

Culinary delights from the Dentac Kitchen

MAIN MENU & CATERING OPTIONS

All the following options are fully catered by us when you hire our venue.

MAIN MENU

STARTERS

NON-VEGETARIAN INDIAN

- 1. Meat Samosa**
Stuffed triangle pastries stuffed with mildly spiced minced lamb
- 2. Oriental Chicken Wings**
Mildly spiced and flavoured in oriental spices
- 3. Shami Kebab**
Spicy lamb kebabs dipped in egg and fried
- 4. Lamb Seekh Kebab**
Charcoal grilled mildly spiced minced lamb
- 5. Chicken Seekh Kebab**
Charcoal grilled mildly spiced minced chicken
- 6. Chicken Tikka**
Charcoal grilled succulent pieces of chicken

VEGETARIAN INDIAN

- 7. Aloo Tikka**
Mildly spiced mashed potato cutlets
- 8. Aloo Paratha**
Paratha stuffed with mildly spiced mashed potato
- 9. Vegetable Samosa**
Stuffed triangle pastries stuffed with mildly spiced mixed vegetables
- 10. Potato And Onion Bhaji**
Fresh onion and potato in batter, mildly spiced and deep fried

MAIN DISHES

NON VEGETARIAN INDIAN

- 1. Ginger Chicken**
Boneless Chicken pieces cooked with fresh chillies, ginger and tomatoes
- 2. Bhuna Chicken**
Boneless Tender pieces of chicken cooked with authentic mixed spices
- 3. Achar Chicken**
Boneless chicken pieces marinated in pickles and cooked with authentic mixed spices
- 4. Chicken Tikka Masala**
Chicken marinated in yogurt and spices, served in a tomato cream sauce
- 5. Achar Gosht**
Boneless lamb pieces marinated in pickles and cooked with authentic mixed spices
- 6. Karahi Gosht**
Lamb cooked in an iron griddle with ginger, tomato's and coriander
- 7. Karahi Chicken**
Chicken cooked in an iron griddle with ginger, tomato's and coriander
- 8. Saag Gosht**
A traditional spinach and lamb dish
- 9. Chilli Gosht**
Medium spiced boneless pieces of lamb cooked with fresh chillies and mixed spices
- 10. Chilli Chicken**
Medium spiced boneless pieces of chicken cooked with fresh chillies and mixed spices

MAIN DISHES

VEGETARIAN INDIAN

- 11. Tarka Daal**
Delicious lentils in gravy, flavoured with onion, garlic and ginger spices
- 12. Mixed Vegetable Curry**
Spicy carrots, cauliflower, peas and potatoes cooked in authentic mixed spices
- 13. Saag Paneer**
Spinach with cubes of homemade cottage cheese in a mildly spiced sauce
- 14. Channa Aloo**
Chickpeas and potatoes cooked in a tomato based lightly spiced sauce

RICE DISHES INDIAN

- 1. Plain Rice (V)**
Boiled basmati rice
- 2. Pilau Rice (V)**
Basmati rice cooked with onion and cumin with peas
- 3. Chicken Biryani**
Basmati rice cooked in an oven with mildly spiced boneless pieces of chicken
- 4. Lamb Biryani**
Basmati rice cooked in an oven with mildly spiced boneless pieces of lamb

BREAD INDIAN

- 1. Naan Bread – Plain or Buttered**
Fluffy, soft bread cooked in the tandoor with or without butter
- 2. Chapati**
Thin leavened rolled bread cooked on a tawa

COMPLIMENTARY SIDES INDIAN

- 1. Cucumber Raita**
Plain yogurt mixed with cucumber pieces, tomato, onions and cumin seeds
- 2. Salad**
Mixture of lettuce leaves, cucumber, juicy tomatoes, and red onions
- 3. Soft Drinks**
Selection of soft drinks

DESSERTS INDIAN

- 1. Kheer**
Rice Pudding with traditional indian flavouring
- 2. Firni**
Semolina pudding with traditional indian flavouring
- 3. Gajar Halwa**
Fresh carrots cooked in cream and served hot
- 4. Gulab Jamun**
Deep fried cake balls served in sugar syrup
- 5. Ras Malai**
Creamy milk cake served cold with milk and cream dressing

INDIAN CATERING OPTIONS

We have 5 main catering options available for you to choose from.

Option 1:

£19 per head

4 Starters

4 Main courses

Choice of 1 Naan bread

Choice of 1 Rice Dish

2 Deserts

Option 2:

£16 per head

3 Starters

3 Main courses

Choice of 1 Naan bread

Choice of 1 Rice Dish

2 Deserts

Option 3:

£13 per head

2 Starters

2 Main courses

Choice of 1 Naan Bread

Choice of 1 Rice Dish

1 Desert

Option 4:

£11 head

Any 7 Starters

LEBANESE CATERING OPTION

STARTERS

Houmous

Chickpea puree with sesame paste

Tabbouleh

Parsley salad with tomato, fresh mint, onion and lemon juice

Falafel

Deep fried bean and fine herb croquettes

MAIN DISHES

Shish Taouk

Charcoal grilled skewers of marinated chicken cubes

Lahem Meshwi

Charcoal grilled tender cubes of specially prepared lamb

Kafta Meshwi

Charcoal grilled skewers of seasoned minced lamb with onion and parsley

SIDES

Vermicelli rice

Contains wheat, gluten and eggs

Chips

Bread

Orange Juice and Mineral Water

ALL THE ABOVE FOR £14 PER HEAD

LIGHT SANDWICHES AND SNACKS

ASSORTED MEAT AND VEGETARIAN SNACKS

CHOICE OF BAGETTES, WRAPS OR SANDWICHES

*Vegetarian option available

Potato Crisps

Soft Drinks, Orange Juice and Mineral Water

ALL THE ABOVE FOR £8 PER HEAD