

# CROWNE PLAZA®

— BY IHG —

Marlow



FINE FOOD & DINING





## MESSAGE FROM THE HOTEL MANAGER

We are delighted to present our exquisite Venue and services that promise to transform your event into an unforgettable experience. Our unique hotel is nestled on a lakeside location in the heart of the beautiful Chiltern Hills and Thames Valley

We understand that each event is unique, and your event should reflect your individual style and preferences. Our dedicated team of event planners are committed to bringing your vision to life, from conceptualization to execution. We offer a range of customised packages, ensuring that every detail is meticulously planned and flawlessly executed.

For enquiries, bookings, or to schedule a private tour of our exquisite venue, please contact our dedicated event specialists at [events@cpmarlow.co.uk](mailto:events@cpmarlow.co.uk).

Your dream event begins here.

Yours sincerely,

A handwritten signature in cursive script that reads "Mihaly Tar".

**Mihaly Tar**

Hotel Manager

## SERVICE OPTIONS

Our stunning lakeside location provides a backdrop that is sure to impress your guests.

Banqueting is at the forefront of what we do at Crowne Plaza Marlow. We have a dedicated team of experienced professionals who are passionate about creating unforgettable events. We offer a wide range of menus and packages to suit all budgets and requirements.

Whether you are planning a **wedding**, a **corporate event**, or a **private party**, we can help you create a truly special occasion.

## DESIGN YOUR OWN MENU

Elevate your event with a personalized touch. Design your own culinary journey from our extensive Banqueting Menus. Create a menu as unique as you are, crafting unforgettable flavors that reflect your individuality and preferences.

We offer a variety of packages to fit all budgets, with everything from:

- MODERN BRITISH DINING
- AUTHENTIC ASIAN BANQUETING
- CANAPES & FINGER FOODS
- BOWL FOOD, BUFFETS & BARBEQUES

## ALLERGIES AND FOOD PREFERENCES

At Crowne Plaza Marlow, we understand the significance of personal preferences and dietary needs, especially on your special day. Our dedicated team is committed to ensuring every aspect of your wedding is tailored to perfection, including handling allergies and food preferences, such as **vegan only** or **gluten free** menus

We take great care in accommodating a diverse range of dietary requirements, whether it's gluten-free, dairy-free, vegetarian, or any other specific requests. Every menu can be customized to align with your guests' preferences, making sure everyone feels delighted and cherished.

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## DINING THEMES



### MODERN BRITISH

Experience the best of modern British cuisine with our new Banqueting Menu. We offer a variety of dishes, from classic favorites to contemporary creations, all made with fresh, seasonal ingredients.



### AUTHENTIC ASIAN

Indulge in the flavors of Asia with our authentic Halal Banqueting Menu. We offer a variety of dishes made with fresh, high-quality ingredients that are all Halal-certified.





MODERN BRITISH - CANAPES & STARTERS

Our canapes are the perfect bite-sized hors d'oeuvres for your special event. We offer a variety of flavors and textures to tantalize your guests' taste buds, and we can customize our menu to fit your specific needs.

3 CANAPES      5 CANAPES      7 CANAPES

SAVOURY CANAPES

VEGETARIAN

- QUAIL EGG CROUSTADE ROAST GARLIC AIOLI
- PECAN STUFFED DATES
- TERIYAKI TEMPEH (VE) (GF) PEANUT DRIZZLE
- FAUX FOIS GRAS \*(VE) TOASTED FOCACCIA | APRICOT CHUTNEY
- SPICY VEGETABLE WONTON PARCELS (V) (LF)

MEAT & POULTRY

- TARTI FLETTE

- MINI YORKSHIRE PUDDING BUCKINGHAMSHIRE BEEF BRISKET | SOMERSET CHEDDAR CHEESE
- DEVILLED EGG 'BURGER' CHEESE & BACON (GF)
- BRIE WRAPPED IN PROSCIUTTO HAM (GF)
- SCOTCH QUAIL EGG (LF)
- HAM HOCK PUMPERNICKEL | PICCALILLI

SEAFOOD

- SOUTH COAST MACKEREL ESCABECHE • FOCACCIA CROUTON

SWEET CANAPES

- RASPBERRY COATED IN CHAMPAGNE JELLY (GF)
- MINI TOFFEE APPLE (VE) (GF)
- MINI ORANGE & LEMON TARTS
- CREPE SUZETTE
- MINI CHOCOLATE TART (VE) (GF)
- SALTED PEANUT CARAMEL CHOCOLATE CUPS
- MINI LEMON MERINGUE TARTS
- CRÈME BRULE CHOCOLATE CUPS
- MINI BANOFFEE PIES

