



**Traditions**  
CATERING

## CANAPÉS (NON-VEGETARIAN)



- Mini Reshmi Kebabs** – Minced chicken with a range of spices
- Mini Kofta** – Meatballs with fresh herbs and spices
- Cocktail Chicken Tikka** – Bite-size pieces of chicken marinated in spices
- Mini Seekh Kebabs** – Spicy minced lamb with fresh herbs and spices
- Mixed Grill** – Succulent pieces of chicken and lamb served on a skewer with peppers
- Cocktail Masalla Fish** – Bite-size pieces of fish marinated in spices and fried in batter
- Cocktail Lamb Tikka** – Bite-size pieces of lamb marinated in spices cooked in a tandoor
- Mango Tikka** – Chicken marinated in spicy yoghurt cooked in a tandoor topped with a piece of mango
- Chicken Parcels** – Minced spicy chicken filling wrapped in crispy filo pastry
- Chicken skewers** – A delicious blend of herbs and spiced chicken skewers
- Chicken satay skewers** – chicken marinated in a blend of peanut and carefully selected spices
- Prawn puri** – mini puri with spicy spiced prawn
- Fish and chip cones** – Delicious miniature fish and chip served in a retro cone
- Mini Sliders** – American-style mini burgers with a Indian twist
- Noodle box** – Stir fried noodles with chicken

## CANAPÉS (VEGETARIAN)



- Cocktail Vegetable Samosa** – Mini pastry parcels filled with a variety of vegetables
- Cocktail Spring Rolls** – Pastry parcels filled with Chinese style vegetables
- Cocktail Paneer Samosa** – Pastry parcels filled with Indian style cheese
- Achaari Paneer Tikka** – Indian cheese marinated in pickle style spices
- Vegetable Kofta** – Vegetable balls with fresh herbs and spices
- Tandoori Paneer Tikka** – Indian cheese marinated and cooked in a tandoor
- Crispy Coated Mushrooms** – Button mushrooms in a crispy breadcrumb coating
- Mini Masala Papad** – Mini popdoms with cucumber salad and spicy mango chutney
- Mini Aloo Tikki** – with chana masala served on a spoon
- Olives & Feta Cheese** – Skewered
- Mixed Veg Skewers** – Tandoori Mushroom, Achaari Aloo & Paneer skewered
- Pani Puri Shots** – A round hollow puri fried crisp and filled with a mixture of flavored water, tamarind chutney, chili, chaat masala, potato, onion and chickpeas.







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## STARTERS (VEGETARIAN)

- Vegetable Samosa** – Triangular filo pastry parcels filled with mixed vegetables
- Paneer Samosa** – Triangular filo pastry parcels filled with spicy Indian style cheese
- Aloo Tikki** – Lightly spiced potato cakes
- Spring Rolls** – filo pastry rolls filled with spiced Chinese style vegetables
- Mixed Vegetable Kofta** – Spicy balls deep-fried in a crispy batter
- Onion Bhajia** – Onions deep-fried in a spicy batter
- Mixed Pakoras** – Potatoes and onions mixed in spicy batter deep-fried with spinach
- Aloo Papri Chaat** – Aloo channa, yoghurt and tamarind sauce with chaat masalla
- Paneer Tikka** – Indian cheese cubed, marinated and cooked in tandoor
- Paneer Pakoras** – Indian cheese mixed with spices and herbs, then deep fried in batter
- Mogo Chips** – Deep fried Mogo (Cassava) served crispy with seasoning
- Achaari Paneer Tikka** – Indian cheese marinated in special pickle style spices
- Aloo Bhajia** – Slices of potato in a spicy gram flour batter, deep fried

