

A wedding ceremony setup featuring a long white aisle runner flanked by red roses and tall gold candle holders. At the end of the aisle, three gold chairs are arranged on a raised platform, with a large floral arrangement of red roses and greenery behind them. The background is a white lattice screen.

💎 Diamond Events

The Menu Collection

Designed around your celebration, your guests and the way you want the day to feel.

FOOD • DRINKS • DESSERTS • EXPERIENCES

Contents

The menu

Your menu journey

Reception Drinks

Reception Appetisers

Reception Displays

Street Food & Live Stations

Table Appetisers

Soups

Starters

Complete the Starters

Main Courses

Complete the Main Course

Desserts

Classic Desserts

Dessert Trio

Dessert Experiences

Drinks

Soft Drinks

After Dinner

UK 14 Major Allergens

Set menus

Menu A · Classic

Menu B

Menu C · Signature

Menu D · Grand

Menu E · Royal

Menu F · Diamond

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Your menu journey

A simple way to build a menu that flows naturally from arrival to the final cup of chai.

1 Welcome Your Guests

Choose reception appetisers, table bites, displays and a welcome drink.

3 The Main Event

Build your main course from lamb, chicken and vegetarian dishes.

5 Finish Sweet

Choose classic or desi desserts, or turn dessert into an experience with live stations.

7 Keep the Party Going

Add a late-night bite for guests who are still dancing and ready for something hot and satisfying.

2 Start the Evening

Select a mix of starters from chicken, lamb, fish and vegetarian favourites.

4 Complete the Table

Add rice, salads, breads, raita and chutneys to bring everything together.

6 After Dinner

Round off the celebration with tea, coffee or traditional chai.

Diamond Pick. A great menu balances familiar favourites with one or two talking-point dishes. Your coordinator can help you shape the final selection around guest numbers, service style and event timings.

Allergen Guide. Allergen information in this menu is indicative and must be checked against the final recipe, ingredient labels and supplier specifications before service. Items marked † still require recipe / supplier confirmation. Cross-contact risks must be assessed separately. Guests with food allergies or intolerances should speak to the Diamond Events team before ordering.

Reception Drinks

Choose a welcome drink that suits the mood, from bright mocktails to classic juices.

Mocktails

A colourful alcohol-free welcome that feels celebratory from the first sip.

Virgin Mojito

Lemonade, fresh mint and lime combined for a crisp, cooling classic.

ALLERGENS No major allergens identified†

Raspberry Mojito

Raspberries, lemonade, mint and lime blended into a fresh, fruity twist on the mojito.

ALLERGENS No major allergens identified†

Strawberry Daiquiri

Fresh strawberries blended with crushed ice for a cool, fruity alcohol-free daiquiri.

ALLERGENS No major allergens identified†

Pina Colada

Pineapple and coconut blended into a smooth, tropical and refreshing drink.

ALLERGENS No major allergens identified†

Pink Lemonade

Classic lemonade finished with cranberry for a crisp, gently fruity pink refreshment.

ALLERGENS No major allergens identified†

Passionfruit Mojito

Fresh mint and lime with tangy passionfruit and sparkling lemonade for a bright tropical finish.

ALLERGENS No major allergens identified†

Mango Sunrise

Smooth mango juice layered with grenadine for a vibrant tropical drink with a striking sunrise finish.

ALLERGENS No major allergens identified†

Cosmo

Cranberry, lime and a hint of orange combined for a sharp, refreshing alcohol-free take on the classic.

ALLERGENS No major allergens identified†

Fruit Punch

A colourful blend of fruit juices with a bright balance of sweetness and tang.

ALLERGENS No major allergens identified†

Mango & Passionfruit Cooler

Ripe mango and tangy passionfruit combined into a bright, tropical cooler with a refreshing citrus lift.

ALLERGENS No major allergens identified†

Reception Juices

Keep it simple with chilled juices, or mix two flavours across the reception for variety.

Freshly Squeezed Orange Juice

Freshly squeezed orange juice with a bright, clean citrus finish.

ALLERGENS No major allergens identified†

Orange Juice

Classic chilled orange juice, zesty and refreshing.

ALLERGENS No major allergens identified†

Mango Juice

Smooth, fragrant mango juice with a naturally rich tropical flavour.

ALLERGENS No major allergens identified†

Guava Juice

Fragrant guava juice with a soft, naturally sweet tropical character.

ALLERGENS No major allergens identified†

Cranberry & Raspberry Juice

A lively blend of cranberry and raspberry with a refreshing tart edge.

ALLERGENS No major allergens identified†

Pineapple & Coconut Juice

Pineapple and coconut combined for a smooth, tropical welcome drink.

ALLERGENS No major allergens identified†

Tropical Juice

A refreshing blend of tropical fruits with a bright, fruity finish.

ALLERGENS No major allergens identified†

Apple Juice

Crisp, refreshing apple juice with a clean natural sweetness.

ALLERGENS No major allergens identified†

Lychee Juice

Light, fragrant lychee juice with a delicate tropical sweetness.

ALLERGENS No major allergens identified†

Reception Appetisers

Pick a selection for guests to enjoy as they arrive. Mix lighter bites with one or two richer favourites for an easy, welcoming start.

Fish Appetisers

Choose from our seafood bites for a polished welcome with plenty of flavour.

Tempura King Prawns

Succulent king prawns in a light golden tempura batter, served with a tangy dipping sauce.

ALLERGENS Crustaceans, Gluten (Wheat), Egg†

Dynamite Prawns

Golden prawns coated in our creamy dynamite sauce, combining richness, sweetness and a warming chilli kick.

ALLERGENS Crustaceans, Egg, Mustard†

Chilli King Prawns

Tender king prawns tossed with chilli, garlic and herbs for a lively balance of heat, sweetness and savoury flavour.

ALLERGENS Crustaceans, Soya†

Mini Fish & Chip Cones

Bite-sized battered fish with golden chips, presented in individual mini cones for a playful take on the British classic.

ALLERGENS Fish, Gluten (Wheat)†

Chicken Appetisers

Familiar favourites and modern bites that are easy to enjoy while guests mingle.

Cocktail Chicken Samosas

Delicate pastry parcels filled with seasoned chicken and vegetables, fried until golden and perfectly bite-sized.

ALLERGENS Gluten (Wheat)†

Chicken Tikka Skewers

Marinated chicken infused with aromatic tandoori spices, chargrilled and served on individual skewers.

ALLERGENS Milk†

Mini Chicken Sliders

Soft miniature buns filled with seasoned chicken for a small but satisfying reception bite.

ALLERGENS Gluten (Wheat), Milk, Egg†

Cocktail Chicken Spring Rolls

Golden pastry rolls filled with seasoned chicken and vegetables, with a light, satisfying crunch.

ALLERGENS Gluten (Wheat), Soya†

Firecracker Chicken Shots

Golden chicken bites finished with a sweet, sticky and fiery firecracker sauce, served in individual shot glasses.

ALLERGENS Gluten (Wheat), Soya†

Chicken 65

Tender chicken bites marinated with warming spices, fried until golden and finished with chilli and a lively South Indian-inspired kick.

ALLERGENS Milk; recipe may include Gluten (Wheat), Egg†

Crispy Chilli Chicken

Crisp chicken pieces tossed with peppers, onions and a sticky chilli sauce for a sweet, savoury and gently fiery bite.

ALLERGENS Gluten (Wheat), Soya, Egg†

Lamb Appetisers

A little richer and more savoury, perfect for adding variety to your reception selection.

Cocktail Lamb Samosas

Golden miniature samosas filled with delicately spiced lamb mince, designed for easy one-bite enjoyment.

ALLERGENS Gluten (Wheat)†

Cocktail Lamb Spring Rolls

Golden miniature pastry rolls filled with delicately spiced lamb mince and vegetables, offering a light, satisfying crunch.

ALLERGENS Gluten (Wheat); may include Soya†

Mini Seekh Kebabs

Miniature skewered kebabs made with seasoned minced meat, grilled for a smoky finish and served with cooling mint yoghurt.

ALLERGENS Milk†

Mini Lamb Sliders

Soft miniature buns filled with seasoned lamb patties and a touch of mint sauce, made for easy reception bites.

ALLERGENS Gluten (Wheat); may include Milk, Egg†

Vegetable Appetisers

Add colour, freshness and plenty of vegetarian choice to your welcome selection.

Cocktail Vegetable Spring Rolls

Golden pastry rolls filled with delicately seasoned vegetables, offering a light crunch with every bite.

ALLERGENS Gluten (Wheat), Soya†

Vegetable Pakora

A colourful mix of vegetables coated in seasoned gram flour batter and cooked until golden and crisp.

ALLERGENS No major allergens identified†

Fruit Chaat

Seasonal fruits tossed in a lightly spiced, tangy dressing for a fresh and vibrant appetiser.

ALLERGENS No major allergens identified†

Cocktail Vegetable Samosas

Golden pastry parcels filled with lightly spiced potato and peas, a timeless vegetarian favourite.

ALLERGENS Gluten (Wheat)†

Channa Papadi Chaat

Crisp papadi layered with chickpeas, potatoes and cooling yoghurt, finished with tamarind chutney, herbs and chaat masala.

