

## **SAMPLE INDIAN INTERNATIONAL VEG BANQUET MENU – 1**

### **SOUP**

- Tomato Shorba

**A Selection of bread from our bakery**

### **SALADS**

- Coleslaw with creamy dressing
- Selection of garden green leaves
- Greek salad with feta & olives
- Channa chat, Sweet corn salad
- Hummus
- Taboulah
- Moutabel
- Grilled Egg Plant with tomato and Dill Olive Oil
- Grilled Mushroom and bell pepper Salad with Orange Dressing

### **Selection of dressings**

- Balsamic, French, Italian, blue cheese, Olive oil

### **Condiments**

- Green olives, Black olives, Gherkin, Jalapenos, Pickled onions, Mango chutney, Capers, roast coconut, chili garlic oil, fried Eschol lots, Sambal, Riata

### **MAIN COURSES**

- Tandoori Paneer Tikka
- Vegetable Khorma
- Roast vegetable Canneloni
- Mixed vegetable Pie
- Kadai Vegetable
- Vegetable Samosa / Spring Roll
- Sautéed vegetables in garlic
- Vegetable Briyani
- Naan, Roti, Partha
- Mushroom Rice

### **DESSERTS**

- Raspberry Panna Cotta
- Chocolate fudge slice
- Date cake
- Rice Kheer
- Gajar Halwa
- Fresh cut fruit Salad
- Assorted French pastries
- Baked cheesecake
- Gulab Jamun
- Jellebi
- Orange mousse cake
- Passion fruit parfait