## STARTERS (NON-VEGETARIAN)

- Seekh Kebabs** – Spicy minced lamb prepared in a traditional tandoor
- Chicken Pakora** – Tender pieces of chicken deep fried in batter
- Reshmi Kebabs** – Minced chicken with a range of spices prepared in a tandoor
- Chapli Kebab** – Minced lamb with onion and, tomatoes cooked on a tawa, topped with melted cheese
- Chicken Tikka** – Chicken marinated in spicy yoghurt cooked in a tandoor oven
- Tandoori Chicken** – Tender pieces of chicken marinated in fresh ground spices
- Peri peri wings** – Chicken wings cooked in a special peri peri marinate
- Roast Chicken** – Chicken marinated in spices and roasted
- Chicken Wings** – wings marinated in our own special sauces and prepared in a tandoor
- Jeera Chicken** – Chicken made with roasted cumin seeds and ground black pepper
- Malai Tikka** – Tender pieces of chicken marinated in coriander, cream and butter
- Chicken Pakora** – Tender chicken pieces deep-fried in batter with spices
- Lamb Tikka** – Lamb pieces marinated in spices cooked in a tandoor
- Deghi Boti** – Pieces of lamb marinated in yoghurt, coconut and chick pea dahl
- Meat or Chicken Samosa** – Triangular filo pastry parcels stuffed chicken or lamb
- Tandoori Fish** – Fish in a spicy marinade cooked in a tandoor
- Fried Masalla Fish** – Marinated in spices and fried in batter
- Tandoori Lamb Chops** – Lamb chops marinated and freshly prepared in a tandoor
- Mixed Grill** – Pieces of chicken and lamb served on a skewer with peppers





## MAIN COURSE (VEGETARIAN)



**Mixed Vegetables** – Assorted fresh garden vegetables cooked in medium spices

**Mixed Vegetable Kofta** – Minced vegetable balls served with a curry sauce

**Malai Kofta** – Potatoes mixed with cheese and cashew nuts in a creamy sauce

**Mixed Vegetable Jalfrezi** – Vegetables cooked with capsicums in a masalla sauce

**Palak Paneer** – Indian cheese cubes cooked in fresh spinach

**Shahi Paneer** – Grated Indian cheese in a creamy sauce with fresh herbs

**Mattar Paneer** – Home made cheese cubes cooked in onions and tomatoes with peas

**Paneer Jalfrezi** – Indian cheese cubes cooked with mixed capsicum and baby corn in a light masalla

**Chilli Paneer** – Indian cheese cubes with green chillies in hot and spicy curry sauce

**Bhindhi Masala** – Lady fingers cooked with onions, and spices

**Sweetcorn Masalla** – Corn sautéed with spicy masalla saucs

**Baingan Masalla** – Fresh aubergine cooked with onions and spices

**Aloo Baingan** – Aubergines and potato curry

**Baingan Bhatha** - Mashed aubergines in spicy masalla sauce

**Saag Aloo** – Fresh spinach with potatoes

**Aloo Gobhi** – Potato with cauliflower cooked with herbs and spices

**Bombay Aloo** – Sautéed potato in hot spices

**Aloo Methi** – Potatoes with methi (fenugreek) cooked with fresh herbs and spices

**Aloo Channa** – Chick peas and potatoes cooked with fresh herbs and spices

**Channa Masalla** – Chick peas cooked with fresh ginger herbs and spices

**Rajmah** – Red kidney bean curry

**Tarka Dall** – Lentils cooked with herbs and spices flavoured with garlic

**Dall Makhani** – Black lentils in rich, creamy butter sauce

**Channa Dall** – Split chickpeas in lentil curry







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## MAIN COURSE (NON-VEGETARIAN)

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### MAIN COURSE - CHICKEN DISHES

**Karahi Chicken** – Prepared in a traditional Indian wok, cooked with tomatoes and onions

**Balti Chicken** – Chicken cooked with a mixture of ground spices

**Chicken Korma** – Mild and Creamy Korma or Authentic Style Korma

**Chicken Keema** – Minced chicken cooked in herbs and spices

**Chicken Jalfrezi** – Tender succulent pieces of chicken cooked with capsicum

**Chicken Dopiaza** – Chicken cooked in an onion based sauce

**Butter Chicken** – Chicken cooked in a butter sauce

**Chicken Tikka Masalla** – Boneless Chicken Tikka cooked in a mild and creamy sauce

**Handi Chicken** – Chicken on the bone cooked with onions, tomatoes, herbs and spices

**Chicken Achari** – Tender chicken cooked with lightly pickled ingredients

**Methi Chicken** – Chicken cooked with fresh methi (fenugreek) in a medium curry sauce

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### MAIN COURSE - LAMB DISHES