STARTERS

VEGETARIAN

WILD MUSHROOM & TARRAGON SOUP • (v)  
CAPPUCCINO CREAM | ARTISAN BREAD

FRENCH ONION SOUP • (v)  
SMOKED APPLEWOOD CHEESE CROUTONS | THYME ESSENCE

MUSHROOM & TRUFFLE ARANCINI (v)  
ICONFIT CHERRY TOMATO | ARUGULA | PARMESAN VINAIGRETTE

GRILLED COURGETTE & TOMATO TART TATIN (ve)  
OLIVE TAPENADE | BASIL POWDER | SCALLION SALAD

GOAT'S CHEESE MOUSSE \* (v)  
INCA TOMATOES | HAZELNUT | HONEY PEPPERCORN DRESSING | MICRO BALM

POULTRY

BRANDY BUTTER CHICKEN LIVER PÂTÉ •  
SPICED PEAR CHUTNEY | BALSAMIC | MICRO SALAD | BRIOCHE

CONFIT DUCK LEG RILLETTES •  
DAIKON REMOULADE | FENNEL | ORANGE | SOURDOUGH CRISP

MEAT

PRESSED HAM HOCK TERRINE •  
GRIBICHE | PICCALILLI GEL | CAULIFLOWER | RADISH | BRUSCHETTA NOIR

SEAFOOD

POACHED SALMON & BABY LEEK TERRINE •  
BEETROOT TEXTURE | FRENCH VINAIGRETTE GEL | TOASTED RYE BREAD

SMOKED MACKEREL MOUSSE •  
HORSERADISH CRÈME FRAÎCHE | LEMON GEL | MIXED LEAVES | MELBA TOAST

KING PRAWN & AVOCADO COCKTAIL •  
BLOODY MARY GEL | LEMON | CUCUMBER PEARLS

PRICED  
PER PERSON

INTERMEDIATE COURSES

CHAMPAGNE SORBET

LEMON SORBET





MODERN BRITISH - MAIN COURSE

MAIN COURSE

VEGETARIAN

GOAT'S CHEESE STUFFED PORTOBELLO MUSHROOM \* (V)  
LYONNAISE POTATO | RATATOUILLE | BASIL PESTO | TOASTED PUMPKIN SEEDS

SMOKED BUTTERNUT SQUASH RISOTTO \* (V) (VE OPT. AVAILABLE)  
FRIED SAGE | MASCARPONE | ROCKET OIL | CHIA SEED

RICOTTA TORTELLINI (V)  
CONFIT CHERRY TOMATO | SPINACH | PINE NUTS | CREAM SAUCE | PARMESAN

WILD MUSHROOM PITHIVIER (V) (VE OPT. AVAILABLE) PARSLEY MASHED  
POTATO | ROASTED PARSNIP | CHANTENAY CARROTS | VEGETABLE GRAVY

