



TFI WALI

MENU BROCHURE 2024

AWARD WINNING FUSION EVENT CATERING



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YOUR EVENT IS OUR EVENT

Simply cooked with love, great food is what we do. Over the years, The Funky Indianwali has led the way in fusion event catering from canapes to finger buffets to fine dining or street food cuisine with our corporate food truck. Established in 2019, the business has evolved to become the North East's premier & award-winning cross fusion corporate event catering company. High profile clients include The Indian National Cricket team, Bollywood luminates, corporate clients such Rolls Royce, Greggs, Newcastle University & more... The business also prides itself on partnering as a preferred caterer for a number of prestigious venues across the North East of England.



We welcome you to explore our menus. PLEASE NOTE: bespoke menus are available to tailor to your specific event, so if you have something in mind then talk to us, we would be more than happy to create something to make your event that extra special.

Best wishes

Kam & Nedhi Chera



KEY

GF – Gluten Free
V – Vegetarian
VG – Vegan



BREAKFAST MENU

OPTION A

£3.95 + vat per person

- Bacon Rolls
- Scrambled Egg Rolls
- Vegan Sausage in a Bun V VG

OPTION B

£4.95 + vat per person

- Award Winning Bacon Pakora Rolls
- TFI Masala Omelette Rolls V
- Vegan masala omelette wrap V VG

COLD BUFFET MENU

OPTION A

Finger Buffet £10.50 + vat per person

- Selection of daily sandwiches in wraps bread & buns (both vegan & non veg).
- Selection of daily savouries including spring rolls, bhajis small bites V VG
 - Nachos V VG GF
- Mini muffins/tray bake V VG

OPTION B

Finger Buffet £13.95 + vat per person

- Ham Salad Rolls
- Pulled Chicken Tikka wraps
- Masala Chickpea wraps V VG
- Cheese Savoury sandwiches or Hummus & Roast Vegan sandwiches
 - Veg Onion Bhajis V VG GF
 - Mini Pizza Bites V
 - Fresh fruit V VG GF
- Mini muffins/tray bake V VG GF

OPTION C

Finger Buffet £17.95 + vat per person

- Selection of sandwiches from Menu B
- Sautéed fusion mixed salad V VG GF
- Cheese, pate, jalapenos and sun-dried tomato antipasti platter V GF
 - Mini Vegetarian Quiche V
 - mini pork pies/samosa/spring rolls/mini pizza bites V VG
 - Masala Nachos V VG GF
- Fresh assorted fruit V VG GF
- Cake V



VEGAN/VEG BREAKFAST MENU

VEG BREAKFAST MENU

£3.95 + vat per person

Mini Fruit Bowls V VG GF

Scrambled Egg Rolls V

DELUX VEG BREAKFAST MENU

£4.95 + vat per person

TFI Signature Masala Omelette Rolls V

Vegan Masala Toasties with a twist V VG

COLD VEGETARIAN/VEGAN BUFFET MENU

OPTION A

Finger Buffet A £13.95 + vat per person

Selection of sandwiches V VG

-

Quorn chicken tikka &
masala veg wraps V VG

-

Homemade samosa/spring rolls V VG

-

Nachos V VG GF

-

Tray bake Cake V VG

-

Mint yoghurt/sweet chilli sauce V VG

-

OPTION B

Finger Buffet £18.95 + vat per person

Sautéed fusion mixed salad V VG GF

-

Cheese, jalapenos and
sun-dried tomato platter V GF

-

Selection of sandwiches V VG

-

Veg Chicken tikka mini wraps V VG

-

Signature Veg Mumbai Roll V

-

Mini Vegetarian Quiche V

Mini Samosa/spring rolls V VG

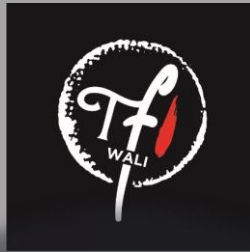
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Masala spiced Nachos V VG

