



GURDWARA BREAKFAST & LANGAR

Traditional Pure Vegetarian Punjabi Breakfast (Table Service) and Langar (Buffet Service)

PUNJABI BREAKFAST

Punjabi Samosas, Assorted Pakoras, Mixed Mithai, Chutney
Masala Tea, English Coffee, Orange Juice and Bottle Water

LANGAR MENU

3 Sabzi's (Main Course Dishes)
1 Choice of Dhal or Punjabi Kadhi
1 Choice of Rice
Tandoori Naan (or any other bread type)
1 Choice of Salad Type
1 Choice of Raita
1 Dessert Choice

Example Menu

Mattar Paneer, Bhindi Masala & Stuffed Alu Bengan
Dhal Makhni
Jeera Rice
Tandoori Naan
Mixed Leafy Salad
Cucumber and Jeera Raita
Rasmalai

All catering services include cutlery and crockery, table glassware, table linen and napkins, professional waiting staff, food labelled buffet serving dishes, chefs and porters to provide a freshly cooked menu.

BHAGEECHA
MODERN INDIAN DINING AND BAR

Watford Road, Elstree
Borehamwood, Herts WD6 3BE

020 8159 8159
reservations@bhageecha.co.uk
www.bhageecha.co.uk

MAIN COURSE VEGETARIAN

Paneer Tikka Masala Cubes of paneer cooked in a classic tikka masala sauce	Sizzling Aloo Gobi Aloo Gobi served tawa style, garnished with bell peppers
Karahi Paneer Thick tomato based sauce with various spices, onions and capsicum	Bombay Aloo Spiced potatoes with a sweet and sour twist
Paneer Palak Cubes of paneer in spinach & seasonal greens, cooked in spices.	The VIP Stuffed Bengan & Aloo Spiced masala stuffed into baby aubergine & potato on a sizzling Tawa.
Mattar Paneer Paneer cooked with peas in a creamy spiced gravy.	Bhindi Singhada Combined okra, chestnuts, onions, tomatoes and spices
Sabzi Malai Kofta Lightly fried paneer and potato dumplings in a thick cream gravy	Methi Corn Masala Sweetcorn and fenugreek in a masala cream sauce
Aloo Methi Dry potato curry with fenugreek, cooked in warming spices.	Sabzi Jalfrezi Mixed chunky seasonal vegetables can be prepared dry or saucy. Hot.
Aloo Palak Diced potato in spinach & seasonal greens, cooked in various spices.	

MAIN COURSE DAAL & KADHI

Tarka Dhal Yellow mixed dhal tempered with cumin, onion, chopped garlic and chilli	Dhal Makhni Black urud & whole dhal cooked on a slow fire garnished with cream and butter
Bhageecha di Punjabi Kadhi with Pakora Deep fried vegetable fritters cooked in a tangy yogurt and chickpea flour based curry	

RICE & BIRIYANI

Plain Rice	Jeera Rice	Vegetable Biryani	Mattar Pilau
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NAAN, ROTI & BHATURA

Tandoori Naan	Tandoori Roti	Laccha Paratha	Freshly Fried Bhatura
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RAITA

Cucumber Raita	Dahi Bhalle	Cucumber Jeera Raita	Bhoondi Raita
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DESSERTS			
Gajjar Ka Halwa	Gulab Jamun	Shahi Kulfi	Jalebi
Moong Badam Halwa	Rasmalai	Mango Kulfi	'Live' Jalebi*
Kheer	Vanilla Ice Cream	Fresh Fruit Display*	

* Additional cost, please enquire with a team member

WARNING: FOOD ALLERGY & INTOLERANCE NOTICE

Please note that our food may contain the following allergens or traces of them;
nuts, milk, lactose, gluten, soya, wheat.

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