POULTRY

CORN-FED CHICKEN SUPREME \*  
BASIL & SUNDRIED TOMATO STUFFING | POTATO GRATIN | MANGE TOUT | CHICKEN JUS

HONEY GLAZED DUCK BREAST \*  
DAUPHINOISE POTATO | CRISPY FENNEL | BABY CARROT | ORANGE SAUCE

MEAT

PORK TENDERLOIN SALTIMBOCCA \* •  
POMME PURÉE | PROSCIUTTO | SAGE | SAUTEED KALE | PARSLEY CREAM SAUCE

BRAISED BEEF SHIN \*  
CHAMP MASHED POTATO | RAINBOW CHARD | MUSHROOM | BORDELAISE SAUCE

DUO OF LAMB (+£5pp) •  
LAMB SHOULDER CROQUETTE | LAMB RUMP | PEA PURÉE | FINE FRENCH BEANS | REDCURRANT JUS

6OZ PEPPERED BEEF FILLET (+£7pp) •  
GARLIC FONDANT POTATO | CELERIAC PURÉE | CAVOLO NERO | SHALLOT | MERLOT JUS

SEAFOOD

HERB CRUSTED RED SNAPPER •  
POMME ANNA | ASPARAGUS | SUGAR SNAP | BÉARNAISE SAUCE

GRILLED SALMON \*  
BABY POTATO CAKE | WILTED SPINACH | GREEN PEAS | SAUCE VIERGE

SEA BREAM FILLET \*  
CRISPY POTATO GNOCCHI | SEAWEED | MISO BEURRE BLANC | LEMON BALM

(LF) LACTOSE FREE | \* GLUTEN FREE | • GLUTEN FREE OPTION AVAILABLE | (V) VEGETARIAN | (VE) VEGAN

MODERN BRITISH - DESSERT

DESSERT

DOUBLE CHOCOLATE MARQUISE \* (V)  
CHOCOLATE SHARDS | RASPBERRY GEL

TOASTED PECAN PIE (V)  
TOFFEE SAUCE | CARAMEL ICE CREAM

LEMON MERINGUE TART (V)  
FOREST BERRY COMPOTE | RASPBERRY SORBET

PEACH & APRICOT CRUMBLE TART (V)  
CINNAMON CREME ANGLAISE

PARIS BREST (V)  
BUTTERSCOTCH SAUCE | CANDIED ALMONDS

RASPBERRY MILLE FEUILLE (V)  
VANILLA CREAM | BLACKBERRY SORBET

DARK CHOCOLATE OPERA TORTE (V)  
COFFEE ANGLAISE

STICKY TOFFEE PUDDING (V)  
SALTED CARAMEL SAUCE | VANILLA BEAN ICE CREAM

MANGO & PASSIONFRUIT PANNA COTTA \*  
EXOTIC FRUIT SALSA

CARAMELISED APPLE CHEESECAKE  
GRANNY SMITH GEL | CARAMEL SAUCE

CHERRY BAKEWELL TART (V)  
CRÈME FRAÎCHE ICE CREAM

FRESH FRUIT PLATTER \* (VE)  
MELONS | PINEAPPLE | BERRIES | ORANGE SORBET

SELECTION OF SORBET \* (VE)  
THREE SCOOPS OF HOMEMADE FRUIT SORBET

ARTISAN BRITISH CHEESE (+£10p p) •  
(V) FRUIT CHUTNEY | GRAPES | CELERY | SAVORY BISCUITS





5  
BOWLS

7  
BOWLS

BOWL FOOD

CHICKEN OR PRAWN THAI CURRY (GF)  
STICKY JASMINE RICE

JAPANESE SALMON RAMEN BOWL  
NOODLES | VEGETABLES | BOILED EGG | BROTH

CLASSIC COQ AU VIN  
CREAMY MASH POTATO

CLASSIC CARBONARA

CHILLI PANEER  
INDO-CHINESE STYLE PANEER WITH MIXED PEPPERS

LAMB MORROCAN TAGINE

VEGAN MACARONI CHEESE (VE)  
WITH VEGAN BACON

CHICKPEA MORROCAN TAGINE (V)

BRIE & BACON MACARONI CHEESE

SEAFOOD PAELLA

JAPANESE BEEF RAMEN BOWL  
NOODLES | VEGETABLES | BOILED EGG | BROTH

COTTAGE PIE

JAPANESE TOFU RAMEN BOWL  
NOODLES | VEGETABLES | BOILED EGG | BROTH

CHICKEN TIKKA  
RICE

SWEET BOWL FOOD

SMOOTHIE BOWLS  
SEASONAL FRUIT SMOOTHIE | FRESH FRUIT OATS | NUTS  
CHOCOLATE SHARDS | NUT BUTTER DRIZZLE

CHOCOLATE FONDANT

ETON MESS  
SEASONAL FRUIT

SELECTION OF ICE CREAMS &  
SORBETS

APPLE CRUMBLE  
CUSTARD





MODERN BRITISH - BARBEQUE MENU 1

Our Barbeque Menu is the perfect way to bring people together for a fun and memorable event. We offer a variety of classic and modern barbeque dishes, all made with fresh, high-quality ingredients.

BOTH OUR MENUS ARE BASED ON A MINIMUM OF 50 GUESTS

ADDITIONAL SUPPLEMENT APPLIES IF MINIMUM NUMBER NOT MET

4OZ STEAK BURGER  
BRIOCHE BUN

KIDNEY BEAN & BEETROOT BURGER (VE)  
BRIOCHE BUN

BUTTERFLIED CAJUN CHICKEN BREAST

PULLED PORK  
BRIOCHE BUN | APPLE SAUCE

SOUTH COAST MACKEREL FILLET  
LEMON AND DILL OIL

BRATWURST SAUSAGE  
GRILLED ONIONS IN A BAGUETTE

GRILLED CORN ON THE COB (VE)  
AVOCADO & DILL DRESSING

BUTTERED MINTED NEW POTATOES (V)

ALL BARBEQUES ARE SERVED WITH THE FOLLOWING

SALADS

- CHERRY TOMATOES & RED ONION (V)
- COB SALAD (V)
- NEW POTATOES WITH HONEY  
MUSTARD DRESSING (V)
- CUCUMBER & SPRING ONION WITH  
SESAME DRESSING (VE)

DESSERTS

- MINI TUBS OF ICE CREAM
- SEASONAL FRUIT CHEESECAKE
- SEASONAL FRUIT PLATTER (VE)

(LF) LACTOSE FREE | \* GLUTEN FREE | • GLUTEN FREE OPTION AVAILABLE | (V) VEGETARIAN | (VE) VEGAN

MODERN BRITISH - BARBEQUE MENU 2



GRILLED MINUTE STEAK  
GARLIC AND ROSEMARY

VEGGIE BURGER (VE)  
MIXED VEGETABLE PATTY | BRIOCHE BUN

CHILLI AND GARLIC KING PRAWN SKEWERS

HALF ROAST CHICKEN  
TANDOORI MARINADE

HOME SMOKED PORK RIB  
STICKY HONEY AND BLACK TREACLE GLAZE

BBQ TOFU BURGER (VE)  
VEGAN CHEESE | VEGAN BACON | BRIOCHE BUN

TOFU SATAY (VE)  
PEANUT SAUCE

HALLOUMI FRIES (V)

GRILLED CORN ON THE COB (VE)  
AVOCADO & DILL DRESSING

BUTTERED MINTED NEW POTATOES (V)

ALL BARBEQUES ARE SERVED WITH THE FOLLOWING

SALADS

- CHERRY TOMATOES & RED ONION (V)
- COB SALAD (VE)
- NEW POTATOES WITH HONEY  
MUSTARD DRESSING (V)
- CUCUMBER & SPRING ONION WITH  
SESAME DRESSING (VE)

DESSERTS

- MINI TUBS OF ICE CREAM
- SEASONAL FRUIT CHEESECAKE
- SEASONAL FRUIT PLATTER (VE)