ALLERGENS Gluten (Wheat), Milk†

Gol Guppy

Crisp hollow shells filled with seasoned potato and chickpeas, accompanied by refreshing flavoured pani for an interactive bite.

ALLERGENS Gluten (Wheat)†

Fresh Fruit Kebabs

A colourful selection of seasonal fruits presented on individual skewers, light, fresh and beautifully simple.

ALLERGENS No major allergens identified†

Paneer Shashlik

Marinated paneer with peppers and onions, chargrilled on skewers for a colourful, smoky vegetarian canapé.

ALLERGENS Milk†

Chilli Paneer Bites

Golden paneer bites tossed with peppers, onions and chilli sauce for a punchy Indo-Chinese favourite.

ALLERGENS Milk, Soya; may include Gluten (Wheat)†

Modern & Fusion Appetisers

Contemporary crowd-pleasers for couples who want a little global flavour alongside the classics.

Mini Bao Buns

Soft steamed bao buns filled with a choice of seasoned chicken or crispy vegetables, finished with fresh garnish and sauce.

ALLERGENS Gluten (Wheat), Soya; filling dependent†

Mozzarella Bites

Golden crumbed mozzarella bites with a soft, melting centre, served with a marinara dipping sauce.

ALLERGENS Gluten (Wheat), Milk, Egg†

Halloumi Skewers

Grilled halloumi served on individual skewers with a fresh, lightly seasoned finish.

ALLERGENS Milk†

Vegetable Gyoza

Delicate dumplings filled with seasoned vegetables, lightly fried and served with an Asian-style dipping sauce.

ALLERGENS Gluten (Wheat), Soya, Sesame†

Reception Displays

Turn the welcome into part of the entertainment with a display or interactive food feature.

Decorative Fruit Display

Fresh seasonal fruit beautifully carved and arranged as an elegant, colourful centrepiece for your reception.

ALLERGENS No major allergens identified†

Chocolate Fountain

A flowing chocolate fountain with fruit, marshmallows and biscuits for dipping, designed for a fun and indulgent reception moment.

ALLERGENS Milk, Soya, Gluten (Wheat)†

Sweet Cart

A charming selection of sweets, chocolates and traditional treats, creating a nostalgic feature for guests of all ages.

ALLERGENS Varies by sweet selection; may include Milk, Gluten (Wheat), Soya, Nuts†

Dual Chocolate Fountain

A dual fountain flowing with white and milk chocolate side by side, served with fruit, marshmallows and biscuits for dipping.

ALLERGENS Milk, Soya, Gluten (Wheat)†

The Grazing Bar

An abundant reception display of seasonal fruit, artisan cheeses, sliced meats, marinated olives, vegetable sticks, stuffed pimento peppers, pickled gherkins, mini pickled onions, artichoke hearts and spiced corn. Served with breadsticks, crackers, hummus, mango chutney, sour cream and chive, garlic aioli and a selection of dressings for relaxed grazing.

ALLERGENS Milk, Gluten (Wheat), Sesame, Egg, Mustard, Sulphites†

Street Food & Live Stations

Bring the reception to life with freshly assembled street-food favourites that guests can watch, customise and enjoy on the spot.

Gol Guppy / Pani Puri Station

Crisp pani puri shells filled to order with potato and chickpeas, accompanied by chutneys and refreshing flavoured pani.

ALLERGENS Gluten (Wheat)†

Aloo Tikki Chaat Station

Freshly prepared potato tikki topped with yoghurt, tamarind, mint chutney, sev and chaat masala.

ALLERGENS Milk; may include Gluten (Wheat)†

Loaded Masala Fries Station

Hot fries loaded to order with masala seasoning, sauces, jalapeños and fresh toppings.

ALLERGENS Milk; sauces may include Egg, Mustard, Soy†

Nachos

Crisp tortilla chips served with nacho cheese, guacamole, sour cream and jalapeños for an easy, crowd-pleasing sharing snack.

ALLERGENS Milk†

Samosa Chaat Station

Hot samosas layered to order with spiced channa, yoghurt, chutneys, onions and fresh garnish.

ALLERGENS Gluten (Wheat), Milk†

Papadi Chaat Station

Crisp papadi layered with potato, chickpeas, yoghurt, chutneys and masala, assembled live for each guest.

ALLERGENS Gluten (Wheat), Milk†

Taco Station

Soft tacos filled to order with seasoned chicken, fresh salad and a choice of toppings and sauces for a lively, crowd-pleasing food station.

ALLERGENS Recipe / supplier confirmation required†

Table Appetisers

Set the table with easy-to-share bites that give guests something to enjoy while the room settles and the celebration begins.

Channa Papadi Chaat

Crisp papadi layered with chickpeas, potatoes and yoghurt, finished with tamarind chutney and masala sev. Freshly prepared and individually presented.

ALLERGENS Gluten (Wheat), Milk†

Breadsticks & Selection of Dips

Crisp breadsticks accompanied by a changing selection of dips, ideal for relaxed table sharing.

ALLERGENS Gluten (Wheat); dips may include Milk, Sesame, Egg, Mustard†

Poppadoms & Spiced Onions

Crisp poppadoms served with tangy spiced onions for a bright combination of crunch, sweetness and gentle heat.

ALLERGENS No major allergens identified†

Soups

A warm first course for cooler evenings or a more traditional seated start.

All soups are served with prawn crackers. Prawn crackers contain Crustaceans and are included in the allergen information below.

Sweet & Sour Soup

A warming Chinese-style soup balancing tangy, savoury and gently spicy notes with vegetables, mushrooms and silky egg ribbons.

ALLERGENS Egg, Soya, Gluten (Wheat), Crustacean†

Chicken & Corn Soup

A smooth, comforting broth with shredded chicken and sweetcorn, rich without feeling heavy.

ALLERGENS Egg, Soya, Crustacean†

Chicken Noodle Soup

Tender chicken and soft noodles in a rich, comforting broth, ideal for a warming start to the meal.

ALLERGENS Gluten (Wheat), Soya, Celery, Crustacean†

Vegetable Soup

Seasonal vegetables simmered in a fragrant broth for a light, warming and wholesome first course.

ALLERGENS Celery, Crustacean†

Starters

Start the evening with a balanced selection. Pair a familiar favourite with something a little different, and include a vegetarian option for a well-rounded table.

Chicken Starters

Chargrilled, creamy, spicy or smoky: choose the style that best sets up your main course.

Tandoori Chicken Tikka

Boneless chicken thighs marinated with aromatic spices and chargrilled for a smoky, succulent finish.

ALLERGENS Milk†

Malai Chicken Tikka

Tender chicken marinated with yoghurt, cream and aromatic spices for a mild, rich and silky finish.

ALLERGENS Milk†

Achari Chicken Tikka

Boneless chicken marinated with yoghurt and pickling spices, bringing a tangy, aromatic edge to classic tikka.

ALLERGENS Milk, Mustard†

Cajun Chicken Fillets with Peppercorn Sauce

Cajun-seasoned chicken fillets served with creamy peppercorn sauce for a rich, warming contrast.

ALLERGENS Milk, Mustard†

Tandoori Baby Chicken

Marinated baby chicken cooked with tandoori spices until tender, aromatic and lightly charred.

ALLERGENS Milk†

Reshmi Kebab

Soft chicken mince seasoned with aromatic spices for a delicate, succulent kebab.

ALLERGENS Milk, Egg†

Tandoori Chicken Tikka Boti

On-the-bone chicken thighs marinated with tandoori spices and grilled until juicy, smoky and deeply savoury.

ALLERGENS Milk†

Bihari Chicken Tikka

Boneless chicken infused with bold Bihari-style spices for a deeply savoury, aromatic starter.

ALLERGENS Milk, Mustard†

Chicken Fillet Steaks with Peri Peri Sauce

Thinly sliced chicken fillets with gentle seasoning, paired with our signature peri peri sauce for a bright chilli kick.

ALLERGENS Mustard, Sulphitest

Baby Chicken Grill (8 pcs)

Baby chicken marinated with yoghurt and spices, then grilled for a smoky, succulent finish.

ALLERGENS Milk†

Seekh Kebab

Seasoned minced meat with ginger, garlic and coriander, shaped onto skewers and grilled.

ALLERGENS Recipe dependent†

Chapli Kebab

Shallow-fried minced meat patties with bold spices and a crisp, savoury finish.

ALLERGENS Egg, Gluten (Wheat)†

Shami Kebab

Traditional minced meat and lentil patties seasoned with herbs and spices for a soft, savoury centre.

ALLERGENS Egg†

Chicken Manchurian

Crisp chicken pieces tossed with peppers and onions in a glossy Indo-Chinese Manchurian sauce, balancing savoury depth with gentle heat.

ALLERGENS Gluten (Wheat), Soya, Egg†

Lamb Starters

Rich, slow-cooked and chargrilled options for guests who want something deeper and more indulgent.

Fried Gosht

Bone-in lamb marinated with traditional spices, slow-cooked for tenderness and shallow-fried for a rich, dry-style finish.

