



TAMARIND TREE MENUS

2021



SAMOSA CHAAT BAR

Menu

Samosa Chaat Bowls
*Our delicious chaat masala,
topped with crispy samosa, crunchy salad,
crispy noodles and sauces*

Starting from £10.00 per guest

*This includes chefs time for preparation and
service on the day, gazebo hire, disposable serve ware,
Kitchen equipment and rubbish disposal*

Extras

Paneer spring rolls £1.60 per guest
Pakora (2 pieces) £1.75 per guest
Blondie £2.50 per guest
Cheesecake £3.50 per guest





BURGER GRILL

Menu

We suggest selecting two options

Locally reared lamb seekh burger
Minced lamb, green chilli, coriander
and Tamarind Tree garam masala

Grilled Tandoori Creedy Carver Chicken burger
Marinated in yoghurt, Kashmiri chilli,
ginger garlic and garam masala

Grilled seasonal locally caught fresh fish
Lightly spiced with ginger red chilli powder, caraway

Homemade vegan soya seekh burger

Served with

Masala Fries
Mixed Leaf Salad
Coriander Pepper Mayo, Lasarn, Ketchup, Apple Chutney

Starting from £19.00 per guest

*This includes chefs time for preparation and
service on the day, gazebo hire, disposable serve ware,
Kitchen equipment and rubbish disposal*





THALI

We suggest selecting two dishes

Mutton
Kofta, Kadai or Mirch

Chicken
Mirch, Kadai, Makhani or Dopiazza

Paneer
Saag, Labdar, Dopiazza or Kadai
Aloo Gobi, Sag Aloo, Veg Kofta, Undihyu

Served with

Chapati, rice, dal, samosa

Starting from £20.00 per guest

This includes chefs time for preparation and service on the day, gazebo hire, delivery, disposable serve ware, kitchen equipment and rubbish disposal

Extras

Paneer spring rolls £1.60 per guest
Pakora (2 pieces) £1.75 per guest
Blondie £2.50 per guest
Cheesecake £3.50 per guest





SUMMER PARTY MENUS

CANAPÉ MENU

Cumin and lime chicken wings

Jeera Chicken Skewers

Punjabi Samosa

Crispy parcels of potato, pea, cumin and chilli flakes

Homemade vegan soya seekh kebab

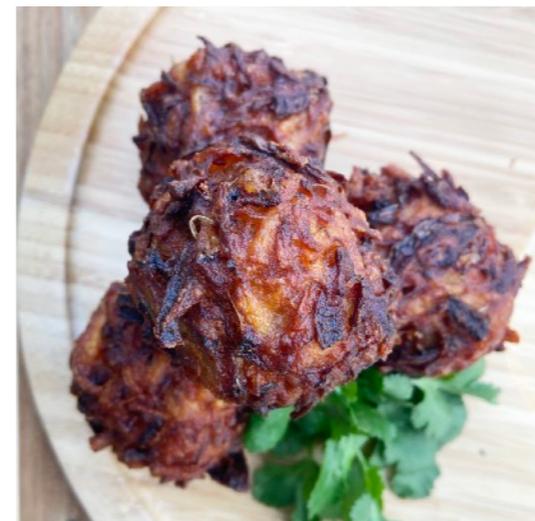
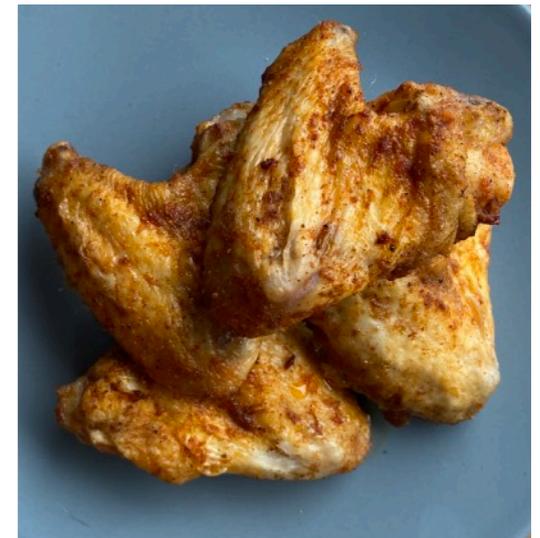
Paneer Spring Rolls

Paneer, sweetcorn, peas and cumin in filo pastry

Tawa King Prawns skewers with tamarind and ginger

Indian cured trout blini

Lamb Kofta on mini naan bread





Our summer party menus have been designed to be all cooked from a BBQ in front of your guests. Delicious locally sourced produce will be cooked fresh on the grill and served buffet style

FROM THE GRILL

Lamb sheek kebab

Grilled tandoori chicken

King prawns with ginger and lime

Soya sheek kebab

Grilled fish

Grilled Tandoori Cauliflower

SALADS

Fennel and nectarine salad

Watercress, coriander and mint salad
With pink grapefruit and cumin dressing

Rice salad with mango and lime dressing

Sprouted moong bean with black salt and green chilli

CONDIMENTS

Red onion, tomato and lime

Tamarind sauce

Mango chutney

Lime pickle

Mint yoghurt raita

Coriander and chilli chutney

Black pepper and coriander mayo

Lasarn chutney

Bespoke quotation available upon request