

-catering menu-

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Bespoke Services, Unforgettable Memories.



# -welcome drinks-

# **Standard Drinks**

Welcome your guests with a range of tropical mixed juices to get your special day started.

Mango Juice

Orange Juice

Apple Juice

**Tropical Juice** 

Cranberry Juice

# **Premium Drinks**

Add a dash of excellence to your event with our premium range of Mojitos and Pina Coladas to welcome your guests.

Virgin Mojito

Strawberry Mojito

Passion Fruit Mojito

Mango Mojito

Pina Colada





#### Chicken Pakora

Beautifully golden and crispy chicken fillet coated in a pakora batter.

### Chicken Popcorn

Delicious and crispy bite-sized deep-fried chicken niblets coated in golden crust.

# Fish & Chips F

Minature delight of Britain's national dish served in a small cone.

### Meat Balls

Tender and succulent minced meat balls flavoured in south asian spices.

#### Cheeseburger Sliders M

Petite juicy beef burgers loaded with melted cheesy goodness.

# Mini Seekh Kebab

Expertly seasoned and spiced lamb seekh kebabs grilled to perfection.

# Mini Vegetable Samosa v

Crispy and crunchy samosas filled with flavour packed spiced vegatables.

# Mini Vegetable Spring Rolls v

Crispy and crunchy spring rolls filled with flavour packed spiced vegatables.

# Prawn Butterfly F

King Prawns delicately coated with golden breadcrumbs and fried till golden.

#### Prawn Tempura F

Combination of crispy, airy and light south asian style succulent battered prawns.

#### Tikka Paneer v

Small chunks of grilled paneer (cheese) marinated in south asian spices.

# Vegetable Pakora v

Medley of spiced vegetables fritters encased in our renowned cripsy pakora coating.





# Aloo Chop v

Flavoursome mashed potatoes coated and breaded in our famous Bangladeshi batter.

#### Papri Chaat VM

Sliced potatoes and chickpeas mixed with spices, topped with our special yoghurt sauce.

#### Chicken Pakora

Beautifully golden and crispy chicken fillet coated in a pakora batter.

# **Chicken Satay**

Tender marinated chicken slices, grilled and served coated in peanut-spiced sauce.

# Chicken Wings

Juicy chicken wings coated in flavourful and spiced marinade, grilled to perfection.

# Chilli Chicken

Best selling starter! Crispy chicken infused in sweet-chilli sauce with onions & peppers.

#### Chilli Paneer Tikka v

Cubed pieces of cheese coated in our house sauce with onions and peppers.

### Dynamite Chicken

Fried cripsy chicken chunks coated in our sweet and spicy mayonnaise sauce.

#### Fish Cake F

Golden-fried fish mince blended with potato, egg, spices and onions.

#### Lamb Chop

Succulent and soft tandoor grilled lamb chops cooked to perfection.

#### Masala Fish F

Flaky pieces of fish coated in our spicy batter and fried till golden brown.

# **Sweet & Sour Chicken**

Cripsy chicken fillets mixed with our unique sweet and sour sauce with a south asian flair.





#### Tandoori Chicken M

Chicken leg pieces of the famous south asian staple dish grilled in herbs and spices.

#### Vegetable Pakora v

Medley of spiced vegetables fritters encased in our renowned cripsy pakora coating.

#### Meat Samosa

Crispy and crunchy samosas filled with flavour packed minced lamb.

# Vegetable Samosa v

Crispy and crunchy samosas filled with flavour packed spiced vegatables.

#### Chicken Tikka M

Grilled chicken tikka pieces marinated in aromatic spices served on a bed of onions.

# Lamb Tikka M

Grilled lamb tikka cutlets marinated in aromatic spices served on a bed of onions.

#### Mixed Grill

Mouthwatering mix of lamb and chicken tikka, seekh kebabs, and grilled chicken.

# Vegetable Spring Rolls v

Crispy and crunchy spring rolls filled with flavour packed spiced vegatables.