ALLERGENS No major allergens identified†

Lamb Shoulder

Aromatic lamb shoulder steam-roasted until tender enough to pull apart, with a gently spiced finish.

ALLERGENS No major allergens identified†

Lamb Steak

Tender steaks cut from the leg, simply seasoned to let the natural flavour of the lamb lead.

ALLERGENS No major allergens identified†

Lamb Tikka Boti

On-the-bone lamb pieces marinated with spices and tandoor-roasted for a deep, smoky flavour.

ALLERGENS Milk†

Tandoori Lamb Chops

Tender lamb chops marinated with herbs and tandoori spices, then roasted for a smoky finish.

ALLERGENS Milk†

Chapli Kebab

Spiced minced meat patties shallow-fried for a crisp edge and full-bodied savoury flavour.

ALLERGENS Egg, Gluten (Wheat)†

Namkeen Gosht

Tender braised lamb seasoned simply to highlight the natural richness of the meat.

ALLERGENS No major allergens identified†

Lamb Leg

Marinated lamb leg slow-cooked and steam-roasted until tender, succulent and deeply savoury.

ALLERGENS No major allergens identified†

Lamb Tikka

Boneless lamb marinated with spices and roasted for a smoky tandoori finish.

ALLERGENS Milk†

Kashmiri Lamb Chops

Baby lamb chops roasted with Kashmiri spices for a rich, aromatic starter with gentle warmth.

ALLERGENS Milk†

Seekh Kebab

Seasoned lamb and chicken mince with chillies, onions and spices, skewered and grilled until succulent.

ALLERGENS Recipe dependent†

Kobeda Kebab

Long Middle Eastern-style kebabs made with seasoned ground meat and grilled over open heat for a smoky finish.

ALLERGENS Recipe dependent†

Fish Starters

Fresh, punchy seafood options ranging from light tempura to bold tandoori flavours.

Lahori Fish Masala

Fish coated in a seasoned cornflour crust and shallow-fried until golden, with bold Lahori-style spice.

ALLERGENS Fish†

Salmon Fish Masala

Fresh salmon marinated with tandoori spices and oven-roasted for a rich, smoky finish.

ALLERGENS Fish, Milk†

King Prawn Tempura

King prawns in a light tempura batter, fried until crisp and delicate.

ALLERGENS Crustaceans, Gluten (Wheat), Egg†

Dynamite Prawns

Golden prawns tossed in creamy sweet chilli mayo for a rich, punchy balance of heat and sweetness.

ALLERGENS Crustaceans, Egg, Mustard†

Vegetable Starters

Colourful vegetarian dishes with enough character to stand proudly alongside the grills.

Paneer Tikka

Paneer cubes marinated with tangy tandoori spices and grilled for a smoky, savoury finish.

ALLERGENS Milk†

Achari Baby Potatoes

Baby potatoes roasted with pickling spices for a tangy, aromatic bite with a gently crisp finish.

ALLERGENS Nuts (Almond), Mustard†

Creamy Baby Potatoes

Soft baby potatoes folded through an infused bechamel sauce for a rich, smooth starter.

ALLERGENS Milk, Gluten (Wheat)†

Paneer Pakora

Soft paneer cubes coated in a seasoned batter and fried until golden.

ALLERGENS Milk†

Fish Pakora

Bite-sized fish in a seasoned batter, cooked until golden with a crisp exterior and tender centre.

ALLERGENS Fish; batter recipe dependent†

Garlic & Chilli Salmon

Salmon fillets seasoned with garlic and chilli for a bright, aromatic kick.

ALLERGENS Fish†

Garlic & Chilli King Prawns

King prawns with garlic and chilli, steam-roasted to keep them tender while building a lively, aromatic heat.

ALLERGENS Crustaceans†

Aloo & Cheese Tikki

Spiced potato patties with a melted cheese centre, coated in breadcrumbs and cooked until golden.

ALLERGENS Milk, Gluten (Wheat)†

Tandoori Baby Potatoes

Baby potatoes marinated with tandoori spices and roasted until smoky and golden.

ALLERGENS Milk†

Vegetable Pakora

Seasoned vegetable fritters in gram flour batter, cooked until crisp and golden.

ALLERGENS No major allergens identified†

Chilli Chips

Golden fries tossed in a punchy chilli sauce for a sweet, savoury and spicy finish.

ALLERGENS Soy†

Vegetable Samosa

Golden pastry parcels filled with spiced potato and peas, a classic vegetarian favourite.

ALLERGENS Gluten (Wheat)†

Chilli Paneer

Paneer tossed with peppers and onions in a vibrant chilli sauce for a bold Indo-Chinese vegetarian starter.

ALLERGENS Milk, Soya; may include Gluten (Wheat)†

Vegetable Spring Roll

Crisp pastry rolls packed with seasoned vegetables for a light, crunchy starter.

ALLERGENS Gluten (Wheat), Soya†

Complete the Starters

Complete your starter selection with a pasta dish, choosing from creamy chicken favourites, spicy keema and vegetarian options.

Pasta

Chicken Crème Pasta

Tender chicken and mixed vegetables folded through pasta in a smooth, creamy white sauce for a rich, comforting accompaniment.

ALLERGENS Gluten (Wheat), Milk; may include Egg†

Chicken Alfredo

Tender chicken and pasta coated in a rich, creamy Alfredo sauce for a smooth, indulgent finish.

ALLERGENS Gluten (Wheat), Milk; may include Egg†

Vegetable Crème Pasta

Pasta and mixed vegetables coated in a smooth, creamy white sauce for a comforting vegetarian accompaniment.

ALLERGENS Gluten (Wheat), Milk; may include Egg†

Chicken Pasta Rosa

Pasta with tender chicken and mixed vegetables in a creamy tomato sauce, balancing a gentle tang with a rich, smooth finish.

ALLERGENS Gluten (Wheat), Milk; may include Egg†

Spiced Cheesy Keema Pasta

Pasta tossed with spicy seasoned mince and finished with cheese for a bold, hearty accompaniment.

ALLERGENS Gluten (Wheat), Milk; may include Egg†

Vegetable Pasta Rosa

A colourful mix of vegetables and pasta in a creamy tomato sauce, full of flavour and perfect for sharing.

ALLERGENS Gluten (Wheat), Milk; may include Egg†

Main Courses

This is the heart of the meal. Choose a combination of lamb, chicken and vegetarian dishes, then complete the table with rice, breads, salads and chutneys.

Lamb Dishes

Slow-cooked comfort, rich masalas and bold karahi flavours.

Lamb Karahi

Lamb cooked karahi-style with tomatoes, ginger and spices for a robust, aromatic gravy.

ALLERGENS Milk†

Lamb Korma

Slow-cooked lamb in a luxurious yoghurt-based sauce with warm spices and a rich, rounded finish.

ALLERGENS Milk†

Lamb Achari

Tender lamb simmered with pickling spices for a tangy, aromatic curry with distinctive warmth.

ALLERGENS Milk, Mustard†

Lamb Handi

A hearty lamb curry with fenugreek and aromatic spices, cooked for a deep, comforting flavour.

ALLERGENS Milk†

Lamb Kofta Masala

Lamb meatballs simmered in a rich tomato masala for a hearty, savoury main.

ALLERGENS Milk, Egg, Gluten (Wheat)†

Lamb Palak

Tender lamb simmered with spinach and aromatic spices for a rich, earthy curry.

ALLERGENS Milk†

Nihari

Slow-cooked lamb in a deeply spiced, silky gravy, traditionally finished with ginger, fresh herbs and lemon for a rich celebratory classic.

ALLERGENS Milk, Gluten (Wheat)†

Charsi Lamb Karahi

Tender lamb cooked with fresh tomatoes, green chillies and restrained spices for a rustic, full-flavoured karahi.

ALLERGENS Milk†

White Lamb Korma

A mild lamb curry in a creamy yoghurt-based white sauce, delicately spiced and smooth.

ALLERGENS Milk†

Lamb Balti

Lamb cooked with bold spices and fresh herbs in a thick Balti-style gravy.

ALLERGENS Milk†

Lamb Bhoona

Slow-cooked lamb in a reduced tomato, ginger and garlic masala with a deep, concentrated flavour.

ALLERGENS Milk†

Lamb Kofta Palak

Lamb meatballs served in a smooth spinach gravy for a rich, earthy combination.

ALLERGENS Milk, Egg, Gluten (Wheat)†

Bhindi Gosht

Lamb and okra cooked with tomato, onion and spices for a hearty dish with plenty of texture.

ALLERGENS Milk†

Lamb Shank Masala

Slow-cooked lamb shank in a rich, aromatic masala, cooked until beautifully tender and full of depth.

ALLERGENS Milk†

Lamb Haleem

A slow-cooked blend of lamb, lentils and grains enriched with warming spices for a thick, comforting and deeply savoury dish.

ALLERGENS Milk, Gluten (Wheat)†

Chicken Dishes

From classic karahi to creamy favourites and bright chilli-led dishes.

Chicken Karahi

A classic karahi of chicken, tomatoes, ginger and bold spices with a fresh, aromatic finish.

ALLERGENS Milk†

Shinwari Chicken Karahi

Pashtun-style chicken karahi with tomatoes and minimal seasoning, letting the natural flavours take centre stage.

