





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.

Your dream event begins here.

Yours sincerely,

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 BANQUETING

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

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

MODERN BRITISH - STARTERS

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

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

MODERN BRITISH - INTERMEDIATE COURSE

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 (+£10pp) * (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 & SALADS

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

BROCCOLI AND STILTON QUICHE (v)

GOUJONS OF LEMON SOLE

TERIYAKI PRAWNS

THAI BEEF SKEWERS

PAPRIKA SPICE FRIES (v)

LEEK, PARMESAN AND CHIVE QUICHE (v)

SMOKED SALMON MOUSSE WITH
CUCUMBER

SCAMPI WITH TARTARE SAUCE

THAI SPICED CHICKEN

ROAST BEEF AND YORKSHIRE PUDDING

TOMATO AND BASIL BRUSCHETTA (v)

ROASTED VEGETABLE AND GOAT'S
CHEESE QUICHE (v)

PRAWN SPRING ROLLS WITH SWEET
CHILLI DIP

CALAMARI WITH AIOLI DIP

CHICKEN SATAY SKEWERS

MINI LAMB KOFTA

COURGETTE FRITTERS WITH SESAME
SOY DIP (v)

CAJUN SPICED FRIES (v)

CROQUE MONSIEUR

SPINACH AND RICOTTA TARTLET (v)

SAUSAGE IN MUSTARD CREAM

SMOKED SALMON AND CREAM CHEESE
CROSTINI

TANDOORI CHICKEN DRUMSTICKS

SALMON FISHCAKE WITH TARTAR
SAUCE

HOMEMADE SAGE AND ONION
SAUSAGE ROLL

BREADED MUSHROOMS FILLED WITH
BLUE CHEESE (v)

MINI VEGETABLE SPRING ROLLS (v)

DEEP FRIED POTATO WEDGES WITH
SOUR CREAM (v)

MINI DUCK SPRING ROLLS

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

MODERN BRITISH - FORK BUFFET SAVOURY

1
MEAT & POULTRY DISH

1
SIDE

1
SEAFOOD DISH

3
HEARTY SALADS

1
VEGETARIAN DISH

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

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

- 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 (v)
AUBERGINE | COURGETTE | POTATO | BÉCHAMEL SAUCE

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

- 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

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 | SEV
- **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 PATTI 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** (+£5pp) •
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 •

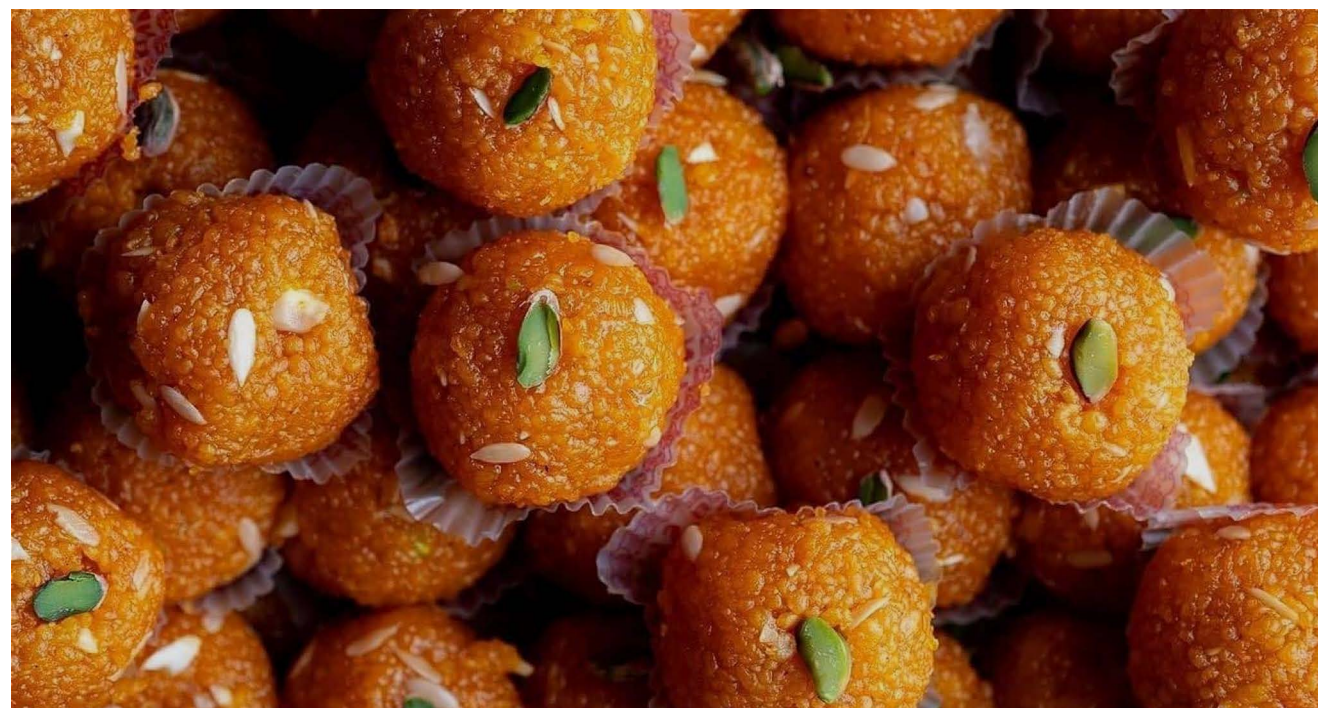
BREAD SELECTION

- 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



CLICK THE BUTTONS OR SCAN THE QR CODE

MAKE AN ENQUIRY



BOOK A SHOWAROUND

USEFUL LINKS

EVENT TOOLKIT



FULL HOTEL VIRTUAL TOUR



EVENT SPACE FLOORPLANS



ASIAN WEDDINGS



TRADITIONAL WEDDINGS



HOTEL BROCHURE

