



FINE FOOD & DINING



MESSAGE FROM THE HOTEL MANAGER

We are delighted to present our exquisite Event Venue and services that promise to transform your special day into an unforgettable celebration of love. Our unique hotel is set in tranquil landscape podium gardens, conveniently located near Bracknell, Wokingham and Reading.

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@cpreading.co.uk.

Your dream event begins here.

Yours sincerely,

Elmarie Visagie

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Hotel Manager

SERVICE OPTIONS

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

Banqueting is at the forefront of what we do at Crowne Plaza Reading East. 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 Reading East, 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

- MUSHROOM & TRUFFLE ARANCINI (V)
MUSHROOM KETCHUP
- DEVILLED EGGS
WELSH RAREBIT | SOURDOUGH CRISP
- CHEESE DOUGHNUTS (V)
- LEEK, CHIVE AND PARMESAN QUICHE (V)
- MINI VEGETABLE SPRING ROLL (VG)
- VEGETABLE SAMOSA (VG)
- WHIPPED GOAT'S CHEESE & SHALLOT JAM TART (V)
- BRIOCHE SANDWICH | 'FAUX FOIE GRAS'
- QUINCE JELLY (VG)
- CHERRY TOMATO AND ROQUEFORT TART (V)
- LEEK, CHIVE AND PARMESAN QUICHE (V)
- MOZZARELLA AND BASIL SKEWERS (V)
- TOMATO AND BASIL BRUSCHETTA (VG)
- BLACK OLIVE AND TOMATO PALMIERS (V)

HOT MEAT & POULTRY

- BRAISED PORK CHEEK | FONDANT | CARAMELIZED
APPLE
- MINI COTTAGE PIE TART
- LAMB CROQUETTE | MINTED PEAS
- CHICKEN SATAY
- SPICY LAMB KOFTA
- PORK SAUSAGE ECLAIRS | POTATO CREAM |
BALSAMIC ONION
- DUCK SPRING ROLL | SWEET CHILI DIP
- ROAST BEEF | MINI YORKSHIRE PUDDING |
HORSERADISH

COLD MEAT & POULTRY

- DUCK PARFAIT & SESAME ÉCLAIR | BACON JAM
- HAM HOCK TERRINE | GHERKIN GEL | PISTACHIO |
CRACKLING DUST
- CHICKEN LIVER PATE | ORANGE MACARON
- SMOKED CHICKEN AND MANGO
- PARMA HAM AND MOZZARELLA SKEWERS

HOT SEAFOOD

- SMOKED HADDOCK TART | SCALLION
- FILO PRAWNS WITH SWEET CHILI SAUCE
- THAI SALMON FISH CAKES | CHILI JAM
- CRAB DOUGHNUT | DILL PICKLE | PUFFED RICE | LIME
ZEST

COLD SEAFOOD

- BLOWTORCHED SALMON | CAVIAR | DILL CREAM
- LIME & CHILLI PRAWN
- GRAVLAX ROSE | CREAM CHEESE | BLINIS
- TUNA NIÇOISE | SOURDOUGH | OLIVES

SWEET CANAPES

- SELECTION OF MACARONS
- LEMON GRASS | RASPBERRY WHITE CHOCOLATE
BON-BON
- DIPPED STRAWBERRIES (V)
- CHOCOLATE BROWNIE | RASPBERRY CREAM
- 'CHERRY BAKEWELL' ALMOND CAKE | CHERRY JAM
- 'BANOFFEE PIE' CHOUX PASTE | BANANA CREAM
- CARROT CAKE | VANILLA CREAM CHEESE

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

MODERN BRITISH - STARTERS

STARTERS

VEGETARIAN

WILD MUSHROOM & TARRAGON SOUP • (v)
CRÈME FRAICHE | ARTISAN BREAD

ROAST TOMATO & RED PEPPER SOUP • (v)
BASIL OIL | ARTISAN BREAD

BROCCOLI & ROQUEFORT TART • (v)
RADICCHIO | PECAN CRUMB | HONEY DRESSING

GOAT'S CHEESE MOUSSE * (v)
HERITAGE TOMATOES | MICRO BASIL | WALNUT

POULTRY

CHICKEN LIVER PARFAIT •
BALSAMIC ONION JAM | SOURDOUGH TOAST

CONFIT CHICKEN & LEEK •
PICCALILLI TEXTURE | BALSAMIC CROSTINI

DUCK & ORANGE BALLOTINE •
SOUR CHERRY COMPOTE | MICRO HERBS

MEAT

CURED HAM HOCK & PEA TERRINE •
PICCALILLI TEXTURE | BALSAMIC CROSTINI

SEAFOOD

SMOKED SALMON & CREAM CHEESE ROULADE •
LEMON GEL | TOASTED RYE BREAD

SMOKED HADDOCK & CRAB CAKE
PAPRIKA HOLLANDAISE | LEMON

LIME DRESSED KING PRAWN •
JALAPEÑO PURÉE | MIXED LEAVES | SOURDOUGH

MODERN BRITISH - INTERMEDIATE COURSE

PRICED
PER PERSON

INTERMEDIATE COURSES

CHAMPAGNE SORBET

LEMON SORBET



MODERN BRITISH - MAIN COURSE

MAIN COURSE

VEGETARIAN

GLAZED GOAT'S CHEESE * (V)