-

Fresh fruit V GF

Cake V VG



CANAPÉS

STANDUP | NETWORK | BITE SIZE DINING

INFORMAL SOCIAL GRAZING DINING

3 CANAPES £12

4 CANAPES £15

5 CANAPES £20

PER PERSON PLUS VAT

Prices all-inclusive of staffing, cutlery & crockery.
(Full pre order and allergen details required 14 days prior to event)

SPINACH & FETA PUFFS **V**

PLOUGHMANS NIBBLES **V**

TOMATO, RED ONION &
GLARLIC BRUSCHETTA **V**

VEG SAMOSA PARCEL,
TARMIND SAUCE **V VG**

SPICED FALAFEL, RED
PEPPER HUMMUS,
TZATZIKE **V**

PORK PATE & PEASE
PUDDING ON CROTSTINI

CHICKEN LIVER PATE ON
CROSTINI WITH CHUTNEY

PRAWN ON MINI NAAN
PUREE

VEG PAKORA & TOMATO
TAR TAR SAUCE **V VG GF**

MINI VEG VADA PAV SIDERS
V VG

POPPADOM SCOOPS WITH
MANGO SALSA **V VG**

WATER MELON, FETA, BASIL
& CHILLI BALSAMIC **V GF**

SALMON MOUSSE WITH
LEMON CRÈME FRAICHE &
CHIVE

CHICKEN TIKKA ON NAAN
BREAD, MINT SAUCE

MINI LAMB KHEEMA
SLIDER, PICKLED ONIONS

MINI CHEESEBURGER
SLIDERS, RELISH & PICKLE

CHEESEY MASALA
CHICKPEA ON NAAN BREAD
V

POTATO ROSTI, SWEET
CORN & RED ONION SALSA
V VG GF

MASALA CHEESEY PUFF
BITE **V**

SEEKH KEBAB IN A GLASS &
MINT YOGHURT **GF**

MASALA FISH & CHIPS **GF**

NORTHUMBERLAND
SAUSAGE & MASH **GF**

SPICED HADDOCK &
POTATO FISH CAKE **GF**

PULLED BEEF IN SWEET
CHILLI, HORSERADISH
CREAM

BESPOKE OPTIONS AVAILABLE

ALLERGENS

We cater for gluten free and all allergens with lots of love and care. Please inform us of your allergy requests and we will endeavour to meet your requirements to make your event as efficient and as smooth as possible.

We operate a nut free policy however, some of our sourced menu items contain allergens. Our food is prepared and stored in areas in which other allergic ingredients are present. Therefore, consequently, we cannot guarantee that all dishes are 100% free from allergic ingredients due to the preparation and cooking process. If you have an allergy, please inform ourselves or venue team so we can refer to our allergen matrix.



HOT FORK BUFFET MENU

Prices all inclusive of staffing, cutlery & crockery.

OPTION A

Choose any 3 Dishes plus potato wedges & garlic breads.

Hot Buffet £20 + vat per person

Pulled chicken tikka
toasted wraps.

--
Vegetarian Cottage
Pie. VG

--
Chicken pasta bake.

--
Selection of daily
savouries including
spring rolls, bhajis &
small bites. V VG

--
Homemade Big Mama's
Lasagne.

--
Veg Mexican chilli & rice.
V VG GF

--
Potato wedges & garlic
breads. VG

OPTION B

Choose any 3 Dishes & 2
condiments.

Hot Buffet £25 + vat per person

Caribbean Jerk chicken
curry. GF

--
Moroccan spiced roast
vegetable tagine. V VG

--
Garlic Chicken
village curry. GF

--
Sauteed potato and pea
curry in a rich masala
onion gravy. V VG GF

--
Basmati rice. V VG GF

--
Naan & Mixed Salad.
V VG GF

--
Chickpea and Bombay
potato salad. VG

--
Flatbreads. VG

OPTION C

Whole menu will
be served

Hot Buffet £30 + vat per person

Mushroom Stroganoff.
V GF

--
Chicken breast in a
creamy tomato picante
sauce with garlic and
ginger with a hint of chilli.
GF

