetable pickle, pappadums,
fresh salad leaves, lacha pyaz, cherry
tomatoes, cucumber, chili, lemon.

DESSERTS

Gulab Jamun

Khoya dumplings, cardamom syrup

Rasmalai

Cheese dumplings, sweetened with syrup

Gajar / Beetroot Halvah

Carrot and milk pudding

Kheer

Sweet milk and rice pudding, fruit, nuts

Chocolate Brownie

Salted Caramel Ice-cream

Seasonal Fruits Salad

INDIAN

NON VEGETARIAN

MENU

PASS AROUND HORS D'OEUVRES

Dastaan Chilli Chicken

Popular Indo-Chinese dish, fried chicken in spicy hot chilli sauce

Fish & Chips Amritsari

Crispy batter covers flaky white fish fillets

Cocktail Samosa

Delicious pastry triangles filled with mouthwatering spiced potatoes

Gilafi Seekh Kebab

Grilled seek coated with puff pastry dough

CHAAT COUNTER

Pani puri,
Bhel puri,
Aloo tikki chat

SOUP COUNTER

- **Tomato & Coriander Shorba**
- **Mushroom Shorba**
- **Mulligatawny Soup**
with condiments

SIDES

Bread Basket

Selection of freshly baked breads

Pilau Rice

Tadka Dal

Jeera Aloo

MAIN COURSE

RAAN CARVING STATION

Slow braised leg of lamb, sides of dal maharani, saag makai, aloo jeera, assorted naans. pilau rice & nihari gravy

Chicken Makhani

Chicken tikka with a spiced tomato and butter sauce

Palak Chicken

Succulent chicken in creamy spinach Curry.

Chicken Chettinad

Chicken Thigh, Chettinad Masala, Curry Leaf

Malvani Fish Curry

Coastal Spices, white fish and Coconut

Handi Gosht (on the bone)

Slow cooked in a lamb curry that is infused with spices

Bengali Egg Curry

boiled eggs cooked in a tomato-based curry sauce

Chicken Tikka Biryani

Tender chicken marinated in spiced aromatic yogurt and cooked with fluffy rice and caramelized onions.

BEVERAGES

Fruit juices

Soft drinks

Freshly brewed coffee,

decaffeinated coffee

Selection of tea and

herbal infusion

STARTERS & SALADS

Aloo Papdi Chaat

Potato, crispy bread, fresh salad, Indian chutney

Kachumbar Salad

Fresh green salad, cucumber, onion, chili, tomato, coriander leaves, lemon juice

Dahi Wada

Deep fried lentil dumplings, yoghurt sauce, Indian spices

Makai Chat Salad

Corn salad, vegetables, coriander leaves, curry vinaigrette

Beetroot Tikki

Tadka Yoghurt, Mustard Seeds, Curry Leaves

Tandoori Chicken Tikka

Chicken skewers cooked with yoghurt, chilli, garlic & garam masala marinade

Traditional Condiments

Boondi raita, mango chutney, mixed vegetable pickle, pappadums, fresh salad leaves, lacha pyaz, cherry tomatoes, cucumber, chili, lemon

DESSERTS

Gulab Jamun

Khoya dumplings, cardamom syrup

Rasmalai

Cheese dumplings, sweetened with syrup

Gajar / Beetroot Halvah

Carrot and milk pudding

Kheer

Sweet milk and rice pudding, fruit, nuts

Chocolate Brownie

Salted Caramel Ice-cream

Seasonal Fruits Salad

DASTAAN LEEDS CATERING MENU

DASTAAN

CATERING MENU

LEEDS

PACKAGE 1
£30 PER PERSON

2 Starters
(Vegetarian)
2 Starters
(Non-Vegetarian)
+
2 Mains
(Vegetarian)
2 Mains
(Non-Vegetarian)
Assorted Breads,
Rice, Salads
and Chutneys
+
2 Desserts

PACKAGE 2
£35 PER PERSON

2 Starters
(Vegetarian)
2 Starters
(Non-Vegetarian)
2 PASS AROUND
HORS D'OEUVRES
+
3 Mains
(Vegetarian)
2 Mains
(Non-Vegetarian)
Assorted Breads,
Rice, Salads
and Chutneys
+
2 Desserts

PACKAGE 3
£40 PER PERSON

2 Starters
(Vegetarian)
2 Starters
(Non-Vegetarian)
2 PASS AROUND
HORS D'OEUVRES
+
3 Mains
(Vegetarian)
3 Mains
(Non-Vegetarian)
Assorted Breads,
Rice, Salads
and Chutneys
+
2 Desserts
+
Soft Drinks and Juices

WE CAN ALSO CREATE PERSONALIZED MENUS TO
SUIT YOUR SPECIFIC NEEDS.

ADD LIVE STATIONS

Soup Station — 4.00
Chaat Counter — 5.00
Pav Bhaji Station — 7.00
Raan Carving Station— 10.00

DRINKS PACKAGES

Soft Drinks and Juices -- 5 per person
Beer on tap — 15 per person
House Wine — 15 per bottle
Selection of Cocktails — 20 per person
Cash Bar — 10% off on marked price

DASTAAN LEEDS CATERING MENU