



## Mango Tree Catering Services Menu

Interested? Complete our online **Catering Service Enquiry Form** at [www.mangotree.biz](http://www.mangotree.biz) or call **01922 457344** to discuss your needs with our catering team.

### Suggestive Hi-Tea Snacks

Non Vegetarian				
Chicken Roomali Roll	Chicken Samosa	Lamb Keema Samosa	Chicken Chaat	
Chicken Uttapams	Chicken Chilla Kebab	Fish Amritsari	Lamb Seekh Roomali	
Chicken Shaslik	Lamb Kathi Kebab	Keema Matar Pao	Machchi Ke Shami	
Vegetarian				
Bedvi Aloo	Aloo Matar Samosa	Pao Bhaji	Bhalla Papdi Chaat	
Aloo Bonda	Assorted Vegetable Pakora	Vegetable Cutlets	Idli Sambhar	
Paneer Roomali Roll	Chola Bhatura	Paneer Pakora		
Khasta Kachori	Aloo Tikki with Choole	Fruit Chaat		
Masala Vada	Vegetable Kathi Kebab	Pithi Poori Aloo		
Sweets				
Rasmalai	Gulab Jamun	Fresh Fruit Salad	Strawberry Phirni	Kesari Jalebi
Rasgulla	Moong Dal Halwa	Gajar Halwa	Rice Kheer	Seviyan
Beverages				
Tea or Coffee	Aerated Waters	Canned Juices	Canned Juices	Any Other Drink On Request

### Suggestive Cocktail Snacks

Non Vegetarian	
<b>Lehsooni Chicken Tikka</b>	Garlic flavoured char grilled chicken tikka.
<b>Chicken Tikka Makhmali</b>	Cardamom and mace flavoured chicken tikka with cream.
<b>Achhari Murg Tikka</b>	Chicken tikka in yoghurt and pickling spices.
<b>Kadak Reshmi Seekh</b>	Skewered chicken mince, char grilled and deep fried
<b>Shami Kebab</b>	Shallow fried lamb mince patties
<b>Gilafi Seekh</b>	Skewered lamb mince, coated with vegetables, grilled in tandoor.
<b>Fish Amritsari</b>	Chunks of fish in spicy gram flour batter, deep-fried.
<b>Ajwaini Fish Tikka</b>	Caraway flavoured fish in yoghurt and spices, char grilled
<b>Gurd Aspuri White Bait</b>	White baits in garlic gram flour masala, crispy deep-fried.
Vegetarian	
<b>Vermicelli Fried Mushroom</b>	Vermicelli coated and deep-fried button mushrooms.
<b>Batter Fried Babycorn</b>	Babycorn in spicy gram flour batter, deep-fried.
<b>Vegetable Tikki Kalimirch</b>	Vegetable cutlets flavoured with black pepper, deep-fried.
<b>Crumb Fried Idli</b>	Chutney stuffed rice cakes, crumbed and deep-fried.
<b>Chilli Paneer Tikka</b>	Tiny cottage cheese cubes, spiced and char grilled.
<b>Aloo Til Tinka</b>	Sesame seed coated potato balls, deep-fried.
<b>Crunchy Cauliflower</b>	Deep-fried cauliflower florets in spicy & crunchy batter.
<b>Vegetable Shami</b>	Ginger flavoured vegetable shami kebabs.
<b>Hara Kebab</b>	All green vegetables cubed, minted and deep-fried.
<b>Masala Kachori</b>	Crisp pastries stuffed with fennel and asafoetida flavoured urad lentil, deep-fried.
<b>Aloo Samosas</b>	Potato stuffed samosas.
<b>Cheese Cherry Pineapple Sticks</b>	



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### Indian Food

#### Starters

Non Vegetarian		
Murg Chaat	Paya Curry Soup	Murg Yakhni Soup
Jehangiri Shorba Soup	Mulligatawny Soup (with shredded chicken)	Kharoda Shorba Soup
Vegetarian		
Cucumber Salad	Aloo Chana Chaat	Dal Palak Shorba Soup
Beetroot and Onion Salad	Pickled Vegetables	Dahi Shorba Soup
Green Salad	Kidney Beans Sweet and Sour	Tamater Dhania Shorba Soup
Carrot and Raisin Salad	Oriental Rice	Mulligatawny Soup
Spiced Chick Pea Salad	Rasam Soup	
Gram Lentil Salad	Badami Shorba Soup	