--
Chunks of Salmon in a
tandoori creamy dill
marinate. GF

--
Garlic and rosemary
potatoes. V VG GF

--
Cumin infused
basmati rice.
V VG GF

--
Luxury fusion mixed
salad. V VG GF

BESPOKE OPTIONS AVAILABLE AS WELL AS MIX AND MATCH BETWEEN MENUS

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BOWL FOOD MENU

STANDUP | DINE | BOWL FOOD

INFORMAL SOCIAL GRAZING DINING

MAIN COURSE £20 plus VAT Per Person

TAPAS STYLE £35 plus VAT Per Person

(2 Dishes per person)

THAI PRAWN RED CURRY GF
WITH BASMATI STEAMED RICE

THAI VEGETABLE RED CURRY V GF
WITH BASMATI STEAMED RICE

STEAK DIANE
BRAISED with MINI ROASTIES

CHICKEN & CHORIZO GF
With ROASTIES

CHICKEN PANCETTA GF
SAUTEED IN LEEKS AND BACON WITH
GARLIC CRUSHED BABY POTATOES

CHICKEN STROGNANOFF GF
ONIONS, MUSHROOMS, CREAM & PAPRIKA
WITH RICE

ROAST TERIYAKI SALMON GF
STEAMED VEGETABLES & GARLIC POTATOES

HOUSE SPECIAL LAMB CURRY (can be GF)
WITH BASMATI RICE, NAAN & POPPADOMS

CHILLI CON CARNE GF
BASMATI RICE, PAPRIKA & PARSLEY

VEGAN MEXICAN CHILLI V VG GF
BASMATI RICE, PAPRIKA & PARSLEY

INDO CHINESE CHILLI PANEER V
ONIONS, PEPPERS IN FUSION SAUCE WITH RICE

OVEN BAKED SEABASS GF
STEAMED RICE IN A GARLIC, LEMON & PARSLEY
SAUCE

THE FUNKY WALI VEG CURRY V VG (can be GF)
CUMIN INFUSED BOMBAY ALOO WITH
TURKHA DAAL served with SALAD, RICE,
NAAN & POPPADOMS

CHICKEN DOPIAZA (can be GF)
CUMIN INFUSED RICE WITH TURKHA
DAAL served with SALAD, NAAN & POPPADOMS.

Prices all inclusive of staffing, cutlery & crockery.

BESPOKE OPTIONS AVAILABLE

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AFTERNOON TEA

From £27 plus VAT Per Person

(Full pre order and allergen details required 14 days prior to event)

SANDWICHES & WRAPS

PLEASE SELECT 3

Ham, cheese & pickle
Red Leicester & spring onion V
Egg mayonnaise & wild cress V
Signature Mumbai Sandwich V
Masala chickpea wrap V VG
Hummus & roast veg wrap V VG
Lamb kheema pav burger
Ham & coleslaw
Mixed Bean wrap V VG
Chicken tikka wrap

SAVOURIES

PLEASE SELECT 3

Mini bhajis V VG
Mini homemade quiche
Mini veg samosa V VG
Cheese scone V
Mini bruschetta V
Cheese rolls V
Sausage rolls
Fruit scone with jam, butter
& clotted cream V

Selection of Sweet Treats

Assortment of sweet Indian delicacies
Assorted macaroons
Homemade chocolate brownie
Cheesecake of the day
Carrot cake

Traditional English Tea & Coffee

Masala Chai £1.50pp Supplement.

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GRAZING TABLE MENU

STANDUP | NETWORK | BITE SIZE DINING

£18 PLUS VAT PER PERSON

Prices all-inclusive of staffing, cutlery & crockery.
(Full pre order and allergen details required 14 days prior to event)

