



NON VEGETARIAN RECEPTION DINNER SERVICE

Pure Vegetarian and Non Vegetarian Reception Dinner Service

CANAPES *walk around service during drinks reception*

One Vegetarian and One Non Vegetarian Canapes

STARTERS *table service*

Three Vegetarian and Two Non Vegetarian Starters with Two Chutnies

MAIN COURSE *table service*

Two Vegetarian and Two Non Vegetarian Main Course Dishes, One Dhal Dish
Choice of Rice, Tandoori Naan, Punjabi Mixed Leafy Salad, Cucumber Raita

DESSERTS *table pre plated or display service*

Two Desserts
Any Wedding Cakes or similar (supplied by client)
Tea and Coffee
Petit Fours

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

Watford Road, Elstree
Borehamwood, Herts WD6 3BE

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



CANAPÉS OPTIONS

Vegetarian		Non Vegetarian	
Crispy Samosa	Pizza Samosa	Mini Sheekh Kebab	Machi Masala Pakora
Vegetable Spring Rolls	Tandoori Paneer	Cocktail Reshmi Kebab	Machi Amritsari
Cocktail Daal Bhajia	Kachori (Daal or Peas)	Lamb Samosa	Cocktail Murgh Tikka
Mini Aloo Tikki	Garlic Chilli Fried Mogo	Chicken Samosa	Battered Prawns*
Assorted Pakora	Mushroo Arancini		

STARTERS OPTIONS

Vegetarian		Non Vegetarian	
Crispy Samosa	Garlic Chilli Fried Mogo	Nawabi Chicken Tikka	Lamb Sheekh Kebab
Thin Crust Punjabi Samosa	Chilli Paneer	Hariyali Chicken Tikka	Lamb Chops*
Punjabi Pakoras	Tandoori Paneer Shashlik	Malai Chicken Tikka	Machi Amritsari
Crispy Aloo Bhajia	Aloo Papri Chaat	Reshmi Kebab	Fish Pakora
Aloo Tikki	Aloo Tikki Chaat	Tandoori Chicken	Tandoori King Prawns*
Malai Corn Kebab	Punjabi Samosa Chaat	Chicken Lollipop	
Hara Bara Kebab			

STARTER CONDIMENTS OPTIONS

Chutnies		Pickles	
Imli Chutney	Mirchi Chutney	Mixed Pickle	Lime Pickle
Pudina Chutney	Hot Green Chutney		

BHAGEECHA

MODERN INDIAN DINING

Watford Road, Elstree
Borehamwood, Herts WD6 3BE

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



MAIN COURSE VEGETARIAN	
Karahi Paneer Thick tomato based sauce with various spices, onions and capsicum	Sizzling Aloo Gobi Punjabi Aloo Gobi, garnished with bell peppers and roasted tomato
Paneer Tikka Masala Cubes of paneer cooked in a classic tikka masala sauce	Aloo Baingan Masala baby aubergine and potatoes cooked dry.
Mattar Paneer Paneer cooked with diced potatoes and peas in thin, spiced gravy.	Bombay Aloo Spiced potatoes with a sweet & sour twist in a medium curry sauce.
Sabzi ka Kofta Minced array of veg lightly fried in balls, served in thin spiced gravy.	Bhindi Singhada Onion based dry curry with spiced okra. Garnished with coriander.
Methi Corn Masala Sweetcorn and fenugreek in a masala cream sauce.	Mixed Vegetable Curry Mixed array of seasonal vegetables in a spiced thick gravy.
Saag Paneer Cottage cheese cooked with fresh spinach and seasonal greens.	Amritsari Channa Masala Onion, garlic and chilli based thick gravy with spiced chick peas.

MAIN COURSE NON VEGETARIAN	
Chicken Karahi Masala Boneless chicken wok-tossed with onions, capsicums and spices.	Lamb Roganjosh Tender pieces of boneless spring lamb in a rich spiced gravy.
Murgh Makhni (Butter Chicken) Succulent morsels of chicken cooked in a rich creamy sauce.	Karahi Lamb Marinated spring lamb cooked in a spiced gravy, onions, capsicums.
Methi Chicken Diced chicken breast cooked in a vibrant fenugreek curry.	Keema Mattar Spiced minced lamb in a rich tomato based sauce with peas.
Chicken Tikka Masala Classic tikka cooked in the tandoor, finished in a rich masala sauce.	Palak Gosht Boneless spring lamb cooked in a rich garlic flavoured spinach curry
Chilli Chicken Masala Masala chicken with added heat, mixed peppers & onion.	Kerela Fish Moilee A light and fragrant coconut-based South Indian tilapia fish curry.
	Goa King Prawn Curry A spicy tangy prawn curry made with coconut milk.

MAIN COURSE DHAL & KADHI	
Tarka Dhal Mixed dhal in a spiced tarka of garlic, ginger, onions and spices.	Daal Makhni Mixed channa, urud & whole daal in a butter & cream sauce.
Punjabi Kadhi with Pakora Yoghurt based kadhi with mixed vegetable fried dumplings.	

BHAGEECHA
MODERN INDIAN DINING

Watford Road, Elstree
Borehamwood, Herts WD6 3BE

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



MAIN COURSE RICE & BIRIYANI

Plain Rice	Jeera Rice	Vegetable Biryani	Mattar Pilau
------------	------------	-------------------	--------------

MAIN COURSE NAAN, ROTI & BHATURA

Tandoori Naan	Tandoori Roti	Laccha Paratha	Freshly Fried Bhatura
---------------	---------------	----------------	-----------------------

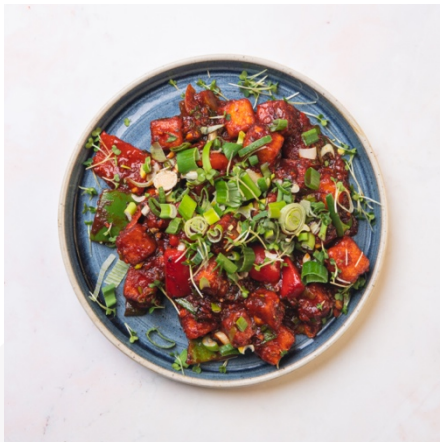
MAIN COURSE RAITA

Cucumber Raita	Dahi Bhalle	Cucumber Jeera Raita	Bhoondi Raita
----------------	-------------	----------------------	---------------

DESSERTS OPTIONS

Gajjar Ka Halwa	Gulab Jamun	Shahi Kulfi	Jalebi
Punjabi Kheer	Rasmalai	Mango Kulfi	'Live' Jalebi*
Kheer	Vanilla Ice Cream	Fresh Fruit Display*	Mini Cheesecake

* 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.

BHAGEECHA
MODERN INDIAN DINING

Watford Road, Elstree
Borehamwood, Herts WD6 3BE

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