#### Main Course (Non Vegetarian)

Chicken	
<b>Murg Kandhari</b>	Tender pieces of chicken cooked in a blend of cashew nut and melon seed paste with cream and garnished with fresh pomegranate seeds.
<b>Murg Saagwala</b>	Succulent pieces of chicken cooked with spinach and spices and garnished with fine juliennes of ginger.
<b>Murg Kashmiri</b>	Chicken cooked with Kashmiri spices and saffron.
<b>Murg Do Piazza</b>	Pieces of chicken cooked in rich onion gravy and topped with sliced sautéed onions.
<b>Murg Makhani</b>	Succulent marinated chicken cooked in the tandoor and simmered in satin smooth makhani gravy.
<b>Kadhai Murg</b>	A Peshawari speciality - Chicken with chopped tomatoes, ginger and chillies cooked with fresh herbs and flavoured with kasoori methi.
<b>Murg Korma</b>	A mild chicken curry prepared with Indian spices, condiments and yoghurt.
<b>Rogan-e-Murg</b>	Chicken cooked with traditional Kashmiri spices.
<b>Murg Nawabi</b>	Chicken cooked in spicy masala garnished with hard-boiled eggs.
<b>Tariwala Murg</b>	A light chicken curry cooked with tomatoes and coriander.
<b>Murg Makhani Palak</b>	Succulent pieces of chicken cooked with spinach and tomatoes.
<b>Kadai Tangri</b>	Drumsticks finished with a red tomato based masala.
<b>Murg Lababdar</b>	Tender pieces of chicken cooked in creamy tomato gravy.
<b>Murg Chana</b>	Chicken cooked with garlic, tomatoes and spices and combined with chickpeas.
<b>Murg Mokul</b>	Succulent roasted chicken, shredded and cooked in a light, cashew nut based gravy.

Fish	
<b>Fish Korma</b>	Yoghurt based fish preparation cooked without turmeric.
<b>Methi Fish Curry</b>	Fenugreek flavoured fish curry.
<b>Fish Amritsari</b>	A dry fish preparation, coated with gram flour batter, deep-fried.
<b>Bengali Fish Curry</b>	Mustard flavoured, thin and spicy fish curry.
<b>Goanese Fish Curry</b>	Coconut and palm vinegar flavoured fish curry.
<b>Kashmiri Machchi</b>	Fish simmered with turnips, yoghurt, fennel and ginger powder.



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### Main Course (Non Vegetarian) continued ...

Lamb	
<b>Gosht Masaledar</b>	Tender lamb cooked in thick gravy with ginger.
<b>Maans Ka Soweta</b>	Tender lamb cooked in a typical Rajasthani style.
<b>Safed Maans Jaipuri</b>	A rich lamb curry cooked in cashew nut paste. A typical Rajasthani preparation without chillies.
<b>Bhuna Gosht</b>	Tender pieces of lamb stir-fried with fresh tomatoes and a special blend of spices.
<b>Rogan-e-Gosht</b>	Succulent pieces of lamb cooked in traditional Kashmiri spices.
<b>Gosht Chutneywala</b>	Our Chef's specialty: Boneless pieces of lamb cooked and finished in pudina-flavoured gravy.
<b>Gosht Panchrangi</b>	A delightful combination of lamb and pickling spices.
<b>Gosht Saagwala</b>	Tender pieces of lamb cooked with spinach and traditional Indian spices.
<b>Keema Kaleji</b>	Traditional combination of minced lamb and liver cooked in onion and tomato based gravy.
<b>Gosht Khada Masala</b>	Traditional Gypsy delicacy: Lamb cooked with whole spices in a delectable gravy.
<b>Gosht Elaichi Pasanda</b>	Marinated tender lamb cooked in light cardamom-flavoured gravy.
<b>Lal Maans</b>	A spicy delicacy of tender lamb cooked with garlic, onion and yoghurt.
<b>Kabuli Gosht</b>	Tender pieces of lamb cooked with Indian spices and chickpeas.
<b>Gosht Korma</b>	Tender pieces of lamb cooked in a cashew nut based mild gravy.
<b>Masaledar Chops with Keema</b>	An unusual combination of lamb chops cooked with minced lamb.
<b>Kadai Gosht</b>	A Peshawari speciality – Tender lamb cooked with authentic kadhai gravy.

