



Chefsyed

WELCOME TO MY INDIAN MENU.

Welcome to my Indian menu, where each dish brings a taste of India to your plate, crafted with authentic flavors and traditional recipes. Enjoy a journey through spices, aromas, and culinary delights that celebrate the rich heritage of Indian cuisine.

Contact us for bespoke pricing.

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VEGAN AND VEGETARIAN STARTERS:

1. Onion Bahji.

Sliced onions, graham flour blended with Indian spices and deep fried.

(vegan, g/f)

2. Vegetables Samosa.

Hand made Indian pastry filled with assorted vegetables, Indian spices and deep fried.

(vg, gluten)

3. Chana And Aloo Chaat.

Boiled Chickpea and soft potato, tomato, onions green chilli, Indian spices and tamarin sauce.

(vg, g/f)

4. Paperi Chaat.

Boiled Chickpea and soft potato, tomato, onions green chilli, Indian spices and tamarin sauce.

(gluten, dairy)

5. Paneer And Pineapple Skewers.

Paneer marinated in tikka masala skewered with pineapple and flame grilled.

(v, dairy)

6. Aloo Tikie.

Crushed boiled potatoes blended with green chilli coriander zeera spice and fried.

(vg, gluten)

7. Pani Puri.

Crispy thin round shell balls served with its filling and tamarin water.

(gluten)



Next Page

NONE VEG STARTERS:

1. Lamb Seekh Kabab.

Lamb minced meat blended with chilli, coriander and Indian spices finished on flame grill

(dairy)

2. Chicken Seekh Kababs.

Chicken minced meat blended with chilli, coriander and Indian spices Finished on flame grill.

(dairy)

3. Chicken Tikka.

Tender Chicken supreme cubes marinated in yogurt garlic, ginger and tikka masala finish on grill.

(dairy)

4. Fish Pakora.

Chunks of white fish marinated in herbs and Indian spices blended with gharm floor and deep fried.

(fish)

5. Peri Peri Large Chicken Skewers.

Chicken supreme cubes marinated with peri peri spice skewered and finished on grill.

(dairy)

6. Masala Grilled Lamb Chops.

Lamb chops marinated in yogurt and Indian spices garlic and ginger lightly flame grilled.

(dairy)

7. Chicken Legs Roast.

Traditional chicken steam tender leg roast with sesame white seeds.

(dairy)

Next Page





NON VEG MAIN:

1. Chicken Curry.

Chicken cubes cooked in thick gravy of onions tomato garlic and chilli.

2. Butter Chicken.

Chicken cubes cooked in butter sauce contain Turmeric, onion garlic green chillies and cream.

3. Chicken Tikka Masala.

Lightly grilled Chicken cubes cooked in onion and tomato based gravy with tikka spice.

4. Chicken Jalfrezi.

Chicken strips cooked along with peppers and onion in jalfrezi spices and cream

5. Chicken Manchurian.

Chicken cubes fried coated with flour then cooked in Chinese style red sauce.

6. Lamb Curry.

Lamb cubes cooked in thick gravy of onions tomato garlic and chilli.

7. Lamb Namak Mandi.

Slow cooked Lamb on bone with tomatoes and cream sauce and salt,

8. Lamb Kofta Curry.

TMincd meet of lamed fried and cooked in onion tomato sauce with green peas garlic chilli spice.

9. Lamb Kemma Muter.

Mincd meet of lamed fried and cooked in onion tomato sauce with green peas garlic chilli spice.

10. Lamb/Beef Nihari.

Meat chunks fried and slow cooked 8 hours with Traditional spices finish till a velvety texture

11. Haleem Special

Meat chunks fried and slow cooked 8 hours with Traditional spices finish till a velvety texture

12. Naan bread / Roti / Salad / Chutney

Freshly baked naan, soft roti, crisp salad, and flavorful chutney to complement your meal.

VEGGIE / VEGAN MAIN:

1. Tarka Daal.

Red and yellow lentils cooked with onion chilli and Indian spices.

