



RENAISSANCE

AT KELHAM HALL

LUXURY CATERING





PRICING

Breakfast

£10.50 per person - Includes a choice of 2 dishes from the below breakfast menu, served with masala tea and juice.

ITEM NAME	ALLERGENS
Aloo Paratha	G D
Pao Bhaji	G D
Dhokla & Chutneys	-
Chevro	N G
Ghatia	-
Gobi pakora	-
Vegetable Samosa	G D
Jalebi	-
Motichoor ke laddoo	G D

Lunch

£18 per person - Includes 1 Vegetarian Starter and 2 vegetarian mains from the menu below, served with a Daal or Gujarati style Khadi, Rice, Naan Breads, salad, Raita & Chutneys.

ITEM NAME (VEGETARIAN STARTERS)	ALLERGENS
Dhokla & Chutneys	-
Kachori (Daal or Mattar)	G D
Vegetable samosa	G D
Paneer Samosa	G D
Onion Bhaji	-
Vegetable Pakora	-

Allergen Key: S – Seafood; G – Gluten; D – Dairy; MU – Mustard Seeds; N – Nuts; C – Celery; E – Eggs; SES – Sesame Seeds; SO – Soya; SD – Sulphur Dioxide. Vegan options are available upon request.



PRICING

Lunch

ITEM NAME (VEGETARIAN MAINS)	ALLERGENS
Vegetable Jalfrezi	D
Undiyha (Gujarati-style curry)	-
Dal Bhat	D
Plain Khadi	D
Aloo matar (Gujarati style)	D
Mixed bean curry (Seasonal)	-
Chana masala	D
Bombay potatoes	D
Aloo palak	D
Aloo Gobi	D

Canapés

£10 per person - A selection of 3 choices from our Canapé menu below, circulated for an hour.

ITEM NAME	ALLERGENS
Cocktail samosa	G D
Cocktail spring roll	G
Mini pakora	-
Aloo tikki	D
Aloo chana chaat	-
Crispy mushroom	-
Mini chilli moga	-
Mini shish kebabs	D

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PRICING

3 Course Packages

£22 PER PERSON - VEGETARIAN PACKAGE

3 x Vegetarian Starters (pages 7)

3 x Vegetarian Mains (pages 8)

Rice, Naan bread, Salad, Raita & Chutneys

1 x Dessert (page 9)

£28 PER PERSON - STANDARD PACKAGE (NOT INCLUDING SEAFOOD OR LAMB DISHES)

3 x Starters (1 x Vegetarian Starter (pages 7) and 2 x Non Vegetarian Starters (page 7 & 8))

3 Mains (1 x Vegetarian Mains (pages 8) and 2 x Non Vegetarian Mains (page 9))

Rice, Naan bread, Salad, Raita & Chutneys

1 x Dessert (page 9)

£35 PER PERSON - DELUXE PACKAGE (INCLUDING SEAFOOD OR LAMB DISHES)

4 x Starters (2 x Vegetarian Starters (pages 7) and 2 x Non Vegetarian Starters (page 7 & 8))

4 Mains (2 x Vegetarian Mains (pages 8) and 2 x Non Vegetarian Mains (page 9))

Rice, Naan bread, Salad, Raita & Chutneys

2 x Desserts (page 9)

Dishes can be chosen from our extensive menu on the next few pages.



MENU



OUR DISHES

VEGETARIAN STARTERS

ITEM NAME	ALLERGENS
Spring rolls	G SO
Samosa chaat	G D
Paapri chaat	G D
Aloo Tikki	D
Chilli chips	G
Piri Piri chips	-
Vegetable pakora	-
Vegetable samosa	G D
Garlic & chilli paneer	D
Chilli Mogo	-
Schezwan noodles	SD G
Crispy Bhajia	
Garlic & Chilli mushrooms	SD V
Hariyali paneer tikka	D V
Achari paneer tikka	D V

NON VEGETARIAN STARTERS

ITEM NAME	ALLERGENS
Lamb Seekh kebabs	D
Chicken Tikka	D
Keema samosa	G D
Fish pakora	SF
Chilli chicken	-

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OUR DISHES

NON VEGETARIAN STARTERS CONTINUED

ITEM NAME	ALLERGENS
Jeera chicken	D
Crispy chilli & garlic prawns	SF
Amritsari Fish	SF
Masala Chicken drumstick (Wings)	

VEGETARIAN MAINS

ITEM NAME	ALLERGENS
Daal Makhani	D
Thadka Daal	D
Makani Paneer	D
Aloo Gobi	D
Saag Paneer	D
Baigan Bharta	D
Bhindi Masala	D
Chana masala	D
Aloo Baigan	D
Paneer Karahi	D
Matar paneer	D
Vegetable Dhansak	D

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OUR DISHES

NON VEGETARIAN MAINS

ITEM NAME	ALLERGENS
Bhuna (Chicken or Lamb)	D
Jalfrezi (Chicken or Lamb)	D
Madras (Chicken or Lamb)	-
Dhansak (Chicken or Lamb)	D
Biriyani (Chicken or Lamb)	D
Achari chicken	D
Keema Masala	D
Chicken tikka masala	D
Chicken Do-piyza	D
Malabar Prawn Curry	SF
Palak curry (Chicken or Lamb)	D

DESSERTS

ITEM NAME	ALLERGENS
Ras Malai	D G
Shrikand	D G
Gulab Jaman	D
Gajar Ka Halwa	D
Jalebi	G
Chocolate samosa	G D
Fruit platter	-
Ice cream selection	D
Seasonal cheesecake	D G
Mixed Barfi	D

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OUR DISHES

ACCOMPANIMENTS

ITEM NAME	ALLERGENS
Plain naan	G D
Garlic naan	G D
Fresh salad	-
Raita	D

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