

CHAI KI Canapé & Bowl Food Selection



CANAPÉS *available for parties of 30 guests or more*

For drinks receptions we recommend 8 bites for £28 per person

For a pre-dinner selection we offer 4 bites for £14 per person

Meat & Seafood

Lamb Seekh Kebab Roti Rolls

Welsh lamb, coriander mint 'pudina' chutney, roti roll

Himalayan Chicken Momos

Tibetan inspired steamed dumplings, Timur pepper dip

Chilli Garlic Prawns skewers

dry roasted Goan spices, caramelised garlic, curry leaf

Mini Chicken Tikka Naan

topped with tandoori chicken, peppers, chutneys, yoghurt

Lamb Samosa

crispy filo pastry samosa, coriander mint 'pudina' chutney

Koliwada Calamari

pickled chilli, roasted cumin, sweet 'jaggery' cane sugar

Vegetarian & Vegan

Mysore Aloo Bonda VG

South Indian spiced fried potato fritter, tomato chutney

Kerala Fried Cauliflower VG

panko crumbed cauliflower florets, beetroot sesame drizzle

Masala Chana Chaat VG

chickpeas, chaat masala, amchur, coriander, fresh lemon

Dahi Puri v

crunchy semolina shells, potato, yoghurt, 'imli' chutney

Schezwan Paneer V skewers

Indian cheese & capsicum, Indo-Chinese chilli dip

BOWL FOOD *available for parties of 30 guests or more*

For a more substantial food offering add 3 bowls for £15 per person

Karol Bagh Butter Chicken with steamed basmati rice

tandoor smoked chicken thigh with spiced tomato, fenugreek & butter gravy

Market Vegetable Biryani VG with sesame chilli salan sauce

aromatic basmati with saffron, fennel, cauliflower, potato, beans & jackfruit

Prawn Moilee with steamed basmati rice

South Indian spiced prawns, fresh lime leaf, turmeric & coconut milk sauce

Aloo Gobi Mattar VG with vegetable biryani rice

classic combination of potato, cauliflower & garden peas, rustic spice masala

Dhal Fry v with steamed basmati rice

rich slow cooked black lentils, cream, kasoori methi, traditional Punjabi spices

Mattar Paneer V with steamed basmati rice

Indian cottage cheese & garden peas, tomato, garam masala & turmeric sauce

Burnt Chilli Chicken with wok fried ginger rice

Indo-Chinese Szechwan sauce, red & green peppers, dark soy, spring onion

DESSERT CANAPÉS sweet treats to finish £3 per piece

Gulab Jamun V N traditional mini donut, intense sugar & rose water syrup

Mini Malai Cheesecake Bites V made with Indian style clotted cream

V vegetarian **VG** vegan **N** nuts

Dishes may have been in contact with nuts or contain other allergen traces.
Please let your server know of any allergies or dietary requirements before ordering.
A 12.5% discretionary service charge will be added to your bill. Prices include VAT.