ALLERGENS Milk†

Chicken Korma

Tender chicken simmered in a creamy, gently spiced sauce for a rich and comforting classic.

ALLERGENS Milk†

Chicken Tikka Masala

Tandoori chicken tikka folded through a rich, warmly spiced masala sauce.

ALLERGENS Milk†

Chicken Balti

Chicken cooked Balti-style with aromatic spices and a thick, savoury gravy.

ALLERGENS Milk†

Chicken Achari

Chicken simmered with pickling spices for a tangy curry with a bold, aromatic edge.

ALLERGENS Milk, Mustard†

Garlic Chilli Chicken

Chicken cooked with fresh garlic and chillies for a bold curry with a lively, warming heat.

ALLERGENS Milk†

Charsi Chicken Karahi

Chicken cooked with fresh tomatoes, green chillies and simple spices for a rustic, vibrant karahi.

ALLERGENS Milk†

White Chicken Karahi

A smooth, creamy interpretation of chicken karahi with aromatic spices and a lighter-coloured sauce.

ALLERGENS Milk†

White Chicken Korma

A mild chicken curry in a creamy yoghurt-based white sauce with gentle aromatic spices.

ALLERGENS Milk†

Butter Chicken

Tender chicken in a buttery, creamy tomato sauce with mild spices and a silky finish.

ALLERGENS Milk†

Chicken Handi

Tender chicken slow-cooked with tomatoes and spices for a rich, homestyle handi gravy.

ALLERGENS Milk†

Chicken Jalfrezi

Chicken stir-fried with peppers and onions in a lively, spiced curry sauce.

ALLERGENS Milk†

Sweet Chilli Chicken

Tender chicken coated in a glossy sweet chilli sauce for a bright fusion-style main.

ALLERGENS Milk, Soy†

Chicken Kofta Masala

Chicken meatballs simmered in a tomato-based masala for a hearty, comforting main.

ALLERGENS Milk, Egg, Gluten (Wheat)†

Chicken Palak

Tender chicken slow-cooked with spinach and spices for an earthy, comforting curry.

ALLERGENS Milk†

Chicken Kofta Palak

Chicken meatballs cooked in a smooth spinach gravy for an earthy, savoury combination.

ALLERGENS Egg, Gluten (Wheat), Milk†

Chicken Channa

Chicken and chickpeas simmered together in a hearty, warmly spiced curry.

ALLERGENS Milk†

Vegetarian Dishes

Substantial vegetarian mains with classic Punjabi, paneer and lentil favourites.

Vegetable Jalfrezi

A colourful mix of vegetables stir-fried with peppers, onions and spices in a lively curry sauce.

ALLERGENS No major allergens identified†

Paneer Makhani

Soft paneer simmered in a smooth buttery tomato sauce with cream and gentle spices for a rich vegetarian favourite.

ALLERGENS Milk, Nut†

Aloo Palak

Potatoes cooked with spinach and warming spices for a hearty, homestyle curry.

ALLERGENS No major allergens identified†

Bhindi Masala

Okra cooked with onions, tomatoes and aromatic spices for a dry-style, deeply savoury classic.

ALLERGENS No major allergens identified†

Aloo Channa

Potatoes and chickpeas simmered in a warmly spiced tomato curry for a hearty, satisfying main.

ALLERGENS No major allergens identified†

Shahi Turka Daal

Yellow lentils slow-cooked with spices and finished with a rich onion and garlic tempering.

ALLERGENS Milk†

Paneer Jalfrezi

Paneer cubes cooked with peppers, onions and spices in a bright, savoury curry.

ALLERGENS Milk†

Palak Paneer

Paneer simmered in a smooth spinach gravy with gentle spices for a comforting, well-balanced dish.

ALLERGENS Milk†

Sarson Ka Saag

Mustard greens cooked with spinach and fenugreek, seasoned with earthy Punjabi spices.

ALLERGENS Mustard†

Aloo Gobi

Potatoes and cauliflower cooked with aromatic spices for a classic, comforting vegetarian dish.

ALLERGENS No major allergens identified†

Methi Turka Daal

Yellow lentils simmered with spices and finished with fenugreek for a fragrant, comforting daal.

ALLERGENS No major allergens identified†

Channa Daal

Split chickpea lentils slow-cooked with warming spices for a hearty, traditional daal.

ALLERGENS No major allergens identified†

Daal Makhani

Black lentils slow-cooked with ghee and cream for a luxurious, velvety finish.

ALLERGENS Milk†

Mixed Daal

A wholesome blend of lentils cooked with aromatic spices for a rich, comforting dish.

ALLERGENS No major allergens identified†

Complete the Main Course

Choose the rice, salads, breads and chutneys that bring your main dishes together.

Rice

Mix one aromatic rice with a simpler option when serving several rich curries.

Lamb Pilau Rice

Fragrant rice cooked in seasoned lamb stock with tender pieces of lamb and deep savoury flavour.

ALLERGENS Celery†

Chicken Pilau Rice

Fragrant rice cooked in seasoned chicken stock with tender chicken pieces.

ALLERGENS Celery†

Chicken Sindhi Biryani

Chicken and rice cooked with bold Sindhi-style spices for an aromatic, full-flavoured biryani.

ALLERGENS Milk†

Jeera Pilau Rice

Fragrant rice infused with cumin seeds for a subtle, aromatic warmth.

ALLERGENS No major allergens identified†

Muttar Pilau Rice

Aromatic rice with green peas and delicate spices for a softly sweet, savoury finish.

ALLERGENS No major allergens identified†

Vegetable Biryani

Aromatic rice layered with seasoned vegetables and traditional spices.

ALLERGENS Milk†

Bombay Lamb Biryani

Aromatic rice layered with spiced lamb and fragrant whole spices for a vibrant, celebratory dish.

ALLERGENS Milk†

Chicken Biryani

Fragrant basmati rice layered with marinated chicken, aromatic spices and herbs for a classic celebratory biryani.

ALLERGENS Milk†

Boiled Rice

Soft, fluffy steamed rice, simple and versatile alongside richly flavoured curries.

ALLERGENS No major allergens identified†

Vegetable Pilau Rice

Fragrant rice cooked with seasonal vegetables and gentle spices.

ALLERGENS No major allergens identified†

Channa Pilau Rice

Fragrant rice simmered with seasoned chickpeas for a hearty vegetarian accompaniment.

ALLERGENS No major allergens identified†

Chinese-Style Fried Rice

Stir-fried rice with mixed vegetables and soy sauce for a light, savoury accompaniment.

ALLERGENS Soy†

Salads

Use fresh, crisp salads to balance the richer dishes on the table.

Mixed Salad

Crisp lettuce, cucumber, tomatoes and carrots, lightly dressed for a clean, refreshing side.

ALLERGENS No major allergens identified†

Potato Salad

Tender potatoes folded through a rich, creamy dressing for a familiar, comforting side.

ALLERGENS Egg, Mustard†

Kachumber Salad

Finely chopped cucumber, tomatoes and onions with lemon and spices for a bright, zesty side.

ALLERGENS No major allergens identified†

Chicken Caesar Salad

Grilled chicken, crisp romaine, croutons and Parmesan with creamy Caesar dressing.

ALLERGENS Gluten (Wheat), Milk, Egg, Fish†

Mediterranean Salad

Cucumber, tomatoes, olives and feta with fresh herbs and a lemon-olive oil dressing.

ALLERGENS Milk†

Decorative Salad

An artfully arranged display of fresh vegetables, fruits and greens designed to bring colour to the table.

ALLERGENS No major allergens identified†

Chicken Continental Salad

Tender chicken and fresh vegetables tossed in a light savoury dressing for a more substantial salad option.

ALLERGENS Mustard†

Russian Salad

Boiled vegetables and fruit folded through a creamy mayonnaise dressing.

ALLERGENS Egg, Mustard†

Fattoush Salad

Fresh greens, cucumber and tomatoes with crisp pita and a tangy sumac dressing.

ALLERGENS Gluten (Wheat)†

Breads

Fresh bread is the table-side finishing touch. Choose one classic naan and add a second style for variety.

Plain Naan

Soft, fluffy naan served fresh as a versatile partner for curries and grilled dishes.

ALLERGENS Gluten (Wheat), Milk, Egg†

Rogni Naan

Buttery naan topped with sesame seeds for a rich flavour and gently nutty finish.

ALLERGENS Gluten (Wheat), Milk, Sesame, Egg†

Garlic Naan

Fresh naan finished with garlic for a rich, aromatic twist.

ALLERGENS Gluten (Wheat), Milk, Egg†

Bhatura

Deep-fried, fluffy bread with a light tang, ideal with channa and hearty curries.

ALLERGENS Gluten (Wheat), Milk†

Puri

Golden, puffed bread with a light, crisp finish, traditionally paired with curries and channa.

ALLERGENS Gluten (Wheat)†

Butter Naan

Soft freshly baked naan brushed generously with butter for a rich, comforting accompaniment to curries and grills.

ALLERGENS Gluten (Wheat), Milk, Egg†

Makki Di Roti

Rustic maize flour flatbread, hearty and traditional, especially good alongside sarson ka saag.