CURED, ITALIAN MEATS & FRESH BREADS

FRESH BREAD, FROCACCIA & SEEDED BREAD ROLLS

SELECTION OF CHEESE, CRACKERS, CHUTNEY/CHILLI JAM

STRAWBERIES, BERRIES & POMEGRANATE
WATERMELON, GRAPES & DRIED FRUITS

PORK OR CHICKEN LIVER PATE

PLAIN & MARINATED OLIVES, HUMMUS & DIPS

FUSION MIXED SALAD WITH BOMBAY POTATOES

BEEF TOMATO, RED ONION & MOZZARELLA SALAD

SELECTION OF MINI QUICHES

MINI SAMOSAS, BHAJIS, MUMBAI SANDWICHES

PASTA SALAD WITH ROCKET & FETA CHEESE

ALSO AVAILABLE AS BESPOKE OPTIONS

BREAKFAST GRAZING TABLE

ASIAN GRAZING TABLE

PIZZA & BURGER GRAZING TABLE

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BUDGET A LA CARTE MENU

2 Course Meal £30 plus VAT Per Person

3 Course Meal £35 plus VAT Per Person

Prices all inclusive of staffing, cutlery & crockery.

Choose any 2 Starters, 2 Main Course and 2 Desserts

(Full pre order and allergen details required 14 days prior to event)

TO START WITH

Bruschetta V

Toasted crostini topped with fresh tomato & red onions marinated in a basil and garlic olive oil, topped with parmesan shavings.

Crostini Di Carne (can GF)

Toasted ciabatta topped with pepperoni & mozzarella cheese finished with hint of oregano & mixed herbs and drizzled with siracha sauce.

Tandoori Chicken Tikka GF

Succulent pieces of chicken marinated in our award winning homemade marinade for 24 hours then grilled. Served with pickled red onions & micro coriander with mint yoghurt.

Garlic Mushrooms V (can GF)

Mushrooms in a creamy garlic sauce served on a warm crostini.

THE MAIN PART.....

Roast Supreme of Chicken Breast

Creamy mash, roast potatoes & gravy served with seasonal vegetables.

Pollo Piccante GF

Chicken Breast pan fried with chilli, garlic & tomato herb sauce, served with homemade chips



Roast Beef

Slow roasted beef, whole grain mustard and potato puree served with a red wine jus served with seasonal vegetables.

VEGETRIAN/VEGAN DISHES

Mushroom Stroganoff V GF

mushrooms with onions, paprika, mustard, brandy, red wine & cream.
Served with steamed rice.

Cottage Pie V VG GF

A hearty vegan cottage pie loaded with vegetables and savoury umami lentils, topped with fluffy mashed potatoes. Served with steamed broccoli & gravy.

TO FINISH OFF WITH

Please note: vegan and gluten free guests will be catered on an individual basis according to their allergy

Vanilla Cheesecake

Topped with summer berries, fresh mint & edible flowers

Tiramisu

Homemade the Italian way

ALLERGENS

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A LA CARTE MENU

Main Course & Dessert Platters £35 Plus VAT per person

2 Course Meal £37 plus VAT Per Person

3 Course Meal £40 plus VAT Per Person

4 Course Meal £45 plus VAT per Person

(Pe Starter Appetiser on arrival for guests)

5 Course Meal £52 plus VAT per Person

(Mini Cheeseboard or late-night bites)

Prices all inclusive of staffing, cutlery & crockery.

Choose any 2 Starters, 2 Main Course and 2 Desserts

(Full pre order and allergen details required 14 days prior to event)

It's what we do best, we will work with the client, understand their event in more detail and deliver a menu and service bespoke to your requirements whether it's canapés, buffet or a table service experience.



TO START WITH

Bruschetta V

Toasted crostini topped with fresh tomato & red onions marinated in a basil and garlic olive oil, topped with parmesan shavings.

Roasted Carrot & Cumin Soup V VG (can be GF)

With a hint of coriander served with toasted ciabatta.

Pea & Mint Soup V VG (can be GF)

served with toasted ciabatta.

Whipped Chicken Liver Parfait

Served with chilli jam, toasted crostini.

Buffalo Mozzarella & Tomato Salad V

with pea shoot, rocket & balsamic glaze.

Crostini Al Verdura (V)(VE)(can GF)

Toasted ciabatta topped with sauteed onions, peppers and sun dried tomatoes finished with hint of oregano & mixed herbs and drizzled with siracha sauce.

