



THE
AUCTION HOUSE
BANQUETING BAR CONFERENCE

FOR YOUR DREAM WEDDING CELEBRATION

ASIAN WEDDING MENU 2010

STARTERS (NON-VEG)

- ANY TWO OF YOUR CHOICE

- Chicken tikka – tender pieces of chicken marinated in yoghurt, garlic, cumin & chili oil
- Tandoori chicken – tender pieces of baby chicken on bone marinated in traditional tandoori masala
- Lamb chops – pieces of baby lamb chop marinated in yoghurt, saffron, lime & mustard oil
- Lamb seekh kabab – traditional lamb seekh kebab cooked in tandoor
- Fish amritsari- fish marinated in selected spices with gram flour & fried in mustard oil
- Seafood tikki – mixed seafood fish cakes with lime leaf & ginger & Indian spices. (Supplement) £1.00
- King prawn rolls – whole tiger prawn spring rolls with delicious lime & chilli spices. (Supplement) £1.00

STARTERS (VEG)

- ANY TWO OF YOUR CHOICE

- Punjabi Samosa - stuffed with delicately spiced potatoes, peas, and herbs.
- Vegetable spring roll – baby spring rolls with spicy mixed vegetable filling
- Paneer spring roll – baby spring rolls with spicy Indian cheese filling
- Aloo tikki with chana – spicy home made potato fitter with mashed potato, herb & spices
- Vegetable pakora - Assorted seasonal vegetable bhajia gently seasoned and crisp fried in a batter.
- Chilli paneer – home made paneer with mix peppers & onion in Chinese style spicy garlic sauce.

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MAIN COURSE (NON-VEG)

- ANY TWO OF YOUR CHOICE

- Chicken curry – tender pieces of chicken cooked in onion, tomato, ginger, & garlic based curry sauce
- Chicken Karhai Masala –Chicken breast pieces cooked with onion, tomato, mixed pepper & whole spices
- Chicken Saag - tender pieces of baby chicken cooked to gather with creamed baby spinach
- Butter Chicken – pieces of chicken breast cooked with tomato butter sauce and ginger
- Lamb curry – pieces of Baby lamb cooked slowly with onion- tomato & spices in traditional Indian style
- Lamb masala – tender pieces baby lamb cooked in onion, tomato, ginger, & garlic based masala sauce
- Lamb Saag - tender pieces of baby lamb cooked to gather with creamed baby spinach
- Fish curry – fresh Scottish salmon cooked in onion- tomato & spices with curry leaf & mustard seed
- Prawn masala –Tiger prawn cooked with onion, tomato, ginger, garlic& lime juice. (Supplement) £2.50

FOR YOUR DREAM WEDDING CELEBRATION

MAIN COURSES (VEG)

- ANY TWO OF YOUR CHOICE

- Shahi paneer - home made paneer cooked in creamy tomato butter sauce with spices
- Karhai paneer – home made paneer cooked with onion, tomato, mixed pepper & spices
- Matter paneer – Indian cottage cheese cooked with garden fresh peas in onion-tomato sauce
- Palak paneer – Indian cottage cheese cooked to gather with creamed baby spinach
- Mushroom matter – Garden fresh mushroom & green peas cooked to gather with onion- tomato & spices
- Seasonal mix vegetable – a combination of selected seasonal vegetable from locale market
- Aloo Gobhi Masala - Fresh cauliflower and potatoes, cooked dry in onions, tomatoes and herbs
- Aloo Palak - Garden fresh baby spinach cooked together with new potatoes
- Aloo Bhindi - Okra and new potatoes cooked together with tomatoes wedges
- Chana Masala - Slow cooked chickpeas in a tomato – ginger based masala sauce
- Dal makhani – A very smooth & rich black lentil cooked slowly hours in tandoor
- Kashmiri Dal –chic pea lentil cooked slowly hours in Kashmiri spices

RICE / BIRYANI

- ANY ONE OF YOUR CHOICE

- Jeera pilau -Basmati rice cooked with cumin seed & fresh coriander
- Pea & Cumin Pilau - Basmati rice cooked with cumin seeds, green peas & spices
- Basmati Rice - Pilau rice steamed to perfection with a touch of lime juice & saffron
- Lamb Biryani - Tender pieces of baby lamb cooked on born with to gather with basmati rice (Supplement) £1.00
- Chicken Biryani - Tender pieces of chicken cooked with rice in the traditional Indian method (Supplement) £1.00

COMPLIMENTARY INDIAN BREAD BASKET, SALAD, RAITA WILL BE SERVED WITH ALL MAIN COURSES ON EACH TABLE

DESSERT

- ANY ONE OF YOUR CHOICE

- Shahi rasmalai - Rich creamy pistachio rasmalai with saffron sauce
- Honey greased jamun - Indian sponge dumpling served in rich cardamom & honey syrup
- Gajrella – creamy carrot pudding with pistachio with vanilla ice cream
- Ice creams – vanilla, chocolate, coffee, strawberry, mint, pistachio, cinnamon and coconut
- Sorbets – mango, blackcurrant, lemon, coconut, raspberry, green apple

DRINKS (UNLIMITED)

- Coca Cola
- Juice (Orange or Tropical)
- Water (Bottled)

All prices are inclusive of 8 hours of usage.

Additional hours will be charged at £500.

To confirm the booking a non returnable deposit of 20% of the total is required.

Each booking requires a £1000 returnable deposit for breakages.

Minimum guests 100.

For 100 - 250 guests a supplement of £8 per guest is chargeable.

We will be pleased to provide a bespoke quotation based upon your requirements.