



Sample Banquet Menu

Canapés

Cocktail Vegetable Spring Rolls
*Cocktail Paneer Spring Rolls
Mini Onion Bhaji (pakoras)
Mini Onion Rings (Battered or breadcrumb)
Cocktail Aloo Tikki
Cocktail Cheese with Olives
*Chilli Paneer
*Cocktail Paneer Tikka
Mini prawn butterfly fired in breadcrumbs
Mini Mixed Vegetables
Chicken Pakora
Chicken Tikka
Cocktail Seekh kebabs
Sesame Prawn Toast
Deep Fried Calamari

(Please note canapé's are not included in standard menu)

*surcharge applies on standard menu prices

Starters (Vegetarian)

Vegetable Samosa – Triangular shaped parcels filled with tasty mix vegetables
Vegetable Spring Roll – Spiced Chinese style vegetables in pastry rolls
Spring Roll – Spiced Chinese style vegetables in small pastry rolls
Daal Bhajia – Spicy lentils deep fried in batter
Mixed Bhajia (Pakora) – A mixture of fresh vegetables deep fried in spicy batter
Onion Bhajia – Onions deep fried in spicy batter
*Paneer Tikka - (Tandoori) Indian cheese marinated
Aloo Papri Chaat – Potato channa, yoghurt blended with chaat masala in tamarind sauce

*surcharge applies on standard menu prices



Sample Banquet Menu

Starters (Non-Vegetarian)

Chicken Pakora – Tender chicken pieces deep fried in spicy batter

Chicken Samosa - Triangular shaped parcels filled with tasty chicken pieces

Lamb Samosa - Triangular shaped parcels filled with delicious keema masala

Seekh Kebab - Spicy minced lamb prepared on skewers & cooked in tandoor oven.

Chicken Tikka - Boneless Chicken marinated with our special sauces and served in pieces.

Hariyali Chicken Wings – Wings marinated with our special sauces & freshly cooked in clay oven.

Tandoori Chicken – Chicken marinated with our special sauces & freshly cooked in clay oven

**Roast Leg of Lamb - Marinated with our special sauces & freshly roasted with herbs & spices

*Fish Tikki – Boneless fish pieces served in bite size crispy pieces

*surcharge applies on standard menu prices

** subject to consultation

Main Course (Vegetarian)

Mixed Vegetables – Assorted fresh vegetables cooked in mild sauce with herbs & spices.

*Aloo Baingan – Fresh potatoes & aubergines cooked in spicy masala

Tarka Daal – lentil curry spiced with sizzling oil

Channa Masala – chick peas cooked in spicy sauce & garnished with herbs & spices.

*Chilli Paneer – Indian cheese with fresh green chillies in a spicy curry sauce

Daal Makhani – Black lentils in rich creamy butter sauce

*Mattar Paneer – cheese cubes lightly cooked in a mild curry sauce

Mixed Vegetable Kofta – minced vegetable balls slowly cooked in a curry sauce

Mushroom Masala – button mushrooms cooked with fresh herbs & spices

*Palak Paneer – Indian cheese cooked in fresh spinach

Saag Aloo – Fresh spinach cooked with potato in a mild sauce

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Sample Banquet Menu

Mains (Lamb)

Aloo Gosht - Lamb potato in spicy sauce

*Balti Lamb - Sizzling lamb cooked with a mixture of herbs & spices

Lamb Korma - Authentic style Korma or if preferred in Mild & creamy sauce

*Kofta Palak - Meat balls slowly cooked in a curry sauce with spinach

*Kofta Curry - Meat Balls slowly cooked in a curry sauce

Karahi Lamb - Lamb cooked in a sizzling Indian wok with a spicy dry sauce garnished with herbs

*Karahi Kofta Kebab - Meat balls slowly cooked in a curry sauce

*Keema Curry - Minced lamb cooked in ground herbs & spices

Gosht Achari - Chicken cooked with pickle ingredients in a spicy sauce

Lamb Jalfrezi - Lamb cooked with peppers & onions in a spicy masala sauce

Makhani Lamb - Mild lamb dish cooked in a rich butter cream sauce

Rogan Gosht - Lamb cooked with fresh ground dry roasted spices, onions and capsicums

*Lamb Chops Masala - Fish stir fried in a spicy curry sauce with fresh herbs & spices

Rajastani Lamb - A blend of traditional spices made with authentic rajastani haandi style cooking