PARMENTIER POTATO | ROAST PEPPERS | AUBERGINE | TOMATO SAUCE

BUTTERNUT SQUASH GNOCCHI (V)

PARMESAN CRISP | PESTO | FRIED ROQUETTE

CREAMY WILD MUSHROOM RISOTTO * (V)

MUSHROOM KETCHUP | TRUFFLE | CHIA SEEDS

SMOKED AUBERGINE STRUDEL (VE)

SWEET POTATO MASH | SPINACH | TOMATO & BASIL

POULTRY

PROSCIUTTO WRAPPED CORN-FED CHICKEN *

FONDANT POTATO | SAUTÉED GREENS | PANCETTA JUS

PAN SEARED DUCK BREAST

POTATO CROQUETTE | KALE | CHANTENAY CARROTS | REDCURRANT SAUCE

MEAT

BEEF BALLOTINE .

HORSERADISH MASHED POTATO | WILTED CAVOLO NERO | RED WINE GRAVY

SLOW COOKED PORK BELLY .

POMME PURÉE | BLACK PUDDING | BRAISED RED CABBAGE | SAGE JUS

BRAISED BEEF FEATHER BLADE .

PARSLEY MASH | MUSHROOM | SILVER SKIN ONION | BOURGUIGNON SAUCE

HERB CRUSTED RUMP OF LAMB (+£7PP) .

DAUPHINOISE | GARLIC GREEN BEANS | CARROTS | ROSEMARY JUS

SEAFOOD

RAINBOW TROUT *

RATATOUILLE | OLIVE TAPENADE | DILL OIL

SALMON FILLET *

HERB POTATO CAKE | SPINACH | CAPERS | LEMON DRESSING

SEA BASS *

LEMON & SAFFRON RISOTTO | GRILLED TENDERSTEM | BEURRE BLANC

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

MODERN BRITISH - DESSERT

DESSERT

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

CHOCOLATE SHARDS | RASPBERRY SAUCE

PANNA COTTA •

HONEY POACHED PEACHES

GLAZED CITRUS TART (V)

RASPBERRY SORBET

VANILLA CRÈME BRÛLÉE (V) •

ALMOND SHORTBREAD

STICKY TOFFEE PUDDING (V)

TOFFEE SAUCE | SALTED CARAMEL ICE CREAM

APPLE & FOREST BERRY CRUMBLE (V)

LAVENDER CUSTARD

CLASSIC TIRAMISU (V)

COCONUT ICE CREAM

ALMOND FRANGIPANE TART (V)

CLOTTED CREAM ICE CREAM

MARbled CHOCOLATE DELICE

RASPBERRY SAUCE | CRÈME FRAICHE ICE CREAM

LEMON & LIME CHEESECAKE

MINT GEL | SPICED APPLE SORBET

MIXED BERRY TRIFLE

VANILLA SPONGE | COCONUT FINGER BISCUITS

TROPICAL FRUIT PLATTER * (VE)

ORANGE SORBET

SELECTION OF SORBET * (VE)

THREE SCOOPS OF HOMEMADE FRUIT SORBET

ARTISAN BRITISH CHEESE (+£10pp) • (V)

FRUIT CHUTNEY | GRAPES | CELERY | SAVORY BISCUITS



MODERN BRITISH - SAVOURY & SWEET BOWL FOOD

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	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 SAUSAGE ROLL
ROAST BEEF AND YORKSHIRE PUDDING	BREADED MUSHROOMS FILLED WITH BLUE CHEESE (v)
TOMATO AND BASIL BRUSCHETTA (v)	MINI VEGETABLE SPRING ROLLS (v)
ROASTED VEGETABLE AND GOAT'S CHEESE QUICHE (v)	DEEP FRIED POTATO WEDGES WITH SOUR CREAM (v)
PRAWN SPRING ROLLS WITH SWEET CHILLI DIP	MINI DUCK SPRING ROLLS
CALAMARI WITH AIOLI DIP	
CHICKEN SATAY SKEWERS	