ALLERGENS No major allergens identified†

Cheese Naan

Fresh naan filled with melted cheese and baked until soft, golden and indulgent.

ALLERGENS Gluten (Wheat), Milk, Egg†

Raita & Chutneys

A cooling raita and a punchy chutney can completely change the balance of the plate.

Classic Raita

Cooling yoghurt lightly seasoned with tomato, cucumber and onion to soften the heat of spiced dishes.

ALLERGENS Milk†

Boondi Raita

Creamy yoghurt with crisp gram flour pearls for a cooling side with extra texture.

ALLERGENS Milk†

Mint & Coriander Chutney

Fresh mint, coriander and spices blended into a lively, cooling chutney.

ALLERGENS No major allergens identified†

Imli Chutney

Tamarind chutney balancing tanginess with gentle sweetness, ideal with savoury snacks and grills.

ALLERGENS No major allergens identified†

Jeera Raita

Creamy yoghurt with roasted cumin for a cooling, aromatic accompaniment.

ALLERGENS Milk†

Plum Chutney

Sweet and tangy plum chutney with a bright fruity finish.

ALLERGENS No major allergens identified†

Mango Chilli Chutney

Sweet mango and fresh chilli combined for a vibrant sweet-heat accompaniment.

ALLERGENS No major allergens identified†

Red Chilli Chutney

A bold red chilli chutney for guests who enjoy a sharper hit of heat.

ALLERGENS No major allergens identified†

Desserts

Finish with comfort, nostalgia or theatre. Choose individual desserts, build a buffet, or add a live station for a bigger finale.

Desi Desserts

Traditional favourites made for celebrations, from warm halwa to chilled rasmalai and kulfi.

Gajar Ka Halwa

Grated carrots slow-cooked with milk, sugar and ghee, finished with cardamom and nuts.

ALLERGENS Milk, Nutst

Paneer Halwa

A creamy paneer-based dessert cooked with milk, sugar and cardamom, finished with mixed nuts.

ALLERGENS Milk, Nutst

Kheer

Classic rice pudding slowly simmered with milk, sugar, saffron and cardamom, finished with nuts.

ALLERGENS Milk, Nutst

Shahi Tukra

Fried bread soaked in fragrant sweetened milk and finished with pistachios and cardamom.

ALLERGENS Gluten (Wheat), Milk, Nuts (Pistachio)†

Fresh Jalebi

Golden spirals fried until crisp and soaked in fragrant sugar syrup, best enjoyed freshly made.

ALLERGENS Gluten (Wheat)†

Falooda & Kulfi

Falooda noodles and rose syrup topped with rich kulfi for a cooling, nostalgic dessert.

ALLERGENS Milk, Nutst

Mixed Fruit & Ice Cream

Seasonal fruit served with creamy ice cream for a light, familiar dessert.

ALLERGENS Milk†

Sooji Halwa

Warm semolina cooked with ghee, sugar and cardamom, finished with nuts for a comforting classic.

ALLERGENS Gluten (Wheat), Milk, Nutst

Sweet Rice

Fragrant sweet rice cooked with milk, sugar and spices, finished with nuts for a celebratory dessert.

ALLERGENS Milk, Nutst

Gajar Ka Kheer Firni

Carrot, milk and rice simmered with saffron and cardamom for a smooth twist on traditional kheer.

ALLERGENS Milk, Nutst

Rasmalai

Soft milk dumplings soaked in delicately flavoured sweet milk with cardamom and saffron, served chilled.

ALLERGENS Milk, Nutst

Gulab Jamun & Ice Cream

Soft gulab jamun in fragrant syrup served with creamy ice cream for a warm-and-cold classic.

ALLERGENS Milk, Gluten (Wheat)†

Falooda & Ice Cream

Falooda noodles and rose syrup paired with creamy ice cream for a refreshing finish.

ALLERGENS Milk†

Kulfi Stick

Traditional Indian-style ice cream made from thickened sweet milk, available in flavours such as mango, pistachio and cardamom.

ALLERGENS Milk; pistachio flavour contains Nuts (Pistachio)†

Fresh Mango & Ice Cream

Fresh mango pieces paired with creamy ice cream for a bright, tropical finish.

ALLERGENS Milk†

Classic Desserts

Explore our Classic Dessert Collection by style, from creamy cheesecakes and mousses to tarts, cakes and warm favourites.

Cheesecakes

Mango & Passionfruit Cheesecake

Smooth, creamy cheesecake on a buttery biscuit base, finished with sweet mango and tangy passionfruit for a bright, tropical balance.

ALLERGENS Gluten (Wheat), Milk; may include Egg†

Lemon Cheesecake

Smooth, creamy cheesecake with a bright lemon flavour and a refreshing citrus finish.

ALLERGENS Recipe / supplier confirmation required†

Chocolate Orange Cheesecake

Rich chocolate and bright orange brought together in a smooth, creamy cheesecake.

ALLERGENS Recipe / supplier confirmation required†

Kinder Bueno Cheesecake

Creamy cheesecake with the chocolate and hazelnut flavours of Kinder Bueno.

ALLERGENS Recipe / supplier confirmation required†

Lotus Biscoff Cheesecake

Creamy Biscoff cheesecake on a caramelised biscuit base, finished with Lotus Biscoff spread and biscuit crumbs for a rich, gently spiced dessert.

ALLERGENS Gluten (Wheat), Milk, Soya; may include Egg†

Red Velvet Cheesecake

A smooth cheesecake with the gently chocolatey character of red velvet.

ALLERGENS Recipe / supplier confirmation required†

Strawberry Cheesecake

Smooth, creamy cheesecake on a buttery biscuit base, finished with a fruity strawberry topping for a fresh, classic dessert.

ALLERGENS Gluten (Wheat), Milk; may include Egg†

Raspberry & White Chocolate Cheesecake

Creamy cheesecake pairing tangy raspberry with the delicate sweetness of white chocolate.

ALLERGENS Recipe / supplier confirmation required†

Oreo Cheesecake

Smooth cookies-and-cream cheesecake on an Oreo biscuit base, finished with crushed Oreos for a rich, chocolatey crunch.

ALLERGENS Gluten (Wheat), Milk, Soya; may include Egg†

Bounty Cheesecake

A creamy cheesecake combining chocolate and coconut for a rich, tropical finish.

ALLERGENS Recipe / supplier confirmation required†

Honeycomb Cheesecake

Creamy cheesecake on a buttery biscuit base, topped with golden honeycomb pieces and caramel sauce for a sweet, crunchy finish.

ALLERGENS Gluten (Wheat), Milk; may include Egg†

Mousses

Milk Chocolate Mousse

Light, airy milk chocolate mousse with a smooth, creamy texture and a rich chocolate flavour, served chilled for an indulgent finish.

ALLERGENS Milk; may include Egg, Soya†

Chocolate Orange Mousse

Light, creamy chocolate mousse with a bright orange flavour and a smooth finish.

ALLERGENS Recipe / supplier confirmation required†

Mango Mousse

Light, airy mango mousse with a smooth, creamy texture and a bright tropical flavour, served chilled for a refreshing finish.

ALLERGENS Milk; may include Egg†

Banoffee Mousse

A soft, creamy mousse combining sweet banana and rich toffee flavours.

ALLERGENS Recipe / supplier confirmation required†

White Chocolate Mousse

Silky white chocolate mousse with a delicate sweetness and a light, whipped texture, served chilled for a smooth, creamy dessert.

ALLERGENS Milk; may include Egg, Soya†

Chocolate Mint Mousse

Airy chocolate mousse with a refreshing mint flavour.

ALLERGENS Recipe / supplier confirmation required†

Lemon Mousse

A light, creamy mousse with a bright lemon flavour and a refreshing finish.

ALLERGENS Recipe / supplier confirmation required†

Caramel Mousse

Light, whipped mousse with a rich caramel flavour and a smooth, creamy finish.

ALLERGENS Recipe / supplier confirmation required†

Tarts & Pies

Strawberry Tart

Buttery pastry filled with cream and topped with fresh strawberries.

ALLERGENS Gluten (Wheat), Egg, Milk†

Lemon Tart

Buttery pastry filled with smooth, sharp lemon curd for a fresh balance of sweetness and citrus.

ALLERGENS Gluten (Wheat), Egg, Milk†

Raspberry & White Chocolate Tart

A rich white chocolate tart balanced with the bright flavour of raspberry.

ALLERGENS Recipe / supplier confirmation required†

Banoffee Tart

A crumbly tart layered with toffee, banana and whipped cream for a rich but balanced dessert.

ALLERGENS Gluten (Wheat), Milk†

Fresh Fruit Tart

A delicate tart featuring a colourful selection of fresh fruit.

ALLERGENS Recipe / supplier confirmation required†

Lemon Meringue Pie

A bright lemon filling beneath a light meringue topping, with a crisp pastry base.

ALLERGENS Recipe / supplier confirmation required†

Chocolate Orange Tart

A chocolate tart with a lively orange flavour for a rich citrus finish.