Mumbai Malai Lamb Masala- For a quick Mumbai style feast of Indian spices pan fried with a malai masala

*Baraat Sikrandi Lamb (Hot) Lamb Chops marinated in hot Indian spicy sauce

Lamb Bhuna Authentic Traditional Haandi Cooked left simmering for full flavour

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Sample Banquet Menu

Main Course Chicken

- *Balti Chicken - Sizzling lamb cooked with a mixture of herbs & spices
- Butter Chicken - Chicken cooked in a creamy butter sauce
- Chicken Jalfrezi - Chicken cooked with peppers in a spicy curry sauce
- Chicken Korma - Authentic style Korma or if preferred in mild & creamy sauce
- *Chicken Kebab Masala - Spicy minced chicken prepared on skewers & cooked in tandoor oven then stir fried in a spicy curry sauce.
- *Tawa Chicken Keema - Minced Chicken cooked in ground herbs & spices.
- Karahi Chicken - Chicken cooked in a sizzling Indian wok with a spicy dry sauce garnished with herbs.
- Malai Zeera Chicken - Chicken cooked in a creamy sauce & seasoned with cumin seeds & spices.
- Chicken Achari - Lamb cooked with pickle ingredients in a spicy sauce.
- Chicken Jalfrezi - Chicken cooked with peppers & onions in a spicy masala sauce
- Makhani Chicken - Mild chicken dish cooked in a rich butter cream sauce.
- Chicken Rogan - Chicken cooked with fresh ground dry roasted spices, onions and capsicums.
- Chicken Tikka Masala - Chicken cubes marinated & freshly cooked in a clay oven then slowly left to simmer with spices in a karahi
- Rajasthani Murgh- (Med – Hot) a blend of traditional spices made with authentic rajasthani haandi style cooking
- Mumbai Malai Murgh Masala- For a quick Mumbai style feast of Indian spices pan fried with a malai masala
- Chicken Bhuna - Authentic traditional Haandi cooked left simmering for full flavour

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Sea Food Dishes:

- *Prawn Curry - Prawns cooked in a medium curry sauce.
- *Fish Masala - Fish stir fried in a spicy curry sauce with fresh herbs & spices
- *Maas Biran – Sizzling fish fried with fresh herbs and spices served dry with onions and garnish
- *Fish Makhani – Fish cooked in a delicious, thick, creamy sauce.
- *Fish Kofta Curry – Delicious curry including a unique kofta similar to tasty meatballs with a twist.

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Sundries

Plain Rice - Plain boiled Basmati Rice

Channa Pilau Saffron Rice - Boiled Basmati rice seasoned with saffron.

Mattar Pilau - Pilau rice cooked with peas & cumin seeds.

Pilau Rice (coloured) - Basmati rice cooked to perfection with cumin seeds.

Badaam & Cashew rice – Rice cooked with cashew nuts

Vegetable Biryani

*Chicken Biryani

*Lamb Biryani

*Prawn Biryani

*Hyderabadi Biryani

**Tandoori Naan Bread

**Paratha

**Tandoori Roti

*surcharge applies on standard menu prices

** subject to facilities and additional equipment hire

Desserts

Firni

Gajar ke Halwa

Kheer / Phirni

*Gulab Jam

*Mishti Dhoi

Fresh Fruit Platters

Fruit Cocktail

*Kulfi (various flavours available)

*Ras Malai

*Rasgulla

*Jalebi

Ice Cream

*Banoffee Pie

*Vanilla Baked Cheese Cake

*Summer Fruits Cheese Cake

*surcharge applies on standard menu prices

Banquet Beverages

Reception Drinks (Mixture of juices served in champagne glasses)

*Reception mock tails (mixture of non alcoholic drinks)

Meal Drinks (fizzy drinks Coca-Cola, sprite, others may be available on request)

Tea & Coffee

Masala Sapphire Tea

*surcharge applies on standard menu prices



SAPPHIRE

London

Sample Breakfast/ Conference Menu

Beverages

Selection of juices

Tea

Coffee

Masala Tea

Mineral Water

Breakfast Snacks

Vegetable Somosa

Meat Somosa

Chicken Somosa

Vegetable Spring roll

Halal Cocktail Sausages

Croissants

Selection of Danishes

Fruit

Fruit Cocktail

Fresh Fruit sliced