**Khuna Gosht** - Lamb enriched with the chefs special spices

**Karahi Lamb** – Hot and spicy lamb in sauce with tomatoes and onions, prepared in an Indian wok

**Balti Lamb** – Lamb cooked with a mixture of ground spices

**Lamb Korma** – Mild and creamy lamb or spicy authentic style Korma

**Lamb Jalfrezi** – Lamb cooked with capsicum and onions in a spicy masalla sauce

**Lamb Pasanda** – Lamb marinated with yoghurt and coconut cooked in a spicy sauce

**Lamb Chops Masalla** – Marinated lamb chops cooked in ground masalla

**Achari Gosht** – Lamb cooked with lightly pickled ingredients

**Palak Gosht** – Spinach and lamb cooked together in a mild curry sauce

**Aloo Gosht** – Lamb with sautéed potato in hot spices

**Kofta Curry** – Meat balls in a mild sauce

**Karahi Kofta Kebabs** – Mini kebabs with spices, cooked in a traditional karahi

**Keema Curry** – Minced lamb cooked in herbs and spices

**Shahi Korma** – Lamb cooked in spices and fresh herbs with bay leaves

**Kofta Anday** – Meatballs in a light spicy sauce served with boiled eggs

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## RICE DISHES

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**Plain Rice** – Plain white boiled rice.

**Jeera Rice** – Plain boiled rice with cumin seeds

**Peshwari Rice** – Rice with almonds and cashew nuts

**Mixed Vegetable Rice** – Rice cooked with mixed vegetables

**Lamb Pillau** – Pillau rice cooked with lamb meat on the bone to give an authentic aroma

**Chicken Pillau** – Pillau Rice cooked with chicken on the bone to give an authentic aroma

**Mattar Pillau** – Pillau Rice cooked with peas and cumin seeds

**Channa Pillau** – Pillau rice cooked with chick peas.

**Biryani** – Basmati rice layered alternately with a range of fillings (Chicken, lamb, vegetable, fish)

## BREADS

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**Tandoori Naan Bread** – Leavened freshly baked Indian style bread made in a clay oven

**Tandoori Roti** – Wholemeal bread baked in a clay oven

**Garlic Nan** - Leavened freshly baked Indian style bread made in a clay oven with fresh garlic

**Freshly Fried Bhatoora** – Deep fried light puffed leavened Indian bread

**Puris** – Deep-fried unleavened bread

**Tawa Paratha** – Bread fried in butter

**Peshwari Naan** – Leavened Indian bread stuffed with a mixture of almonds and coconut

## SALAD

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Assorted mixed salads, Iceberg lettuce, cucumber, tomato.



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## YOGHURTS

### Plain yoghurt

**Cucumber and Carrot Raita** – Yoghurt with cucumber and carrot

**Boondi Raita** – Yoghurt with deep fried chickpea flour

**Jeera Raita** – Yoghurt with cumin seeds

**Onion & Cucumber Raita** – Yoghurt with onion and cucumber

## CHUTNEYS

Mango, Mint, Plum, mango pickle, lime pickle Assorted.

## DESSERT

**Kulfi** – Traditional Indian cone shaped ice cream available in, Plain, Pistachio, Almond and Mango flavours

**Ras Malai** – Creamy milk cake with milk dressing, served cold

**Fresh Fruit Salad** – Assorted fresh fruits

**Ice Cream** – Various types available in Vanilla, Strawberry and Chocolate flavours

**Kheer** – Rice pudding with traditional Indian flavourings

**Fhirni** – Semolina pudding with traditional Indian flavourings

**Gajar Ka Halwa** – Carrots cooked in cream served hot

**Gajrila** – Creamy rice pudding cooked with carrots, milk and cream, served cold

**Zarda** – Sweet flavoured rice