ALLERGENS Recipe / supplier confirmation required†

Lotus Biscoff Tart

A rich tart with the caramelised biscuit flavour and gentle spice of Lotus Biscoff.

ALLERGENS Recipe / supplier confirmation required†

Pistachio Tart

A smooth pistachio tart with a rich, nutty flavour.

ALLERGENS [Recipe](#) / [supplier confirmation required](#)†

Strawberry Kunafa Tart

Sweet strawberry and crisp kunafa pastry brought together in a textured dessert tart.

ALLERGENS [Recipe](#) / [supplier confirmation required](#)†

Cookie Pies

Lotus Biscoff Cookie Pie

A rich cookie pie with the caramelised biscuit flavour of Lotus Biscoff.

ALLERGENS [Recipe](#) / [supplier confirmation required](#)†

Kinder Bueno Cookie Pie

An indulgent cookie pie with chocolate and hazelnut flavours inspired by Kinder Bueno.

ALLERGENS [Recipe](#) / [supplier confirmation required](#)†

Kunafa Cookie Pie

A rich cookie pie combining a soft cookie texture with crisp kunafa pastry.

ALLERGENS [Recipe](#) / [supplier confirmation required](#)†

Profiteroles & Pâtisserie

Milk Chocolate Profiteroles

Delicate profiteroles finished with smooth milk chocolate for a classic sweet bite.

ALLERGENS [Recipe](#) / [supplier confirmation required](#)†

White Chocolate Profiteroles

Light profiteroles with a sweet, creamy white chocolate finish.

ALLERGENS [Recipe](#) / [supplier confirmation required](#)†

Mint Chocolate Profiteroles

Delicate profiteroles with chocolate and a refreshing mint finish.

ALLERGENS [Recipe](#) / [supplier confirmation required](#)†

Orange Chocolate Profiteroles

Light profiteroles combining rich chocolate with a bright orange flavour.

ALLERGENS [Recipe](#) / [supplier confirmation required](#)†

Profiterole Tower

Cream-filled profiteroles stacked into a sharing tower and finished with chocolate sauce.

ALLERGENS [Gluten \(Wheat\), Egg, Milk, Soya](#)†

Mini Éclairs

Light choux pastry filled with smooth cream and finished with a glossy chocolate or flavoured topping.

ALLERGENS [Gluten \(Wheat\), Egg, Milk, Soya](#)†

French Macarons

Delicate almond meringue shells with smooth flavoured fillings, available in a selection of colours and flavours.

ALLERGENS [Egg, Nuts \(Almond\), Milk](#)†

Panna Cotta & Chilled Desserts

Vanilla Panna Cotta

Delicately set vanilla cream served chilled with fruit or coulis for a clean, elegant finish.

ALLERGENS Milk†

Raspberry & White Chocolate Panna Cotta

Delicately set panna cotta combining sweet white chocolate and tangy raspberry.

ALLERGENS Recipe / supplier confirmation required†

Crème Brûlée

Silky vanilla custard beneath a delicate caramelised sugar crust for a timeless plated classic.

ALLERGENS Egg, Milk†

Banana Pudding

Layers of creamy vanilla pudding, sliced bananas and soft biscuits, finished with whipped cream for a smooth, comforting chilled dessert.

ALLERGENS Gluten (Wheat), Milk; may include Egg, Soya†

Brownies & Bakes

Chocolate Brownie

A rich, fudgy chocolate brownie for a deeply indulgent finish.

ALLERGENS Gluten (Wheat), Egg, Milk, Soya†

Raspberry & White Chocolate Brownie

A rich brownie pairing sweet white chocolate with bright raspberry flavour.

ALLERGENS Recipe / supplier confirmation required†

Kunafa Brownie

A rich brownie with crisp kunafa pastry for a contrasting crunch.

ALLERGENS Recipe / supplier confirmation required†

Caramel Panna Cotta

Silky panna cotta with a rich caramel flavour, served chilled.

ALLERGENS Recipe / supplier confirmation required†

Lemon Posset

A smooth, silky lemon cream dessert with a bright citrus finish, served chilled for a light and elegant option.

ALLERGENS Milk†

Oreo Pudding Parfait

Layers of creamy pudding, crushed Oreo biscuits and whipped cream served chilled.

ALLERGENS Gluten (Wheat), Milk, Soya†

Tiramisu

Espresso-soaked sponge fingers layered with mascarpone and cocoa for a rich, elegant chilled dessert.

ALLERGENS Gluten (Wheat), Egg, Milk†

Caramel Chocolate Brownie

A fudgy chocolate brownie layered with caramel and served warm for an extra-indulgent twist.

ALLERGENS Gluten (Wheat), Egg, Milk, Soya†

Coconut Brownie

A rich chocolate brownie with a sweet coconut twist.

ALLERGENS Recipe / supplier confirmation required†

Millionaire's Shortbread

A buttery shortbread base layered with soft caramel and finished with rich chocolate.

ALLERGENS Gluten (Wheat), Milk, Soya†

Milk Cakes

Vanilla Milk Cake

Soft milk-soaked sponge with a delicate vanilla flavour and a creamy finish.

ALLERGENS Recipe / supplier confirmation required†

Strawberry Milk Cake

Light sponge soaked in sweet milk, topped with strawberry cream and a fruity strawberry topping for a fresh, indulgent dessert.

ALLERGENS Gluten (Wheat), Milk; may include Egg†

Biscoff Milk Cake

Soft sponge soaked in sweet milk, topped with Biscoff cream, biscuit spread and caramelised biscuit crumbs for a rich, comforting finish.

ALLERGENS Gluten (Wheat), Milk, Soya; may include Egg†

Cakes

Fresh Cream Cake

Soft sponge layered with fresh whipped cream for a light, classic celebration dessert.

ALLERGENS Gluten (Wheat), Egg, Milk†

Chocolate Fudge Cake

Moist chocolate cake finished with a velvety fudge sauce for a rich, crowd-pleasing dessert.

ALLERGENS Gluten (Wheat), Egg, Milk, Soya†

Lemon Cake

Soft lemon cake with a bright citrus flavour and a delicate sweetness.

ALLERGENS Recipe / supplier confirmation required†

Black Cherry Cake

A rich cake with a deep, fruity black cherry flavour.

ALLERGENS Recipe / supplier confirmation required†

Red Velvet Cake

Soft red velvet cake with a delicate cocoa flavour.

ALLERGENS Recipe / supplier confirmation required†

Tres Leches Milk Cake

Light sponge soaked in a classic three-milk blend and topped with whipped cream for a soft, moist and delicately sweet dessert.

ALLERGENS Gluten (Wheat), Milk; may include Egg†

Pistachio Milk Cake

Soft sponge soaked in sweet milk, topped with pistachio cream and crushed pistachios for a rich, nutty and indulgent dessert.

ALLERGENS Gluten (Wheat), Milk, Nuts (Pistachio); may include Egg†

Chocolate Cake

Soft chocolate cake with a rich cocoa flavour for a classic dessert choice.

ALLERGENS Recipe / supplier confirmation required†

Caramel Chocolate Cake

Rich chocolate cake with sweet caramel for an indulgent finish.

ALLERGENS Recipe / supplier confirmation required†

Raspberry & White Chocolate Cake

A soft cake pairing bright raspberry with the delicate sweetness of white chocolate.

ALLERGENS Recipe / supplier confirmation required†

Carrot & Walnut Cake

A moist carrot cake with walnuts for a gently nutty flavour and satisfying texture.

ALLERGENS Recipe / supplier confirmation required†

Cake Pops

Bite-sized cake treats on sticks, ideal for a playful dessert display.

ALLERGENS Recipe / supplier confirmation required†

Traditional Desserts

Trifle

Sponge, fruit, custard and whipped cream layered into a timeless celebration favourite.

ALLERGENS Gluten (Wheat), Egg, Milk†

Eton Mess

Fresh strawberries, crisp meringue and whipped cream folded together for a light, summery dessert.

ALLERGENS Egg, Milk†

Raspberry Cranachan

A Scottish raspberry dessert with cream and oats for a light, fruity finish.

ALLERGENS Recipe / supplier confirmation required†

Fruit Meringue Trifle

Layers of crisp meringue, creamy custard and fresh fruit for a light, textured dessert.

ALLERGENS Egg, Milk†

Mixed Berry Pavlova

Crisp meringue with a soft centre, topped with whipped cream, mixed berries and fruit coulis.

ALLERGENS Egg, Milk†

Warm Desserts

Sticky Toffee Pudding

Moist sponge served warm with rich toffee sauce and a choice of cream or ice cream.

ALLERGENS Gluten (Wheat), Egg, Milk†

Cookie Dough

Soft chocolate-chip cookie dough served warm and indulgent.

ALLERGENS Gluten (Wheat), Milk, Soy†

Apple Crumble & Custard

Warm cinnamon apples beneath a buttery crumble topping, served with smooth custard.

ALLERGENS Gluten (Wheat), Milk†

Churros

Warm churros coated in cinnamon sugar and served with chocolate dipping sauce.

ALLERGENS Gluten (Wheat), Milk, Soy†

Dessert Trio

Three mini desserts. One elegant finish.