MODERN BRITISH - FORK BUFFET SAVOURY

1
MEAT & POULTRY DISH

1
SIDE

1
SEAFOOD DISH

3
HEARTY SALADS

1
DESSERT+ FRUIT PLATTER

1
VEGETARIAN DISH

2
LEAFY SALADS

MEAT & POULTRY

- CHICKEN & MUSHROOM
PUFF PASTRY PIE
- LEMON & THYME ROAST
CHICKEN
IN GRAVY
- HONEY ROASTED PORK LOIN
GRAIN MUSTARD | CREAM SAUCE
- BEEF BOURGUIGNON
WHITE ONION, BACON LARDON, MUSHROOM
- SWEET & SOUR CHICKEN
PINEAPPLE | TOMATO

SEAFOOD

- SESAME CRUSTED TUNA
MANGO & AVOCADO SALSA
- ROASTED COD FILLET
AUBERGINE | TOMATO RELISH
- MOROCCAN SPICED STEW
SEAFOOD | DATES | MORROCAN SPICES
- BAKED POLLOCK
DILL CREAM SAUCE
- GRILLED MACKEREL FILLETS
FENNEL | ORANGE

VEGETARIAN

- QUORN MOUSSAKA
TOMATO | COURGETTE | AUBERGINE | FETA GLAZE
- CRISPY GNOCCHI (VE)
MEDITERRANEAN ROAST VEGETABLES
- MIXED BEAN CHILLI (VE)
ROAST PEPPERS AND CORIANDER
- CHICKPEA CURRY (VE)
SPINACH | CAULIFLOWER
- VEGETABLE LASAGNE
ROASTED MEDITERRANEAN VEG

SIDES

- EGG FRIED RICE (VE)
- BASMATI RICE (VE)
PEAS | CORN | CORRIANDER
- BUBBLE & SQUEAK MASH
- BAKED NEW POTATOES (VE)
ROSEMARY
- STEAMED POTATOES (V)
PARSLEY BUTTER

SALADS

HEARTY

- LENTIL & FETA (V)
ROASTED BEETROOT | RED ONION
- TOMATO & BASIL (VE)
MINT | PICKLED SHALLOT
- SWEET POTATO (VE)
PEPPERS | COURGETTES | TOASTED PUMPKIN SEEDS
- PEAR & PECORINO (V)
CELERY | AVOCADO | ROCKET
- CORN & BUTTERBEAN (VE)
SPRING ONION | SUNDRIED TOMATO
- QUINOA & KALE (VE)
ROASTED SQUASH & POMEGRANATE

- FLAGEOLET & EDAMAME (V)
SHREDDED CARROT | SOY | GINGER

LEAFY

- GREEN BEAN & FENNEL
FINE GREEN BEAN | ICEBERG | AVOCADO DRESSING
- CAESAR SALAD (V)
CROUTONS | CAESAR DRESSING
- MIXED LEAVES (VE)
- LEAFY GREENS
AVOCADO CHILLI & LIME DRESSING

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

MODERN BRITISH - BUFFET DESSERTS

DESSERTS

APPLE CRUMBLE (SERVED HOT)
CINNAMON CUSTARD

CITRUS TART
VANILLA CREAM

STRAWBERRY CHEESECAKE
SUMMER BERRY SAUCE

ETON MESS
MERINGUE SHARDS, FRESH BERRIES, RASPBERRY SAUCE

BAKED CHOCOLATE TART
RICH & DECADENT

VEGAN CHOCOLATE TART (VE)
100% PLANT BASED

FRUIT PLATTER (INCLUDED) (VE)
CHEFS SELECTION OF SEASONAL FRUIT





CANAPES

- **BHEL PURI** (LF) (v) •
PUFFED RICE | TOMATOES | ONION
TAMARIND | MINT | SEV
- **PANI PURI** (LF) (v)
PURI FILLED WITH CHOPPED POTATO & CHICKPEAS
- **PANEER & DHAL 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



ASIAN & HALAL - STARTERS

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 MURGH 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 .**
CLAY OVEN COOKED PANEER| AROMATIC FLUFFY RICE

SIDE DISHES & ACCOMPANIMENTS

RICE SELECTION

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

BREAD SELECTION

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

RAITA SELECTION

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

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



USEFUL LINKS

CLICK THE BUTTONS OR SCAN THE QR CODE

MAKE AN ENQUIRY

BOOK A SHOWAROUND

USEFUL LINKS

FULL HOTEL VIRTUAL TOUR

EVENT SPACE FLOORPLANS

ASIAN WEDDINGS

TRADITIONAL WEDDINGS

HOTEL BROCHURE