(LF) LACTOSE FREE | \* GLUTEN FREE | • GLUTEN FREE OPTION AVAILABLE | (V) VEGETARIAN | (VE) VEGAN



MODERN BRITISH - FINGER BUFFET

5  
ITEMS  
PER PERSON

8  
ITEMS  
PER PERSON

12  
ITEMS  
PER PERSON

ONE ITEM PER PACKAGE REPRESENTS A  
SELECTION OF HOME MADE DESSERTS

SELECTION OF SEASONAL WRAPS &  
BAGUETTES

MINI LAMB KOFTA

BROCCOLI AND STILTON QUICHE (v)

COURGETTE FRITTERS WITH SESAME

SOY DIP (v)

GOUJONS OF LEMON SOLE

CAJUN SPICED FRIES (v)

TERIYAKI PRAWNS

CROQUE MONSIEUR

THAI BEEF SKEWERS

SPINACH AND RICOTTA TARTLET (v)

PAPRIKA SPICE FRIES (v)

SAUSAGE IN MUSTARD CREAM

LEEK, PARMESAN AND CHIVE QUICHE (v)

SMOKED SALMON AND CREAM CHEESE

CROSTINI

SMOKED SALMON MOUSSE WITH  
CUCUMBER

TANDOORI CHICKEN DRUMSTICKS

SCAMPI WITH TARTARE SAUCE

SALMON FISHCAKE WITH TARTAR  
SAUCE

THAI SPICED CHICKEN

HOMEMADE SAGE AND ONION

ROAST BEEF AND YORKSHIRE PUDDING

SAUSAGE ROLL

TOMATO AND BASIL BRUSCHETTA (v)

BREADED MUSHROOMS FILLED WITH

ROASTED VEGETABLE AND GOAT’S  
CHEESE QUICHE (v)

BLUE CHEESE (v)

PRAWN SPRING ROLLS WITH SWEET  
CHILLI DIP

DEEP FRIED POTATO WEDGES WITH  
SOUR CREAM (v)

CALAMARI WITH AIOLI DIP

MINI DUCK SPRING ROLLS

CHICKEN SATAY SKEWERS

(LF) LACTOSE FREE | \* GLUTEN FREE | • GLUTEN FREE OPTION AVAILABLE | (V) VEGETARIAN | (VE) VEGAN

MODERN BRITISH - FORK BUFFET SAVOURY

1  
MEAT & POULTRY DISH

1  
SEAFOOD DISH

1  
VEGETARIAN DISH

1  
SIDE

3  
HEARTY SALADS

2  
LEAFY SALADS

1  
DESSERT+ FRUIT PLATTER

MEAT & POULTRY

- LEMON & HERB GRILLED CHICKEN \* (DF)  
PEPPERS | RED ONION | OREGANO DRESSING
- CHICKEN À LA KING  
BUTTON MUSHROOM | PEPPERS | SHERRY | CREAM SAUCE
- CHICKEN MADRAS (MILD SPICY) \* (DF)  
COCONUT MILK | MUSTARD SEEDS | ONION SAUCE
- BEEF BOURGUIGNON \* (DF) SILVER SKIN  
ONION | MUSHROOM | PARSLEY
- TRADITIONAL COTTAGE PIE \* (DF)  
CARROTS | CELERY | CRISP MASHED POTATO
- GRILLED PORK LOIN STEAK \* (DF)  
SAUTEED SAVOY CABBAGE | ROAST APPLE | SAGE GRAVY
- SWEET & SOUR PORK \* (DF) PINEAPPLE |  
PEPPERS | TOMATO | CORIANDER
- SLOW COOKED PORK BELLY \* (DF)
- TURKEY STROGANOFF \*  
MUSHROOM | PAPRIKA | GHERKIN | CREAM SAUCE

SEAFOOD

- BAKED RED MULLET \* (DF) WILTED  
SPINACH LEMON | CAPERS | SALSA VERDE
- WHITE WINE POACHED FISH PIE  
PEAS FENNEL | MASHED POTATO
- FAJITA SPICED TILAPIA \* (DF)  
GRILLED CORN PEPPERS MEDLEY | LEMON

- HERB CRUST BASA FILLET  
SAFFRON CREAM SAUCE
- SALMON FILLET  
POACHED LEEK FRICASSEE LIME & CHILI DRESSING \*

VEGETARIAN

- FIVE BEAN & VEGETABLE CHILI \* (DF)  
CHIPOTLE SAUCE
- POTATO GNOCCHI (ve)  
ROAST PEPPERS | TOMATO BASIL SAUCE
- CAULIFLOWER & CHICKPEA CURRY \* (ve)  
FENUGREEK | COCONUT MILK
- GOAT’S CHEESE & RATATOUILLE BAKE \* (v  
PEPPERS | BASIL PESTO )
- MOUSSAKA  
AUBERGINE | COURGETTE | POTATO | BÉCHAMEL SAUCE (v)

SIDES

- BASMATI RICE \* (df)
- EGG FRIED RICE (ve) PEAS |  
CARROTS | CORRIANDER
- PARSLEY CREAMED MASHED POTATO \*
- POMMES BOULANGÈRE \* (df)  
ONION | VEGETABLE STOCK
- THYME & GARLIC BABY POTATOES \* (df)
- GRATIN POTATOES \*  
CREAM & CHEDDAR CHEESE BAKE