Choose any three desserts from our Classic Dessert Collection and have them presented as individual miniatures for each guest. It is a refined way to offer variety without committing to a full dessert buffet.

Choose any 3 Classic Desserts

Desi desserts are not available as part of the Dessert Trio. Allergens vary by dessert selection†

Dessert Experiences

Choose the finish that suits your celebration: a shared dessert stand, a classic buffet, soft-serve ice cream, a live dessert station or our full dessert theatre. Each buffet experience includes a styled display, with more variety and interactive treats as you move up the collection.

The Dessert Stand

30 Individual Desserts with 6 Classic Varieties

An afternoon tea style stand filled with six varieties of miniature classic desserts, with five of each variety beautifully arranged for guests to share.

Choose 6 Classic Desserts. Each stand contains 30 individual desserts in total: 6 varieties × 5 of each. Classic desserts only; Desi desserts are not included.

Available as a premium presentation option. The number of stands and any supplement are confirmed with your quotation.

ALLERGENS Varies by dessert selection†

The Dessert Collection

5 Classic Desserts

A styled dessert buffet with five favourites from our Classic Dessert Collection, giving guests a varied sweet finish to their meal.

Includes:

- 5 desserts from the Classic Dessert Collection
- Styled dessert buffet presentation

Classic desserts only. Desi desserts are not included in this experience.

ALLERGENS Varies by dessert selection†

The Deluxe Dessert Collection

6 Classic Desserts with Mr Whippy

A six-dessert buffet with Mr Whippy soft-serve ice cream, letting guests finish their desserts with a swirl of ice cream or create a treat of their own.

Includes:

- 6 desserts from the Classic Dessert Collection
- Mr Whippy Soft-Serve Station
- Ice cream toppings and sauces
- Styled dessert buffet presentation

Classic desserts only. Desi desserts are not included in this experience.

ALLERGENS Varies by dessert selection; soft serve contains Milk. Cones and toppings may include Gluten (Wheat), Soya, Nuts and Peanuts†

The Signature Sweet Experience

6 Desserts with a Live Station Plus Mr Whippy and Popcorn

Bring dessert to life with six buffet selections, freshly made waffles or Dutch pancakes, Mr Whippy soft serve and warm popcorn. Guests can customise their treats with a full selection of toppings and sauces.

Includes:

- 6 dessert selections
- Choice of Waffle Station or Dutch Pancake Station
- Mr Whippy Soft-Serve Station
- Fresh Popcorn Station
- Full selection of toppings and sauces
- Styled dessert buffet presentation

Choose any combination of Classic Desserts and these selected Desi Desserts: Gajar Ka Halwa, Kheer and Sweet Rice (Mattanjan). These choices form part of your six dessert selections.

ALLERGENS Varies by dessert and station selection†

The Ultimate Dessert Theatre

8 Desserts and 3 Chosen Stations Plus Mr Whippy and Popcorn

Our largest dessert experience combines an eight-dessert buffet with three interactive stations of your choice, plus Mr Whippy soft serve and fresh popcorn. Choose contrasting stations to give guests a varied, memorable finish to the celebration.

Includes:

- 8 dessert selections
- Choice of 3 additional experiences from the Interactive Station Collection
- Mr Whippy Soft-Serve Station
- Fresh Popcorn Station
- Toppings, sauces and accompaniments matched to your chosen stations
- Styled dessert buffet presentation

Choose any combination of Classic Desserts and these selected Desi Desserts: Gajar Ka Halwa, Kheer and Sweet Rice (Mattanjan). These choices form part of your eight dessert selections.

Mr Whippy and Fresh Popcorn are included in addition to your three chosen stations.

ALLERGENS Varies by dessert and station selection†

Included Favourites

Mr Whippy is included with Deluxe, Signature and Ultimate. Fresh Popcorn is included with Signature and Ultimate. Both are additional to Ultimate's three chosen stations.

Mr Whippy Soft-Serve Station

Classic soft-serve ice cream served in cones or tubs with a colourful selection of sauces and toppings.

ALLERGENS Milk; cones and toppings may include Gluten (Wheat), Soya, Nuts and Peanuts†

Fresh Popcorn Station

Freshly prepared popcorn served warm for a fun, nostalgic treat that keeps guests coming back for another handful.

ALLERGENS Varies by flavouring; may include Milk†

Interactive Station Collection

With The Ultimate Dessert Theatre, choose three experiences from the collection below. Mr Whippy and Fresh Popcorn are already included separately. Final station selections are confirmed with your coordinator, subject to venue facilities, guest numbers, power requirements and event arrangements.

Dual Chocolate Fountain

Flowing white and milk chocolate served side by side, with fruit, marshmallows and biscuits for dipping. Both chocolate flavours are included as one station choice.

ALLERGENS Milk, Soya, Gluten (Wheat)†

Waffle Station

Fresh waffles cooked to order and finished by guests with fruit, sauces, spreads, sweets and crunchy toppings.

ALLERGENS Gluten (Wheat), Milk, Egg, Soya; may include Nuts and Peanuts†

Dutch Pancake Station

Warm mini Dutch pancakes made fresh and loaded with a choice of fruit, sauces, spreads and sweet toppings.

ALLERGENS Gluten (Wheat), Milk, Egg, Soya; may include Nuts and Peanutst†

Churros Station

Fresh warm churros dusted with cinnamon sugar and served with a selection of rich dipping sauces.

ALLERGENS Gluten (Wheat), Milk, Soya†

Mini Doughnut Station

Warm mini doughnuts finished to order with sugar, sauces, glazes and a choice of playful toppings.

ALLERGENS Gluten (Wheat), Milk, Egg, Soya†

Milkshake Station

Fresh milkshakes blended to order in a selection of flavours, with optional sauces, whipped cream and toppings.

ALLERGENS Milk; flavourings and toppings may include Gluten (Wheat), Soya and Nutst†

Loaded Brownie Bar

Warm brownie pieces piled with ice cream, sauces, crushed biscuits, sweets and toppings for a seriously indulgent build-your-own dessert.

ALLERGENS Gluten (Wheat), Egg, Milk, Soya; may include Nuts and Peanutst†

Dessert Taco Bar

Sweet crisp taco shells filled to order with ice cream, fruit, chocolate, creams and crunchy toppings for something a little unexpected.

ALLERGENS Gluten (Wheat), Milk; toppings may include Egg, Soya, Nuts and Peanutst†

Warm Cookie Dough Station

Warm cookie dough served soft and gooey, ready to be finished with ice cream, sauces and indulgent toppings.

ALLERGENS Gluten (Wheat), Milk, Soya; may include Egg, Nuts and Peanutst†

Hot Chocolate Station

Rich hot chocolate served with marshmallows, whipped cream, sauces and finishing toppings for a cosy late-evening treat.

ALLERGENS Milk, Soya; toppings may include Gluten (Wheat) and Nutst†

Sundae Bar

Guests build their own ice cream sundae with sauces, sprinkles, sweets, fruit, whipped cream and crunchy toppings.

ALLERGENS Milk; toppings may include Gluten (Wheat), Soya, Nuts and Peanutst†

Dubai Chocolate Cups

Individual cups inspired by the viral Dubai-style combination of rich chocolate, pistachio and crisp kunafa-style filling.

ALLERGENS Milk, Nuts (Pistachio), Gluten (Wheat), Soya†

Cheesecake Decorating Bar

Mini cheesecakes ready for guests to finish with fruit, sauces, crumbs, chocolates and other toppings.

ALLERGENS Gluten (Wheat), Milk, Egg; toppings may include Soya and Nutst†

Drinks

Refresh the table throughout the evening with fruity favourites, milkshakes and traditional drinks.

Fruit Punch

A vibrant blend of tropical fruit juices with a bright balance of sweetness and tang.

ALLERGENS No major allergens identified†

Shikanjvi

Traditional South Asian lemonade with fresh lime, mint and spices for a zesty, cooling drink.

ALLERGENS No major allergens identified†

Strawberry Milkshake

Fresh strawberries blended with milk and ice cream for a rich, fruity shake.

ALLERGENS Milk†

Vanilla Milkshake

A classic vanilla milkshake made with ice cream and milk for a smooth, creamy finish.

ALLERGENS Milk†

Mango Lassi

A traditional yoghurt drink blended with mango for a smooth, cooling and gently sweet finish.

ALLERGENS Milk†

Pink Lemonade

Refreshing lemonade with a soft pink finish and a gentle balance of sweetness and citrus.

ALLERGENS No major allergens identified†

Mango Milkshake

Ripe mango blended with milk and ice cream for a smooth, tropical milkshake.

ALLERGENS Milk†

Chocolate Milkshake

Chocolate ice cream, milk and syrup blended into a smooth, indulgent drink.

ALLERGENS Milk, Soya†

Oreo Milkshake

Oreo biscuits blended with ice cream and milk for a thick, creamy shake with plenty of texture.

ALLERGENS Gluten (Wheat), Milk, Soya†

Soft Drinks

Simple classics kept chilled and ready throughout the celebration.

Irn-Bru

The unmistakable Scottish favourite, chilled and refreshing.

ALLERGENS No major allergens identified†

Cola

A classic chilled cola with its familiar caramel character and lively fizz.

