



RENAISSANCE

AT KELHAM HALL

LUXURY CATERING



PRICING

Masala Tea

£4.00 per person - Brewed black tea with aromatic spices, sugar and milk.

Breakfast

£12.50 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 MU V
Pao Bhaji	G D V
Dhokla & Chutneys	G D MU SES V
Chevro	G D MU N V
Ghatia	G D MU V
Gobi Pakora	MU VE
Vegetable Samosa	G MU VE
Jalebi	G D N V
Motichoor Ke Ladoo	G D N V

Lunch

£19 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	G D MU V
Kachori (Daal or Mattar)	G D MU V
Vegetable Samosa	G D MU V
Paneer Samosa	G D MU V
Onion Bhaji	MU VE
Vegetable Pakora	MU VE

Allergen Key: C – Celery; CRU – Crustaceans; D – Dairy; E – Eggs; F – Fish; G – Gluten; MOL – Molluscs; MU – Mustard Seeds; N – Nuts; SD – Sulphur Dioxide; SES – Sesame Seeds; SO – Soya; V – Vegetarian; VE – Vegan | Vegan options are available upon request.
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PRICING

Lunch

ITEM NAME (VEGETARIAN MAINS)	ALLERGENS
Vegetable Jalfrezi	D V
Undiyha (Gujarati-style curry)	D MU V
Dal Bhat	D MU V
Plain Khadi	G D MU V
Aloo matar (Gujarati style)	D MU V
Mixed Bean Curry (Seasonal)	D V
Chana Masala	D V
Bombay Potatoes	D MU V
Aloo Palak	D V
Aloo Gobi	D MU V

Canapés

£12 per person - A selection of 3 choices from our Canapé menu below, circulated for an hour.

ITEM NAME	ALLERGENS
Cocktail Samosa	G D MU V
Cocktail Spring Roll	G SES SO VE
Mini Pakora	MU VE
Aloo Tikki	G E D MU V
Aloo Chana Chaat	G D MU V
Crispy Mushroom	E D MU V
Mini Chilli Moga	D SO V
Mini Chicken Shish Kebabs	D MU

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PRICING

3 Course Packages

£25 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)

£30 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 Main (pages 8) and 2 x Non Vegetarian Mains (page 9))

Rice, Naan bread, Salad, Raita & Chutneys

1 x Dessert (page 9)

£39 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)

All packages include the following:

Rice - Choice of Pulao Rice, Biryani Rice or Steamed Rice

Selection of Naan Bread - A selection of plain and garlic naan bread

Chutneys - Mixed Vegetable Achar, Mango & Mint Chutney, Mango Yoghurt, and Spicy Yoghurt & Mint Dip

Salad Plate - Refreshing mixed salad plate

Dishes can be chosen from our extensive menu seen on the following pages.





OUR DISHES

VEGETARIAN STARTERS

ITEM NAME	ALLERGENS
Spring Rolls	G E SES SO v
Samosa Chaat	G D MU V
Paapri Chaat	G D V
Aloo Tikki	G D V
Chilli Chips	G SO VE
Piri Piri Chips	MU VE
Vegetable Pakora	D VE
Vegetable Samosa	G D MU V
Garlic & Chilli Paneer	D SES SO V
Chilli Mogo	SO VE
Schezwan Noodles	G E SES SO SD V
Crispy Bhajia	MUS VE
Garlic & Chilli Mushrooms	SES SO SD VE
Hariyali Paneer Tikka	D MU V
Achari Paneer Tikka	D MU V

NON VEGETARIAN STARTERS

ITEM NAME	ALLERGENS
Lamb Seekh Kebabs	D MU
Chicken Tikka	D MU
Keema Samosa	G D MU
Fish Pakora	D F MU
Chilli Chicken	SES SO

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OUR DISHES

NON VEGETARIAN STARTERS CONTINUED

ITEM NAME	ALLERGENS
Jeera chicken	D
Crispy Chilli & Garlic Prawns	CRU F MOL SES SO
Amritsari Fish	D F MU
Masala Chicken Drumstick (Wings)	D

VEGETARIAN MAINS

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

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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)	D MU
Dhansak (Chicken or Lamb)	D
Biriyani (Chicken or Lamb)	D
Achari Chicken	D MU
Keema Masala	D
Chicken Tikka Masala	D MU
Chicken Do-Piyza	D
Malabar Prawn Curry	CRU D F MOL MU
Palak curry (Chicken or Lamb)	D

DESSERTS

ITEM NAME	ALLERGENS
Ras Malai	G D N V
Shrikand	G D N V
Gulab Jaman	G D N V
Gajar Ka Halwa	D N V
Jalebi	G D
Chocolate Samosa	G D V
Fruit Platter	VE
Ice Cream Selection	D V
Seasonal Cheesecake	G D E N V
Mixed Barfi	G D

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OUR DISHES

ACCOMPANIMENTS

ITEM NAME	ALLERGENS
Pulao Rice	M V
Steamed Rice	M V
Plain Naan	G D E V
Garlic Naan	G D E V
Fresh Salad	VE
Raita	D V
Achar	MU VE

Menu Tasting

As standard the Bride and Groom are offered complimentary menu tastings. Any additional guests are chargeable at £29.00 per person.

Please choose 2 x Starters, 2 x Mains & 1 x Dessert, from dishes included in our Standard Package. Dishes are served with rice and naan bread.

If the Bride and Groom wish to sample a dish outside of the Standard Package, or additional items, this will incur an additional charge, with all dishes priced accordingly.

All dishes must be pre-ordered, and payment must be received prior to arrival for the tasting.

Please note that if the Bride and Groom choose not to proceed with Renaissance at Kelham Hall's in-house catering following the complimentary tasting, a charge of £29.00 per person will be applied to the final event balance.

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