SALADS

HEARTY

- WALDORF SALAD (v) APPLE | CELERY |  
GRAPES WALNUT | GREEK YOGURT
- ROASTED SWEET POTATO (ve)  
PEPPERS COURGETTES | TOASTED PUMPKIN SEEDS
- BABY POTATOES (v)  
GHERKINS | SCALLION PARSLEY | MAYONNAISE
- ORIENTAL STYLE EGG NOODLES (v)  
SUGAR SNAP | SOY SAUCE DRESSING
- GRILLED ASPARAGUS (ve) COURGETTES |  
BUTTON MUSHROOM | TARRAGON OIL
- QUINOA (ve) KALE | ROASTED  
SQUASH POMEGRANATE
- MEXICAN STYLE (ve) MIXED BEAN  
SALAD | RED ONION | CORRIANDER

- TOMATO CARPACCIO (ve)  
MOZZARELLA | ROCKET | AGED BALSAMIC
- ITALIAN PASTA SALAD MIXED OLIVES  
| GARDEN PEAS | BASIL PESTO | PARMESAN

LEAFY

- FINE GREEN BEANS \* (DF) (v) FENNEL |  
ICEBERG | AVOCADO DRESSING
- CAESAR SALAD COS LETTUCE |  
CROUTONS | ANCHOVIES DRESSING
- WATERCRESS (ve) ROCKET | PEAR | WALNUT  
BALSAMIC
- GREEN SALAD (v) AVOCADO CHILLI LIME  
DRESSING
- BELGIAN ENDIVES (v)  
ORANGE | RADISH HONEY DRESSING

(LF) LACTOSE FREE | \* GLUTEN FREE | • GLUTEN FREE OPTION AVAILABLE | (V) VEGETARIAN | (VE) VEGAN



MODERN BRITISH - BUFFET DESSERTS

## DESSERTS

DARK CHOCOLATE & ORANGE TART (v)

FRUITS OF THE FOREST BERRY CHEESECAKE (v)

PEACH & APPLE CRUMBLE (v)  
VANILLA CUSTARD

GLAZED FRUIT CREAM TART (v)

STICKY TOFFEE PUDDING (v)  
CARAMEL SAUCE

FRESH WHOLE FRUITS (**INCLUDED**) (ve)  
CHEFS SELECTION OF SEASONAL FRUIT





CANAPES

- **BHEL PURI** (LF) (v) •  
MINI POPPADOM | TOMATOES | ONION TAMARIND | MINT
- **PANI PURI** (LF) (v) PURI FILLED WITH  
CHOPPED POTATO & CHICKPEAS
- **PANEER & DILL TARTLETS** (v)  
PANEER & LENTILS
- **MANGO SALSA TOAST** (LF) (v)  
CROSTINI | MANGO | POMEGRANATE | ONION  
TOMATO
- **DUCK & ORANGE SALAD** (LF)  
DUCK | HOISIN SAUCE | ORANGE
- **KEEMA TART** SLOW COOKED LAMB  
MINCE | MASHED POTATO
- **MINI POPPADOM WITH DIPS** (v) •  
SERVED WITH VARIOUS CHUTNEYS
- **CHICKEN SATAY** (LF) •  
PEANUT SAUCE
- **VEGETABLE SPRING ROLL** (LF) (v)
- **DUCK SPRING ROLL** (LF)
- **VEGETABLE SAMOSA** (LF) (v)
- **THAI GREEN CHICKEN SKEWER** (LF) •
- **LAMB SEEHK KEBAB** •
- **PANEER PAKORA** (v) •
- **SALMON TIKKA SKEWER** •
- **PRAWN TERIYAKI**

(LF) LACTOSE FREE | \* GLUTEN FREE | • GLUTEN FREE OPTION AVAILABLE | (V) VEGETARIAN | (VE) VEGAN



VEGETARIAN STARTERS

- **PANEER SHASHLIK** •  
COTTAGE CHEESE INTERLAYERED WITH BELL PEPPERS  
AND ONIONS, MARINATED AND COOKED
- **PANEER TIKKA** •  
DICES OF COTTAGE CHEESE MARINATED OVERNIGHT  
AND COOKED
- **PANEER PAKORA** •  
GRAM FLOUR BATTER FRIED COTTAGE CHEESE
- **CHILLI PANEER** •  
INDO-CHINESE STYLE PANEER WITH MIXED PEPPERS
- **HARA BARA KEBAB**  
PEAS | CHICKPEAS | PANEER | INDIAN SPICES
- **ALOO MINT TIKKI**  
POTATO | YOGURT | CHICKPEAS  
TAMARIND & MINT SAUCE
- **ONION BHAJI** • (LF)
- **GARLIC & CHILLI MUSHROOMS** •  
MUSHROOM | GARLIC | CHILLI | INDIAN HERBS
- **VEGETABLE HAKKA NOODLES** (LF)  
NOODLES | INDO CHINESE INSPIRED FLAVOUR
- **GOBI SURKH ANGARA** (LF)  
BROCCOLI | CAULIFLOUR | INDO CHINESE HERBS
- **VEGETABLE TEMPURA** (LF)
- **CORN & POTATO FRITTER** (LF)  
SWEETCORN & POTATO | INDIAN HERBS & SPICES
- **PLAIN MOGO** • (LF) GARNISHED WITH  
SALT & CHILLI
- **JEERA MOGO** • GARNISHED WITH CUMIN  
AND BLACK PEPPER
- **CHILLI & GARLIC MOGO** •  
GARNISHED WITH GARLIC AND CHILLI
- **SPRING ROLLS** (LF)
- **SAMOSA** (LF)
- **ALOO PAPRI CHAAT** CHICKPEA |  
POTATO | YOGURT | TAMARIND
- **PALAK PATTA CHAAT** • (LF) SPINACH  
| CHICKPEAS | YOGURT | CHAAT MASALA
- **KHASTA ALOO CHAAT** SAMOSA |  
POTATO | CHICKPEA | YOGURT | TANGY CHAAT
- **PUNJABI PAKORA** • (LF)