Signature Punjabi Chaat V

Crispy homemade vegetable samosa smothered in curried chickpeas topped with red onions, fresh mint, coriander and drizzled with mint yoghurt and tamarind,

with a sprinkle of pomegranate & blueberries.

Lamb Seekh Kebab GF

Traditionally spiced, sitting on a fragrant mint yoghurt sauce, topped with chilli pickled onions & micro coriander.

Tandoori Chicken Tikka GF

Succulent pieces of chicken marinated in our award winning homemade marinade for 24 hours then grilled. Served with curly endives, pickled red onions & micro coriander with mint yoghurt.

Parmigiana Di Melanzane V GF

Aubergine baked in a tomato sauce with Mozzarella & Parmesan.

Garlic Mushrooms V (can GF)

Mushrooms in a Creamy Garlic Sauce served on a Warm Crostini.

Spiced Haddock & Potato Tikki Cakes GF

Served with a light tamarind drizzle & micro herbs.

Gamberoni All' Aglio

(£2 Supplement per person)

Succulent king prawns cooked in a white wine & garlic butter sauce.



THE MAIN PART.....

All main course dishes are served with seasonal vegetables.

CHICKEN DISHES

Roast Supreme of Chicken Breast

Creamy mash, roast potatoes & gravy.

Pollo Rosmarino GF

Chicken Breast pan fried and finished in a Garlic, rosemary and white wine sauce.

Pollo Asiana

Chicken Breast marinated in an aromatic masala jus with garlic, ginger, soy sauce and a hint of chilli.

Pollo Piccante GF

Chicken Breast pan fried with chilli, garlic & tomato herb sauce.

Chicken Dopiazza

An Indian favourite cooked in a rich onion-based masala with chunks of onions served with a mini naan, cumin infused rice & a mini daal pot.

Pollo Pepe GF

Chicken Breast pan fried in a sauce of green peppercorns, mustard, red wine, brandy, demiglace and cream.

Pollo Pancetta GF

Chicken Breast pan fried with garlic, leeks and bacon with a white wine cream sauce.

Pollo Ripieno GF

(£2 Supplement per person)

Chicken Breast wrapped in Pancetta, stuffed with mozzarella and basil finished in a Rich Mushroom Jus.

BEEF DISHES

Roast Beef

Slow roasted beef, whole grain mustard and potato puree served with a red wine jus.

Medallions of Beef GF

green peppercorns, red wine and brandy in a mustard and cream demi-glace sauce.

Braised Beef Bordelaise GF

Onions, thyme, red wine finished in a demi-glace sauce.

SEAFOOD DISHES

Salmon Romano

A take on caesar salad with pan fried salmon served with anchovies, croutons, baby gem lettuce, parmesan and a creamy dressing topped with a poached egg.

Fillet of Seabass GF

Infused with aromatic spices sitting on a bed of Asian spiced potatoes, finished with micro herbs.



Fillet of Salmon GF

(£3 Supplement per person)

In a creamy tandoori dill marinade, baked in the oven & served with garlic rice, drizzled with a masala jus.

MEAT DISHES

Roast Loin of Pork

Roast pork served with a slice of black pudding & apples in a calvados and demi-glace sauce.

Rump of Lamb GF

(£3 Supplement per person)

Rump of Lamb herb crusted served in a dark redcurrant & rosemary sauce.

Northumbrian Duck Breast GF

(£3 Supplement per person)

Roasted and served with a black cherry and red wine jus.

VEGETRIAN/VEGAN DISHES

Chill Paneer V

Cubes of paneer (Indian cheese), peppers & onions, cooked in a pan Asian sweet & spicy sauce, on a bed of cumin infused rice.

(Vegan alternative available with tofu)

Roasted Whole Pepper V VG GF

Stuffed with sauteed onions and potatoes in an aromatic gently spiced jus and baked in the oven. Served with cumin infused rice.

Aloo Ghobi V VG (can be GF)

Sauteed cauliflower and baby potatoes in our signature spice blend served with pickled onions and mini naan & a mini daal pot.

Mushroom Stroganoff V GF

mushrooms with onions, paprika, mustard, brandy, red wine & cream. Served with steamed rice.

