



Asian Banqueting Menu

Rate is inclusive of:

- Exclusive venue hire for 6 hours usage
- 3 course sit-down dinner or buffet service
 - Unlimited soft drinks
 - Tables & chairs
 - Cutlery, crockery & table linen
- Variable stage system & parquet dance floor
 - 6 wall mounted plasma screens
 - RGB mood lighting
- Events Coordinator to help you plan your event
- Operations Manager to ensure that your day runs smoothly
 - Waiting and security staff
 - Manned cloakroom
- Free on-site parking for 230 cars
 - Air conditioning
 - Disabled access and facilities
 - Free Wi-Fi

Terms & Conditions

Minimum 100 guests.

Additional hours will be charged at £500 +VAT per hour.

2 hours are given prior to guest arrival for suppliers to set-up.

All items are subject to availability.

To confirm a booking a non-refundable deposit of 20% of the total amount is required along with the signed booking form.

The outstanding 80% balance is due six weeks before the event.

Each booking requires a £1000 refundable damages deposit due three weeks before the event.



Menu 2018-2019

STARTERS

Please select 2 Non-Vegetarian and 2 Vegetarian items:

Non-Vegetarian

Chicken Tikka
Chicken Seekh Kebabs
Tandoori Chicken
Lamb Seekh Kebab
Lamb Chilli
Fish Amritsari
Ajwani Fish

Vegetarian

Chilli Paneer
Vegetable Samosa
Vegetable Spring Roll
Aloo Tikki with Chana
Vegetable Pakora
Kaju Corn Roll
Chilli Mogo

MAIN COURSE

Please select 1 Non-Vegetarian, 2 Vegetarian and 1 Rice item:

Non-Vegetarian

Chicken Curry
Chicken Karahi
Butter Chicken
Lamb Curry
Lamb Saag
Lamb Nihari
Keema Mutter

Vegetarian

Mutter Paneer
Mushroom Mutter
Seasonal Mixed Vegetables
Aloo Gobhi Masala
Aloo Bhindi
Dal Makhani
Kashmiri Dal

Rice

Basmati Rice
Jeera Rice
Pea & Cumin Rice
Pilau

Naan, salad & raita are served complimentary with main course

DESSERT

Please select 1 item:

Shahi Rasmalai
Gajrela with Ice Cream
Gulab Jamun
Vanilla Ice Cream

UNLIMITED SOFT DRINKS

Served on all tables

Pepsi
Tropical Juice
Bottled Water