(vegan)

2. Special Chana Masala.

Slow cooked Chickpea with onion, tomato, coriander gravy.

(vegan)

3. Daal Makhni.

Whole green lentil slow cooked with onion garlic and finish with butter and cream.

(vegan)

4. Palak Aloo.

Fresh spinach leaves blended with onions green chilli and potatoes cubes.

(vegan)

5. Sarson Ka Saag.

hand pickled wild leaves slow cooked with tomato, onion garlic and chilli until a velvety texture.

(vegan)

6. Muter Paneer Veggie.

Paneer cheese baked and cooked together with green peas into tomato onion base gravy with Indian spices.

(vegan)

7. Mixed Vegetables Curry.

Assorted vegetables cooked with thick sauce of garlic chilli coriander and onion.

(dairy)

8. Naan bread / Roti / salad / chutney

Freshly baked naan, soft roti, crisp salad, and flavorful chutney to complement your meal.

[Next Page](#)





RICE DISHES:

1. Vegetables Biryani.

Rice cooked in biryani spice onion tomato gravy and assorted vegetables.

(vegan, g/f)

2. Vegetables Pilau Rice.

Rice cooked in fried onion and mixed vegetables.

(vegan, g/f)

3. Chicken / Lamb Biryani.

Slow cooked meat of your choice with rice onion and tomato gravy and biryani spice.

(g/f)

4. Chicken / Lamb Pilau Rice.

Meat of your choice cooked with rice and onions and Indian spice.

(g/f)

5. Zeera Rice.

Chicken supreme cubes marinated with peri peri spice skewered and finished on grill.

(g/f)

6. Rice Cooked With Garlic Onions Chilli And Cumin Seed.

A flavorful blend of rice infused with the bold essence of garlic, onions, chili, and cumin seeds.

(g/f)

7. White Plain Steamed Rice.

Light and fluffy steamed white rice, served simply to complement any dish.

(g/f)

DESSERTS:

1. Khoya Kheer.

Traditional Indian rice pudding very slow cooked in milk, cream, raisin and nuts.

(dairy, all nuts)

5. Custard And Fruit Truffles.

Vanilla custard sponge cake folded in fresh seasonal fruit with cream fresh.

(dairy)

2. Zarda Rice.

Traditional yellow sweet rice cooked in sugar syrup raisin and nuts

(dairy, all nuts)

6. Section Of Ice.

Chilled and refreshing, crafted purely from ice.

(cream, dairy)

3. Carrots Halwa.

Grated carrots cooked in milk and cream finished with raisins and nuts.

(dairy, all nuts)

7. Sticky Toffee Pudding.

A rich and indulgent treat with the sweetness of toffee and a delightfully sticky texture.

(dairy, gluten)

4. Soji Ka Halwa.

Tradition Soji (semolina) cooked with milk and butter nuts and raisins until a velvety texture.

(dairy, all nuts)

8. Strawberries / Chocolate Cheesecake.

A creamy cheesecake topped with sweet strawberries and drizzled with rich chocolate.

(dairy, gluten)

[Next Page](#)





- Submission of payment constitutes your agreement to our terms & conditions.
- Pricing is subject to change until receipt of your estimate.
- Deliveries are available Monday to Sunday subject to availability.
- Delivery charges are based on date, time and location of delivery.
- Please notify us of any allergies or food sensitivities on ordering & we'll clearly label your dishes as required.
- Payments can be made via bank transfer, cash or credit card.
- A 10% down payment is required in order to reserve the date.
- This amount will not be refunded in case of cancellation. A further 50% must be paid 2 weeks before the event date.
- The final remaining amount must be received 3 days before the event date.
- Any extra costs made during the event and not included in this signed quote.
- All prices that appear in this information kit include VAT.
- Written confirmation will be required in order to validate the Cancellation Policy. Upon Receipt of Written Confirmation.
- More than 2 weeks before the event. 100% refund (except 10% down payment).
- Less than 2 weeks, but more than 5 days before the function. 50% refund (except 10% down payment).
- Less than 3 days before the event. No refund applicable.

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