#### Fried Masala Fish F

Tender fish fillets seasoned, spiced, and crisply fried in a mouthwatering coating.

#### Onion Bhaji

Thinly sliced onions coated in a flavorful spice batter, fried to a perfect crisp.

#### Seekh Kebab

Expertly seasoned and spiced lamb seekh kebabs grilled to perfection.

#### Shami Kebab

Expertly seasoned and spiced round-shaped lamb kebabs.



# -mains

#### Aloo Gobi v

A vegetarian classic featuring potatoes and cauliflower blended with aromatic spices.

#### Aloo Keema

Perfectly seasoned and cooked minced lamb complimented with slow cooked potatoes.

# Bombay Aloo v

Potato curry packed with a blend of tender potatos, onions and aromatic spices.

# Butter Chicken M

Rich and creamy textured curry with soft and tender seasoned chicken pieces.

#### Channa Masala v

Chickpea based curry cooked to perfection with a mix of harmonious spices.

#### Chicken Korma M

Tender chicken pieces simmered in a sweet, silky and flavoursome curry base.

#### Chicken Tikka Jalfrezi

Spicy curry bursting with vibrant peppers, onions and succulent chicken tikka pieces.

# King Prawn Curry F

Tender king prawns cooked to perfection in our special curry base, bursting with flavour.

#### Mattar Paneer

Rich, creamy and lightly spiced tomato based curry with delicious paneed cubes.

#### Aloo Gosht

Seasoned and slow cooked lamb curry complimented by soft potatos pieces.



# -mains-

#### Meat Bhuna

Thick and intensely flavoured curry with tender and slow cooked lamb pieces.

#### Prawn Bhuna

Thick and intensely flavoured curry with tender and succulent prawns.

# **Roast Chicken Curry**

Tender chicken leg pieces, seasoned and fried to perfection in a richly spiced bhuna curry.

#### Saag Gosht

Tender pieces of lamb simmered in a flavorsome spinach curry, with aromatic spices.

# Saag Prawn

Succulent prawns simmered in a flavorsome spinach curry, with aromatic spices.

## Lamb Karahi

Tender pieces of lamb slow cooked to perfection in a spicy and rich curry bursting with flavour.

# Fish Curry Masala F

Seasoned and succulent fish fillets cooked in a spicy curry base.

#### Tarka Daal

Creamy and wonderfully spiced lentil dish with robust flavours and a velvety texture.

#### Saag Aloo

Fragrant and spicy potatoes fried with aromatic spices and spinach.

# Saag Bhaji

Aromatic curry featuring tender spinach delicately blended with a medley of spices.



# -sundries & drinks-

RICE	BREAD	DRINKS
Lamb Biriyani	Plain Naan	Tango
Chicken Biriyani	Garlic Naan	Barr Cola
Keema Biriyani	Keema Kaan	Salaam Cola
Vegetable Biriyani	Chappati	Rubicon (Mixed Flavours)
Lamb Akhnee	Roti	Other table drinks
Chicken Akhnee	Paratha	are available upon request.
Plain Rice		
Peas Pilau		
Pilau Rice		



-desserts-

#### Trio of Desserts

Choose from Red Velvet Cake, Lemon Cake, Carrot Cake, Profiteroles, Phirni or Gulab Jaman.

Cheesecake

Kulfi Ice Lolly

Kheer

Gajar Halwa

Phirni

Gulab Jaman

-dietary notice

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish & shellfish.

F - Contains Fish V - Suitable for Vegetarians
M - Contains Milk N - Contains Nuts

—tasting sessions—

Elevate your wedding experience with our expertise in catering.

from a vast array of delectable dishes to bespoke services,

we ensure only the finest quality for your special day.

Get in touch with us to book a tasting session and sample our delicious food for yourself!

Let us craft your perfect wedding menu together!

Bespoke Services, Unforgettable Memories.

Catering | Decor | Event Management

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