NON-VEGETARIAN STARTERS

POULTRY

- **CHILLI CHICKEN** •
- **CHICKEN TIKKA** •
- **LASANI MURGH TIKKA** • CLAY  
OVEN | GARLIC | INDIAN HERBS
- **JEERA MURGH** • CUMIN | BLACK  
PEPPER
- **MURGH TIKKA MALAI** • COOKED  
IN CREAM WITH GINGER & GARLIC
- **ACHARI TANGDI KEBAB** • SLOW  
COOKED CHICKEN LEG
- **HARIYALI MURG TIKKA** •  
GINGER | GARLIC | FRESH MINT | CORRIANDER

LAMB

- **TANDOORI LAMB CHOPS** (+£5p p) •  
SLOW COOKED IN CLAY OVEN WITH TANDOORI MASALA

- **GILAFI KEBAB** LAMB MINCE SLOW  
COOKED IN A CLAY OVEN
- **MURADABADI BOTI KEBAB** •  
DICED LAMB | TANDOORI MASALA

SEAFOOD

- **MASALA FRIED FISH** (LF) •
- **TANDOORI SALMON** (LF) •
- **TANDOORI SEABASS** (LF) •
- **GARLIC AND CHILLI PRAWNS** •  
PRAWNS TOSSED IN GARLIC & CHILLI
- **ACHARI PRAWNS** • PRAWNS COOKED IN  
TANGY INDIAN PICKLE
- **PRAWN TEMPURA** • SWEET CHILLI SAUCE
- **SESAME PRAWNS** (LF) INDIAN SPICES |  
GINGER



## NON-VEGETARIAN MAIN COURSES

### POULTRY

- **LAHORI CHICKEN CURRY .**  
CHEF'S SPECIAL HOME STYLE CHICKEN CURRY
- **BUTTER CHICKEN .**  
CLASSIC RICH CURRY OF CHICKEN MARINATED IN YOGURT, CREAM AND SPICES
- **CHICKEN DHANSAK .**  
MIXED LENTIL & CHICKEN CURRY
- **DELHI STYLE CHICKEN .** MUSTARD OIL  
| YOGHURT | GARAM MASALA | GINGER
- **CHICKEN HYDRABADI KORMA .**  
CHICKEN CUBES COOKED WITH COCONUT, ONION AND YOGHURT GRAVY
- **CHICKEN JALFREZI .** DICED  
CHICKEN BREAST COOKED WITH MIXED PEPPERS, ONION AND SPICES
- **KADAI CHICKEN .** CHAR GRILLED  
CHICKEN TIKKA COOKED IN KADAI GRAVY
- **SAAG CHICKEN .**  
CHICKEN CUBES COOKED IN CREAMY SPINACH SAUCE
- **CHICKEN CHANGAZI .**  
A NORTH INDIAN SPECIALITY | TANDOORI MASALA CASHEW
- **SHORBA WALA MURGH .** CHICKEN  
SIMMERED IN TOMATO & ONION GRAVY
- **CHICKEN BHUNA .**  
CHEF'S SPECIAL, CHAR GRILLED CHICKEN COOKED IN DRY SPICES FLAVOURED WITH INDIAN SPICES
- **MUGLAI CHICKEN KORMA .**  
NORTH INDIAN | CASHEWS | RICH CREAM SAUCE
- **BUTTER MAKHAN WALA MURGH .**  
RICH GRAVY | BUTTER, CASHEW & TOMATO SAUCE
- **CHETTINAD CHICKEN CURRY .**  
TENDER CHICKEN SIMMERED IN SPICY CURRY

