



Asian Banqueting menu

Buffet
minimum 40 people

Please Choose:
Two appetisers
Two non-vegetable main courses
Two vegetable main course
Two sides
One salad
Two desserts

£94.50 per person inc VAT

Additional appetisers, sides and desserts £9.50 per item per person.

Additional meaty mains £14.50pp

Additional Vegetable mains £12.50pp

with selection of Coffees and Teas to follow

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Vegetable Appetisers

Vegetable Samosa

A house made pastry filled with spiced vegetable, potato, green peas, deep fried to golden perfection
Allergens: gluten

Chilli Paneer

Fried paneer cubes tossed in a spicy, salty, tangy and sweet sauce.
Allergens: dairy, soya, sulphur, sesame, celery

Hara Bhara Kebab (Vg)

Spinach, peas & potato patty that's flavoured with fresh coriander and Indian spices
Allergens: gluten

Vegetable Spring Rolls

Blend of fresh cabbage, carrots, and onions with a hint of seasoning, wrapped in crispy spring wrap.
Allergens: milk, soya, sulphur, gluten

Vegetable Pakora (Vg)

Bitesize vegetable fritters lightly spiced and fried until beautifully golden and crisp.
Allergens: Not contain

Onion Bhaji (Vg)

A flavourful bitesize fritter made from thinly sliced onions and fragrant spices, fried to total perfection.
Allergens: Not contain

Gobi Manchurian (Vg)

Battered and deep-fried cauliflower tossed in a flavourful sauce made with soy sauce, chilli sauce
Allergens: gluten, celery, sulphur

Vg – Vegan



All appetisers are served with selection of condiments: tamarind sauce, green chutney, red chutney and yogurt sauce.

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Aromatic Indian Chaats

Samosa Chaat

Savoury chickpeas with samosa, assorted sweet, spicy, tangy chutneys and crunchy flavourful toppings.

Allergens: gluten, nuts, dairy, sulphur

Papdi Chaat

Fried flour crackers topped with an array of tangy, spicy chutneys, cooling yogurt, chickpeas and potatoes.

Allergens: gluten, nuts, dairy, sulphur

Aloo Tikki Chaat

Golden fried-potato patty stuffed with peas, dal and nuts, served with a variety of spicy chutneys.

Allergens: gluten, nuts, dairy, sulphur

Gol Gappa

Crispy puri (fried, hollow balls of dough) filled with potatoes, onions, chickpeas, tamarind, and mint chutney, and sprinkled with chaat masala.

Allergens: gluten, nuts, dairy, sulphur



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Non-Veg Appetisers

Meat Samosa (Chicken, Lamb)

A house made pastry filled with spiced meat, green peas, deep fried to golden perfection.
Allergens: gluten

Lamb Kebab

Spicy lamb kebabs seasoned with green chili paste, spices, mint, coriander.
Allergens: not contain

Chilli Chicken or Lamb

Fried chicken/lamb bites tossed in a super aromatic sweet, spicy and slightly tangy chili sauce.
Allergens: celery, sulphur, soya

Chicken Tikka

Boneless pieces of chicken, marinated in spiced yogurt, threaded on a skewer and cooked on the grill.
Allergens: dairy

Chicken Lollipops

Spicy marinated chicken wings fried till crispy.
Allergens: gluten, dairy, celery

Tandoori Chicken Wings


Crispy on the outside, tender on the inside & flavoured with Indian spices.
Allergens: dairy

Fish Pakora

Chunky white fish coated in a spiced flour batter then fried until golden.
Allergens: gluten, sulphur

Chilli Garlic Prawns

Juicy prawns in a sweet, spicy, garlicky sauce.
Allergens: gluten, celery, sulphur, soya



All appetisers are served with selection of condiments:
tamarind sauce, green chutney, red chutney, yogurt sauce.