ALLERGENS No major allergens identified†

Diet Irn-Bru

The sugar-free version of the Scottish classic.

ALLERGENS No major allergens identified†

Diet Cola

A lighter sugar-free cola, served chilled.

ALLERGENS No major allergens identified†

Still Water

Pure still water for simple, refreshing hydration throughout the meal.

ALLERGENS No major allergens identified†

After Dinner

End on a warm note with familiar teas, coffee or a traditional chai service.

English Tea

Classic black tea served with milk for a simple, comforting finish.

ALLERGENS Milk†

Kashmiri Pink Tea

Traditional Kashmiri tea with green tea leaves, warm spices and cream, known for its delicate fragrance and signature pink colour.

ALLERGENS Milk†

Mint Tea

Fresh mint brewed into a light, clean and refreshing tea.

ALLERGENS No major allergens identified†

Coffee

Smooth, aromatic coffee served after dinner for a clean, familiar finish to the meal.

ALLERGENS No major allergens identified†

Karak Chai

Strong black tea brewed with cardamom and condensed milk for a rich, creamy and aromatic cup.

ALLERGENS Milk†

Desi Chai

Traditional South Asian tea brewed with milk, black tea and warming spices such as cardamom and ginger.

ALLERGENS Milk†

UK 14 Major Allergens

Celery • Cereals containing gluten (including wheat, rye, barley and oats) • Crustaceans • Eggs • Fish • Lupin • Milk • Molluscs • Mustard • Peanuts • Sesame • Soya • Sulphur dioxide / sulphites • Tree nuts

Classic

A complete celebration menu built around familiar favourites.

Reception Drinks

MANGO JUICE
GUAVA JUICE

Reception Food

CHANNA PAPADI CHAAT

Starters

TANDOORI CHICKEN TIKKA
SEEKH KEBAB
ACHARI BABY POTATOES

Main Course

CHICKEN PILAU RICE
LAMB KORMA
CHICKEN KARAHI
CHANNA DAAL

Breads

PLAIN NAAN

Salad and Condiments

MIXED SALAD
JEERA RAITA
MINT & CORIANDER CHUTNEY
RED CHILLI CHUTNEY

Dessert

GULAB JAMUN & ICE CREAM

Table Drinks

IRN-BRU · COCA-COLA · STILL WATER
DIET COKE AVAILABLE ON REQUEST

Menu B

Reception Drinks

MANGO JUICE

ORANGE JUICE

Reception Food

SAMOSA CHAAT STATION

Starters

CHICKEN FILLET STEAKS WITH PERI PERI SAUCE

SEEKH KEBAB

LAHORI FISH MASALA

ACHARI BABY POTATOES

Main Course

CHICKEN PILAU RICE

LAMB KORMA

CHICKEN HANDI

CHANNA DAAL

Breads

PLAIN NAAN

Salad and Condiments

MIXED SALAD

CLASSIC RAITA

MINT & CORIANDER CHUTNEY

RED CHILLI CHUTNEY

Desserts

GAJAR KA HALWA

MANGO & PASSIONFRUIT CHEESECAKE

Table Drinks

IRN-BRU · COCA-COLA · STILL WATER

DIET COKE AVAILABLE ON REQUEST

Signature

Our recommended combination of reception favourites, a balanced meal and a dessert buffet.

Reception Drinks

VIRGIN MOJITO · STRAWBERRY DAIQUIRI · MANGO JUICE

Reception Food

**MINI CHICKEN SLIDERS
FIRECRACKER CHICKEN SHOTS
SAMOSA CHAAT STATION**

Starters

**CAJUN CHICKEN FILLETS WITH PEPPERCORN SAUCE
CHAPPLI KEBAB
SALMON FISH MASALA
ACHARI BABY POTATOES
CHICKEN CRÈME PASTA**

Main Course

**LAMB PILAU RICE
LAMB KORMA
CHICKEN KARAHI
CHANNA DAAL**

Breads

PLAIN NAAN · GARLIC NAAN

Salad and Condiments

**MIXED SALAD
CLASSIC RAITA
MINT & CORIANDER CHUTNEY
RED CHILLI CHUTNEY**

The Dessert Collection

CHOOSE 5 DESSERTS FROM THE CLASSIC DESSERT COLLECTION

Classic desserts only. Desi desserts are not included in this selection.

Table Drinks

**IRN-BRU · COCA-COLA · STILL WATER
DIET COKE AVAILABLE ON REQUEST**

Grand

A generous celebration menu with lamb chops, fish pakora and a reception chocolate fountain.

Reception Drinks

**RASPBERRY MOJITO · MANGO SUNRISE
STRAWBERRY DAIQUIRI · TROPICAL JUICE**

Reception Food

**MINI LAMB SLIDERS
FIRECRACKER CHICKEN SHOTS
SAMOSA CHAAT STATION
CHOCOLATE FOUNTAIN WITH DIPPING ACCOMPANIMENTS**

Starters

**BABY CHICKEN GRILL
KASHMIRI LAMB CHOPS
FISH PAKORA
SEEKH KEBAB
VEGETABLE CRÈME PASTA**

Main Course

**LAMB PILAU RICE
CHARSI LAMB KARAHI
CHICKEN HANDI
ALOO PALAK**

Breads

PLAIN NAAN · GARLIC NAAN · ROGNI NAAN

Salads and Condiments

**MIXED SALAD · FATTOUSH SALAD
CLASSIC RAITA
MINT & CORIANDER CHUTNEY · RED CHILLI CHUTNEY · PLUM CHUTNEY**

The Dessert Collection

CHOOSE 5 DESSERTS FROM THE CLASSIC DESSERT COLLECTION

Classic desserts only. Desi desserts are not included in this selection.

Table Drinks

**IRN-BRU · COCA-COLA · STILL WATER
DIET COKE AVAILABLE ON REQUEST**

Royal

A grazing reception, tender Sajji lamb shoulder and the Signature Sweet Experience.

Reception Drinks

**MANGO & PASSIONFRUIT COOLER · STRAWBERRY DAIQUIRI
VIRGIN MOJITO · FRESHLY SQUEEZED ORANGE JUICE**

Reception Food

**THE GRAZING BAR
TEMPURA KING PRAWNS
MINI CHICKEN SLIDERS
SAMOSA CHAAT STATION**

Starters

**MALAI CHICKEN TIKKA
SALMON FISH MASALA
KOBEDA KEBAB
CHICKEN PASTA ROSA**

Main Course

**SAJJI LAMB SHOULDER
JEERA PILAU RICE
GARLIC CHILLI CHICKEN
BHINDI MASALA
CHANNA DAAL**

Breads

PLAIN NAAN · GARLIC NAAN · ROONI NAAN

Salads and Condiments

**DECORATIVE SALAD · RUSSIAN SALAD
CLASSIC RAITA
MINT & CORIANDER CHUTNEY · RED CHILLI CHUTNEY · PLUM CHUTNEY**

The Signature Sweet Experience

**CHOOSE 6 DESSERTS
CHOOSE A WAFFLE STATION OR DUTCH PANCAKE STATION
MR WHIPPY SOFT-SERVE ICE CREAM MACHINE · FRESH POPCORN MACHINE
FULL SELECTION OF TOPPINGS AND SAUCES · STYLED DESSERT BUFFET**

Table Drinks

**IRN-BRU · COCA-COLA · STILL WATER
DIET COKE AVAILABLE ON REQUEST**

Diamond

A Raan lamb centrepiece, two reception stations and the Ultimate Dessert Theatre.

Reception Drinks

PASSIONFRUIT MOJITO · STRAWBERRY DAIQUIRI
MANGO SUNRISE · FRESHLY SQUEEZED ORANGE JUICE

Reception Food

TEMPURA KING PRAWNS · MINI LAMB SLIDERS
FIRECRACKER CHICKEN SHOTS
SAMOSA CHAAT STATION · CHICKEN TACO STATION
DECORATIVE FRUIT DISPLAY

Starters

LAMB LEG RAAN STEAM ROAST
BABY CHICKEN GRILL
GARLIC & CHILLI SALMON
ACHARI ALOO
VEGETABLE CRÈME PASTA

Main Course

JEERA PILAU RICE
CHARSI CHICKEN KARAHI
DAAL MAKHANI
VEGETABLE JALFREZI

Breads

PLAIN NAAN · GARLIC NAAN · ROONI NAAN

Salads and Condiments

DECORATIVE SALAD · FATTOUSH SALAD · RUSSIAN SALAD
CLASSIC RAITA
MINT & CORIANDER CHUTNEY · RED CHILLI CHUTNEY · PLUM CHUTNEY

The Ultimate Dessert Theatre

CHOOSE 8 DESSERTS AND 3 INTERACTIVE DESSERT STATIONS
STATIONS SELECTED FROM THE INTERACTIVE STATION COLLECTION
TOPPINGS, SAUCES AND ACCOMPANIMENTS FOR YOUR CHOSEN STATIONS
STYLED DESSERT BUFFET PRESENTATION

Table Drinks

IRN-BRU · COCA-COLA · STILL WATER
DIET COKE AVAILABLE ON REQUEST