



DINE IN INDIAN FOOD PARTY MENU

We specialize in providing mouth-watering catering services perfect for any occasion. Whether you're hosting a corporate event, a family gathering, or a celebration with friends, our diverse menu options are designed to satisfy every palate. Please find our options below. We kindly ask that you advise which option you require at least 48 hours in advance of booking to ensure that we have all items available. If you have any allergies, please let us know so we can tailor your catering order to meet your specific needs. If you would like to discuss further please contact us on thewhitelionamersham@outlook.com

CHOOSE 3X STARTER , 3X MAIN COURSE , 1 DESSERT FOR £22PP

CHOOSE 4X STARTER , 4X MAIN COURSE , 1 DESSERT FOR £26 PP

VEGETARIAN STARTERS

Papdi Chaat (G) (D)

A refreshing, crunchy combination of fried wheat crisps (papri), chickpeas and chopped onion in a fresh mint and tangy tamarind sauce, garnished with fresh coriander, served cold

Hara Bhara kebab (G) (D)

Coin shaped kebab made with Indian cottage cheese, spinach, green peas, fenugreek flavoured with coriander.

Spicy Chilli Cauliflower

With chilli sauce, sesame seeds, gherkins, coriander & cress

Chilli & Garlic Mogo

Fresh cassava deep-fried and tossed with chilli & garlic

Kachori - Peas (G) (Mus) (Ses)

Traditional round kachori stuffed with spiced green peas

Pani Puri (G)

Hollow puri, deep-fried crisp and filled with a mixture of flavoured water, tamarind chutney, chilli, chaat masala, potato and chickpeas

Vegetable Gyozas (G) (S) (Ses)

Vegetable filled dumplings made with celery, carrots, chives, potatoes and served with a soy, honey and chilli dip

Cocktail Khasta Samosa (G) (D)

Cocktail bite size Punjabi shortbread pastry filled with potatoes and peas spiced with coriander and cumin

Paneer Tikka (D)

Indian cottage cheese, cubed and marinated with yoghurt, ginger, garlic, red chillies and spices, then cooked in the grill

Allergens: V- Vegetarian, G- Gluten, N- Nuts, D- Dairy, E- Eggs, C- Crustacean, M- Molluscs, L- Lupin, S- Sulphur CEL- Celery, F- Fish, SES- Sesame, Mus- Mustard, P- Peanuts, Soy- Soy



NON-VEGETARIAN STARTERS

Achari Prawns (C) (D) (M) + £3

King prawns marinated in fresh pickle spices and garlic, grilled to perfection

Prawn Spring Rolls (C) (G) +£3

Light filo pastry rolls stuffed with prawns

Garlic & Chilli Prawns (C) (G) (S) +£3

Pan fried fresh prawns with garlic & chilli

Masala Fish Goujons (F) (G)

Fish, marinated in a perfect blend of spices and lemon, coated with batter and crisply fried

Lamb Chops (D) +£3

Lamb chops marinated in a special blend of spices, cooked on the Grill

Seekh kebab (D)

Juicy mouth-watering kebabs, prepared from home-ground lamb tenderloin, blended with fresh herbs and spices, cooked to perfect succulence in the grill

Jeera Chicken (D)

Tender chicken pieces, pan fried with roasted cumin seeds and freshly ground black pepper

Chicken Malai Tikka (D)

Tender, juicy, mildly-spiced, boneless chicken kept overnight in a garlic, cream (malai) and cheese marinade, then roasted in the tandoor

Chicken 65 (G) (D) (Mus) (Soy)

Diced crispy fried chicken pieces tossed with curry leaves and mustard seeds with chilli sauce

Chicken Tikka (D)

Chicken thighs marinated in yoghurt and traditional tandoori spices and chargrilled

Chilli Chicken on Bone or Boneless (D)

Rich and spicy chicken on the bone tossed with fresh green chillies, fenugreek & a blend of spices

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VEGETARIAN - MAIN COURSE

Chana Masala

Chickpeas gently simmered in our unique garam masala blend of spices.

Kadai Paneer (D)

A classic dish of stir-fried cottage cheese with mixed peppers and onions

Paneer Makhni (D)

Indian cottage cheese simmered to succulence in a mild gravy, enriched with butter (makhni), cream and aromatically spiced with cardamom & cinnamon

Palak Paneer (D)

Indian cottage cheese simmered in light spicing and garden fresh spinach

Aloo Mutter

Potatoes and fresh green peas in light runny gravy

Saag Aloo

Diced potatoes cooked with fresh spinach, enhanced with crushed black peppercorns

Tarka Channa Dal (D)

Traditional yellow lentil flavoured with fried crispy- garlic and onion (the tarka) tempered with asafoetida and cumin

Bhindi Masala

Deep Fried okra simmered in an onion, tomato, ginger and garlic masala sauce

Gobi Masala

Deep Fried Gobi simmered in an onion, tomato, ginger and garlic masala sauce

NON VEGETARIAN - MAIN COURSE

Makhani King Prawn (C) (D) (N) (F) +£4

King prawns cooked enriched with butter (makhani), cream, cashew nut paste, aromatically spiced with cardamom and cinnamon

King Prawn Masala (C) (D) (F) +£4

An exotic preparation of king prawns, cooked in a rich masala gravy with its blend of spices

Palak Lamb

Lamb chops pieces simmered in light spicing and garden fresh spinach

Kashmiri Lamb Chop Curry +£3

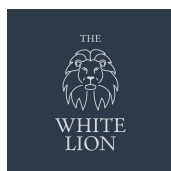
Lamb chops pieces with tomatoes, onions, chillies in a rich spicy masala

Keema Matar

Minced lamb and green peas (mutter) seasoned with cardamom and flavoured with fenugreek leaves cooked in traditional style

Mutton Curry

Tender lamb pieces (off the bone) slow-cooked to gentle tenderness in an onion, tomato, ginger and garlic masala



NON VEGETARIAN - MAIN COURSE

Butter Chicken (D)

Chicken pieces simmered to succulence in a mild gravy, enriched with butter (makhani), cream and aromatically spiced with cardamom and cinnamon

Kadai Chicken

Chicken cooked in spicy fragrant thick gravy

Palak Chicken (D)

Succulent chicken cooked with garden fresh spinach

Chicken Tikka Masala (D)

Tandoori grilled chicken pieces with tomatoes, onions, chillies in a rich spicy masala

Methi Chicken (D)

Chicken cooked in spicy fragrant thick gravy, finished in the Indian wok (karahi)

BIRYANI

Vegetable Biryani (D) +£7 PP

Vegetables and basmati rice cooked with roasted whole spices and flavoured with kevr mace and saffron

Chicken Biryani (D) +£8 PP

Traditional aromatic rice preparation, basmati rice cooked with chicken roasted whole spices and flavoured with kevr mace and saffron

Lamb Biryani (D) +£9 PP

Traditional aromatic rice preparation, basmati rice cooked with lamb, roasted whole spices and flavoured with kevr mace and saffron

RICE

Steamed Rice

Aromatic steamed Basmati rice cooked to perfection.

Jeera Rice +£1

Basmati rice flavoured with cumin seeds

Pillau Rice +£2

Basmati rice flavoured with fresh garden peas and cumin seeds

DESSERTS

Gulab Jamun

Rasmalai

Moong Daal Halwa

ACCOMPANIMENTS

Raita, Garden Salad, Steamed Rice,

Selection of Breads

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