Cottage Pie V VG GF

A hearty vegan cottage pie loaded with vegetables and savoury umami lentils, topped with fluffy mashed potatoes. Served with steamed broccoli.



TO FINISH OFF WITH

Please note: vegan and gluten free guests will be catered on an individual basis according to their allergy

Mango & Passion Fruit Ice Cream Cheesecake

A combination of cheesecake and ice cream forming a lovely smooth vanilla layer on a gluten free crunch base. Topped with a soft mango and passionfruit sauce with mango pieces finished with chocolate art décor. (GF) (V)

Sticky toffee Pudding

Butterscotch sauce & Fresh pouring cream

Deluxe Chocolate Brownie

Drizzled with salted caramel, white chocolate & honey comb

Vanilla Cheesecake

Topped with summer berries, fresh mint & edible flowers

Tiramisu

Homemade the Italian way

Lemon Drizzle Cake

Served with fresh pouring cream

Individual Cheese Board

(£1.50 Supplement per person)

With crackers biscuits celery, grapes and chutney

Gulab Jamun Trifle

An Indian take on trifle with sweet & dense semolina balls layered with smooth custard & fresh cream finished with edible flowers.



CHRISTMAS FESTIVE MENU

2 Course Meal £30 plus VAT Per Person

3 Course Meal £35 plus VAT Per Person

Prices all inclusive of staffing, cutlery & crockery.

Choose any 2 Starters, 2 Main Course and 2 Desserts

(Full pre order and allergen details required 14 days prior to event)

TO START WITH

Roasted Carrot & Cumin Soup V VG (can be GF)
with a hint of coriander

Whipped Chicken Liver Parfait
served with chilli jam, toasted crostini, Sprinkled with a hint of gingerbread crumbs

Smoked Mackerel GF
Greek yoghurt, roasted beetroot & dill

Loaded Festive Chaat V VG
Vegetable samosa topped with curried chickpeas, red onions, fresh mint, coriander, yoghurt, tamarind and pomegranate sprinkled with our tangy spice blend.

Crostini Di Carne
Toasted ciabatta topped with cured meats & mozzarella cheese
finished with hint of oregano & mixed herbs and drizzled with demiglaze.

Tandoori Chicken Tikka GF
Succulent pieces of chicken marinated in our award winning homemade marinade
for 24 hours then grilled. Served with pickled red onions &
micro coriander with mint yoghurt.

Garlic Mushrooms V (can be GF)
Mushrooms in a Creamy Garlic Sauce served on a Warm Crostini.



THE MAIN PART.....

All main course dishes are served with seasonal root vegetables.

Sage and Thyme Roasted Turkey Breast

Duck fat roasted potatoes, chi polata wrapped in bacon, stuffing, roasted, brussels sprouts, pan gravy

Confit Pork Belly

Burnt apple puree, coarse grain mustard mash, roasted brussels sprouts, cider gravy

Honey Roast Gammon

Sprout colcannon mash, confit orange and honey carrots with a red currant jus and apple ketchup

Oven Baked Salmon Fillet GF

Cooked in a white wine and parsley sauce served with broccoli, spinach & Bombay potatoes.

VEGETRIAN/VEGAN DISHES

Roast Whole Pepper V VG GF

stuffed with sauteed onions, potatoes in garlic, ginger, turmeric and garam masala and baked in the oven, served with masala jus & cumin infused rice.

Vegan Moussaka V VG

layers of aubergine and courgettes, with smoked paprika, lentils, bechamel sauce

TO FINISH OFF WITH

Please note: vegan and gluten free guests will be catered on an individual basis according to their allergy

Traditional Christmas Pudding

Served with brandy sauce

Deluxe Chocolate Cheesecake

Served with Crème Chantilly

Vanilla Cheesecake

Topped with summer berries, fresh mint & edible flowers

Lemon Drizzle Cake

Served with fresh pouring cream

Tiramisu

Homemade the Italian way

Selection of Cheeses

with red onion jam, apple & biscuits (V)



END....