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Vegetarian Main Courses

Tadka Dhal

Lentils cooked in aromatics and spices until creamy, then topped with a tempered spiced oil (tadka).
Allergens: dairy

Dhal Makhani

Creamy and buttery black lentils cooked until tender, build up with layers of aromatic flavours.
Allergens: dairy

Shahi Paneer

Deliciously flavourful, aromatic, rich, creamy paneer gravy.
Allergens: dairy

Palak Paneer

Deliciously creamy, vibrantly green dish made with paneer in a mildly spiced fresh spinach sauce.
Allergens: dairy

Kadai Paneer

Spicy, warming, flavourful paneer & bell peppers in a fragrant, fresh ground spice powder.
Allergens: dairy

Mix Vegetable Curry

Made with cauliflower, potatoes, carrots and green peas in an onion-tomato gravy flavoured with spices and herbs.
Allergens: dairy

Aloo Baingan

Delicious vegetable dish made with diced potatoes and aubergine, simmered in a spiced onion tomato masala.
Allergens: dairy

Palak Aloo

Fork-tender potatoes in a smooth, lightly spiced creamy spinach sauce.
Allergens: dairy

Bombay Aloo

Boiled potatoes tossed with a spicy mix of onions, tomatoes, spices and curry leaves.
Allergens: dairy

Mix Tawa

Fresh vegetables (Arbi, Bhandi, Aubergine, Potatoes) cooked with spices, onion-tomato gravy and garnished with fresh coriander leaves.
Allergens: dairy

All dishes above are available as a vegan option.

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Non-Vegetarian Main Courses

Butter Chicken

Aromatic golden chicken pieces in an incredible creamy curry sauce.
Allergens: dairy

Palak Chicken

Tender pieces of boneless chicken breast and spinach leaves simmered in an onion-tomato gravy.
Allergens: dairy

Karahi Chicken or Lamb

Spicy, homestyle meat curry with warming spices & fresh ginger.
Allergens: mustard

Chicken Jalfrezi

Tomato-based curry made with boneless chicken pieces, bell peppers, and onion.
Allergens: mustard

Chicken Korma

Mild curry dish consisting of pieces of chicken breast, braised in a rich, creamy sauce made of yoghurt, spices and nuts.
Allergens: dairy, nuts

Lamb Rogan Josh

Pieces of lamb braised with a gravy, flavoured with garlic, ginger and aromatic spices.
Allergens: mustard, sulphur

Kashmiri Lamb

Traditional slow-cooked lamb in a wonderful blend of spicy, sweet, creamy and rich flavours.
Allergens: mustard, sulphur

Lamb Palak

Lamb chunks and finely chopped spinach cooked in an onion and tomato masala.
Allergens: dairy, mustard, sulphur

Kerala Fish Curry

Tender flaky fish cooked in onion, tomato, ginger, garlic, fenugreek seeds, along with creamy coconut milk and curry leaves.
Allergens: mustard, fish

Prawn Masala Curry

Spicy masala dish made with prawn cooked in an onions, tomatoes and spices made into thick masala like sauce.
Allergens: crustaceans

Biryani

Chicken, Lamb, Seafood or Veg served with Raita

Fluffy basmati rice layered over tender & succulent pieces of meat, accompanied with the mesmerizing aromas of spices, herbs & caramelized onions.
Allergens: dairy, mustard, sulphur, egg

Chicken or Lamb Pilau

Rice and meat combined in a delicious dish and packed with flavour.
Allergens: not contain

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Sides & Salads

Rice

Plain Rice
Jeera Rice
Pilau Rice
Yellow Rice
Matar Pilau Rice
Veg Friend Rice

Bread

Plain Tandoori Naan
Allergens: dairy, gluten

Garlic Naan
Allergens: dairy, gluten

Bhatura
Allergens: dairy, gluten

Salads

Dahi Raita
Yogurt mixed with herbs and spices.
Allergen: dairy

Dahi Boondi
Yoghurt based salad made with deep fried boondi pearls.
Allergens: gluten, dairy

Plain Dahi
Plain Yogurt
Allergens: dairy

Kachumber Salad
Cucumber, tomato, and onion salad.

Tomato, Red onion & Coriander Salad



Desserts

Gajar ka halwa

Combination of nuts, milk, sugar, khoya and ghee with grated carrots.
Allergens: dairy, nuts

Rasmalai

Sweet dumplings made from cottage cheese, soaked in sweetened and thickened milk.
Allergens: dairy, nuts

Gulab jamun

Fried dough balls that are soaked in a sweet, sticky sugar syrup.
Allergens: dairy

Rasgulla

Ball-shaped dumplings cooked in light sugar syrup.
Allergens: dairy, nuts

Kheer

Rice pudding with whole milk, sugar, ground spices and nuts.
Allergens: dairy, nuts

Tropical Fruit Salad

Selection of Ice cream

Vanilla
Chocolate
Strawberry



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