### LAMB

- **LAMB ROGAN JOSH .** LAMB  
COOKED WITH ONIONS, TOMATO, SPICES, GINGER, GARLIC AND FRESH CORIANDER
- **SAAG GOSHT .**  
DICED LAMB COOKED IN A CREAMY SPINACH SAUCE
- **LAMB VINDALOO .**  
A SPICY HOT DISH FROM GOA, MADE WITH WHOLE SPICES, VINEGAR AND LOTS OF HOT RED CHILLI
- **MASALA LAAL MAAS .**  
LAMB CURRY WITH KASHMIRI CHILLI
- **BHUNA GOSHT .** SLOW COOKED  
DICED LAMB | INDIAN HERBS
- **KARAI LAMB .**  
DICED LAMB | TOMATO | ONION | PEPPER
- **LAMB JALFREZI .**  
LAMB | MIXED PEPPERS
- **BHUNA LAMB .**  
DICED LAMB COOKED WITH ONIONS AND PEPPER
- **KEEMA MATTAR .** MINCED LAMB  
COOKED WITH FRESH GREEN PEAS

### SEAFOOD

- **GOAN FISH CURRY .**  
TILAPIA FILLET IN COCONUT, TAMARIND AND SPICES
- **PRAWN MOILEE .**  
A MILD CURRY WITH COCONUT AND ONIONS TEMPERED WITH MUSTARD SEEDS AND CURRY LEAVES
- **PRAWN VARUVAL .** PRAWNS |  
MUSTARD SEEDS | CURRY LEAVES LEMON JUICE

### ZAFRANI DUM BIRYANI

- OUR OWN TAKE ON A FAMILY FAVOURITE
- **LAMB BIRYANI .**
- **CHICKEN BIRYANI .**
- **PRAWN BIRYANI .**

## VEGETARIAN MAIN COURSES

- **PANEER LABABDAAR .**  
DICED COTTAGE CHEESE COOKED IN CREAMY ONION TOMATO GRAVY
- **PANEER BHURJI .**  
GRATED PANEER | INDIAN SPICES & FRESH HERBS
- **MATTAR PANEER .**  
FRESH PEAS AND COTTAGE CHEESE COOKED WITH TOMATOES AND GINGER
- **PALAK PANEER .**  
DICED COTTAGE CHEESE COOKED IN CREAMY SPINACH SAUCE
- **PANEER MAKHANWALA .**  
RICH SAUCE OF TOMATO CASHEWS & CREAM
- **PANEER MATTAR MUSHROOM .**  
HOME STYLE COTTAGE CHEESE, PEAS AND MUSHROOM CURRY
- **PALKATTI PHATTANI KORMA .**  
COTTAGE CHEESE WITH PEAS IN A CREAMY CURRY
- **PALAK MUSHROOMS .**  
MUSHROOMS COOKED IN SPINACH
- **ALOO MATTAR .** (LF) HOME STYLE,  
POTATOES AND GREEN PEA CURRY
- **BAINGAN BHARTHA .** (LF)  
OVEN COOKED MINCED BRINJAL MIXED WITH ONION SPICED MASALA
- **ALOO ACHARI BAINGAN .** (LF)  
PICKLED BABY EGGPLANT COOKED WITH POTATOES
- **NAVARAITAN KORMA .** NINE VEGETABLES  
COOKED WITH CASHEW, ALMOND AND CREAM SAUCE
- **ALOO RAVIYA .** (LF)  
BABY AUBERGINE | BABY POTATO | ONION & TOMATO SAUCE
- **VEGETABLE JALFREZI .** (LF)  
VEGETABLES COOKED IN KADAI MASALA
- **KASHMIRI DUM ALOO .** (LF)  
NEW POTATO | TANDOORI MASALA KASHMIRI RED CHILLI
- **MASALA ALOO GOBI .** (LF) NEW  
POTATOES AND CAULIFLOWER WOK FRIED WITH GINGER AND TOMATOES
- **ACHARI MATTAR MUSHROOMS .** (LF)  
PICKLED WILD MUSHROOMS COOKED WITH GREEN PEAS
- **KADHI PAKORA .** (LF) GRAM FLOUR  
DUMPLINGS COOKED IN YOGHURT
- **PESHAWARI CHOLE .**  
CHICKPEAS | POTATO | TOMATO | GARLIC | GINGER
- **PANCHRATAN DAL .** FIVE TYPES OF  
LENTILS SLOW COOKED WITH INDIAN SPICES
- **VEGETABLE KORMA .**  
SEASONAL VEGETABLES COOKED WITH COCONUT, ONION AND YOGHURT GRAVY
- **ALOO BEANS .** (LF)  
FRENCH BEANS AND BABY POTATOES COOKED WITH ONION, TOMATOES AND SPICES
- **DAL MAKHANI .** CHEF'S SPECIAL BLACK  
LENTILS, COOKED WITH TOMATO AND CREAM
- **DAL PANCHMEL .**  
FIVE TYPES OF LENTILS, COOKED WITH SPICES AND FLAVOURED WITH GINGER AND CORIANDER
- **DAL TARKA .**  
YELLOW LENTILS TEMPERED WITH RED CHILLIES CUMIN AND CORIANDER
- **PINDI CHOLE .**  
CHICKPEAS COOKED WITH DRIED SPICES, ONIONS AND TOMATOES
- **MAA DI DAL .**  
BLACK LENTILS | GINGER | GARLIC | HERBS & SPICES
- **RAJMAH KASHMIRI .** RED KIDNEY BEANS  
COOKED WITH ONIONS, GINGER AND TOMATOES
- **PINDI CHANNA .** (LF) CHICKPEAS  
COOKED WITH ONIONS, GINGER AND TOMATOES
- **CHANNA MASALA .** (LF) CHICKPEAS | GINGER  
| GARLIC | TOMATO | INDIAN SPICES
- **VEGETABLE BIRYANI .** OUR  
OWN TAKE ON A FAMILY FAVOURITE
- **PANEER TIKKA BIRYANI .**  
OUR OWN TAKE ON A FAMILY FAVOURITE



