

GLASSHOUSE

MORNINGSIDE



INDIAN WEDDING MENU

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CANAPES

Lamb seekh, mango & chili chutney (LD, LG)

Malvani prawns, lemon mayo (LD, LG)

Spiced vegetable Manchurian, hot & spicy sauce (LD, LG, V)

Hariyali paneer, muhammara dip (LG, V)

Puri chaat, pomegranate, tamarind yoghurt, mint chutney (V)

WALK & FORK 14PP

Chicken tikka, onion, capsicum, naan, mint chutney (LD, LG)

Lamb botti kebab, naan, pomegranate salsa (LD, LG)

Chicken lollipop, slaw, scheswan sauce (LD)

Achari spiced vegetable kebab, slaw, coriander & chilli relish (LD, LG, V)

Tandoori lamb cutlet, brown sugar & cumin raita (LG)

BREADS

Garlic naan bread (V)

SHARED MAINS

Rich murg makhani (LG)

Kadhai chicken (LG)

Chicken korma (LG, LD)

Lamb madras (LG)

Achari mushroom paneer (LG)

Methi malai paneer (LG)

Vegetable jalfrezi (LG, V)

Biryani (LG) - choose from: sofiyani chicken, nawabitrkari, hyderabadi lamb

All mains are served with steamed basmati rice (V, NGA)

SIDES

Dal tadka (LG, VG)

Mixed salad platter, chaat dressing (LG, VG)

Dhai bhalle/dahi wada, tamarind, coriander & mint chutney (LG, V)

Dal makhani (LG, V)

Carrot & peanut salad (LG, LD)

Bombay aloo, coriander & chilli (LG, LD, V)

Homemade raita poppadum & pickle tray (LG, V)

SHARED ENTREE / DESSERTS

Available on request

UPGRADE OPTIONS

- + ENTREE PLATTER - ON REQUEST
- + DESSERT PLATTERS - ON REQUEST
- + EXTRA MAIN CHOICES 10PP
- + EXTRA SIDES 8PP

Please advise of any dietary requirements prior to your event date. While we take as much care as possible, we cannot guarantee that trace elements may not be present. Please note that all items are subject to seasonal availability. We will do our best to offer the items listed; however, some items may change.

(V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan | (VGO) Vegan Option | (LG) Low Gluten | (LGO) Low Gluten Option | (LD) Low Dairy | (LDO) Low Dairy Option