## SIDE DISHES & ACCOMPANIMENTS

### RICE SELECTION

- STEAMED RICE • (LF)
- LEMON RICE • (LF)
- JEERA PILAU • (LF)
- GREEN PEA PILAU • (LF)
- VEGETABLE PILAU • (LF)

### RAITA SELECTION

- ONION & CUCUMBER RAITA •
- CUCUMBER RAITA •
- BOONDI RAITA
- POTATO & ONION RAITA •
- MIXED RAITA •

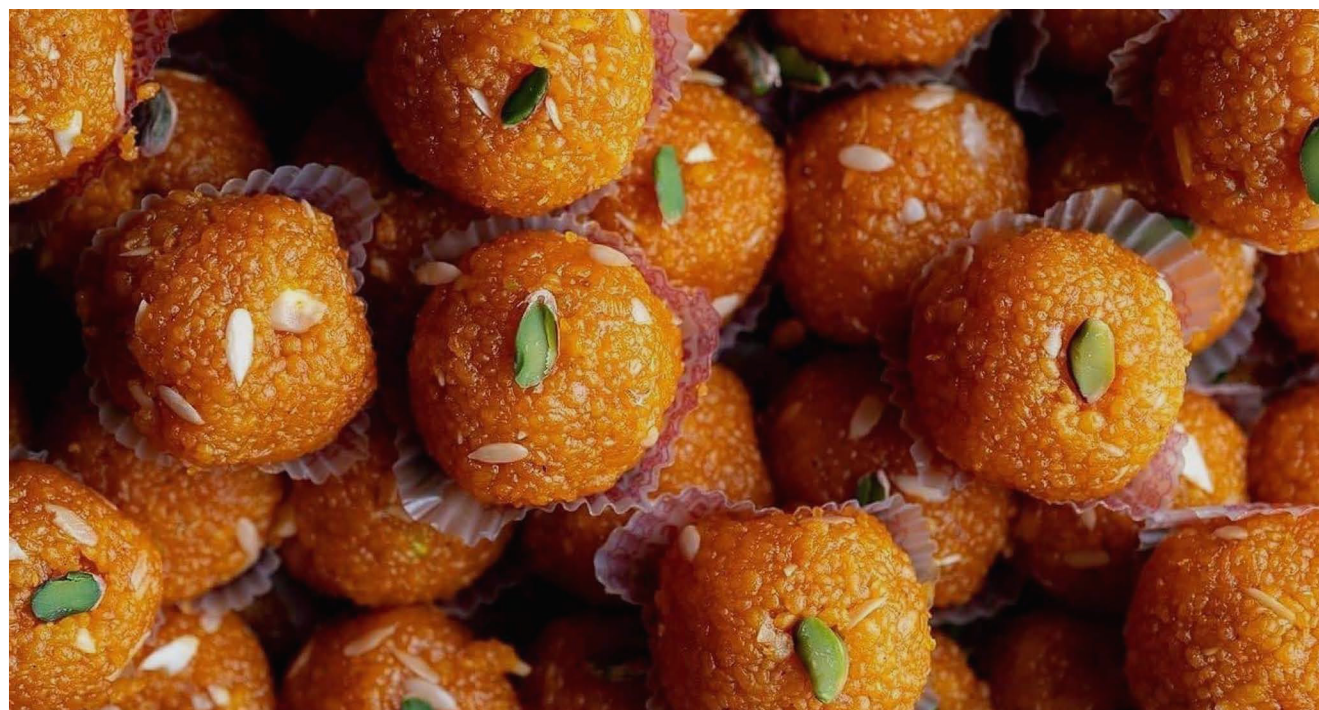
### BREAD SELECTION

- PLAIN NAAN
- BUTTER NAAN
- GARLIC NAAN
- CHILLI NAAN
- PARATHA (PLAIN)

## DESSERT

- RICE KHEER • RICE COOKED IN MILK, NUTS AND RAISIN FLAVOURED WITH CARDAMOM
- GULAB JAMUN • SWEET BROWN DUMPLINGS, DIPPED IN SUGAR SYRUP
- GAJAR HALWA • GRATED CARROTS COOKED IN CONDENSED MILK
- FRESH FRUIT PLATTER • (LF) CHEF'S SELECTION OF SEASONAL FRUIT

(LF) LACTOSE FREE | \* GLUTEN FREE | • GLUTEN FREE OPTION AVAILABLE | (V) VEGETARIAN | (VE) VEGAN



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MAKE AN ENQUIRY



BOOK A SHOWAROUND

## USEFUL LINKS

EVENT TOOLKIT



FULL HOTEL VIRTUAL TOUR



EVENT SPACE FLOORPLANS



ASIAN WEDDINGS



TRADITIONAL WEDDINGS



HOTEL BROCHURE