### Main Course (Vegetarian)

Cottage Cheese			
Methi Paneer	Paneer Hara Cholia	Paneer Kesri	Paneer Mircha (Rajs.)
Paneer Lababdar	Rasbhari Mattar	Paneer Makhan Palak	Khumb Paneer
Paneer Jalfrazi	Palak Paneer	Paneer Do Piazza	Paneer Bhurji
Kadai Paneer	Paneer Makhan Masala	Paneer Birbali Pasanda	Mattar Paneer

Cauliflower			
Gobhi Mussllam	Gobhi Adraki	Alu Gobhi Mattar Tarkari	Gobhi Achari
Gobhi Aloo Masaledar	Keema Gobhi Mattar	Gobhi/Mushroom Masala	Gobhi Kashmiri

Mushroom			
Mushroom Palak Ki Bhujija	Mushroom Hara Piazza	Mushroom Do Piazza	Mushroom Jalfrazi
Mushroom Mattar Rizala	Mushroom Taka-Tak	Mushroom Makai	Achari Mushroom Tandoori

Potato		
Aloo Dum Banarsi	Aloo Dum Chutneywala	Achari Aloo
Aloo Dum Kashmiri	Charra Aloo Masaledar	Jeera Aloo
Aloo Tamater Ka Cut	Bhindi Aloo Mirch Ki Sabzi	Aloo Methi



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### Main Course (Vegetarian) continued ...

Seasonal Vegetables			
Methi Chaman	Baigan Masaedar	Achari Bhindi	Methi Mattar Aloo
Bhindi Kurkuri (Gujrati)	Gajjar Methi Mattar	Phaldari Kofta	Bhagar-e-Baigan

Mix Vegetable Based		
Mix Vegetable Korma	Navrattan Tawa Vegetables	Mix Vegetable Kalimirch
Mix Vegetable Jalfrazi	Kaju Khoya Makhana Curry	Navrattan Korma

Green Vegetables			
Patiala Shahi Dudhiya Mattar	Vegetable Kofta Palak Gravy	Sukhe Mattar Chatpatte	Bhutta Methi Palak
Bhuna Khumb Mattar Lababdar	Khumb Hara Piyaz	Sarsoon Ka Saag	

Rice / Pulao			
Jeera Pulao	Zafrani Pulao	Curd Rice	Hyderabadi Biryani
Jodhpuri Pulao	Peas Pulao	Lemon Rice	Dum Vegetable Biryani
Kashmiri Pulao	Moti Pulao	Mix Vegetable Pulao	Jeera & Onion Pulao
Navrattan Pulao	Kabuli Pulao	Yakni Pulao	

Dal			
Dal Makhani	Channa Pindi	Dal Lobhia Masala	Rajmah Raseela
Dal Bukhara	Dal Panchmelli	Dal Masala	Sukhi Dal Adraki
Dal Haryali	Yellow Dal Tarkewali	Punjabi Kadi	

Curd			
Mix Vegetable Raita	Pineapple Raita	Potato Raita	Dahi Pakori with South Indian Raita
Mint Raita	Boondi Raita	Cucumber & Onion Raita	

### Indian Assorted Breads

Naan	Roti	Pratha	Kulcha
Garlic	Plain	Plain	Aloo
Plain	Khasta	Pudina	Paneer
Butter	Missi	Methi	
	Methi	Lacha	
	Roomali	Verki	

### Desserts

Desserts			
Hot Gulab Jamun	Rasgulla	Kala Jamun	Rajbhog
Cut Kala Jamun	Moong Dal Halwa	Malpua	Gajjar Ka Halwa
Jalebi	Shahi Tukra	Kesri Phirni	Mango Kulfi Falooda
Rice Kheer	Pista Kulfi Falooda	Angoori Rasmalai	Kesar Badam Kulfi Falooda



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### Suggestive Theme Menus

Rajasthani Cuisine	Awadhi Cuisine	Punjabi Cuisine
Murg Soweta	Murg Wajid Ali	Murg Lababdar
Lal Maans	Gosht Korma	Tariwala Kukarh
Paneer Mircha	Paneer Bemisal	Dhaba gosht
Gatta Curry	Loki Mussallam	Patialashahi Gosht
Mix Vegetable Kalimirch	Dhingri Dulma	Amritsari Machli
Aloo Dum Chutneywala	Dal Mash	Paneer Makhani
Panchmel Dal	Non Vegetarian or Vegetarian Dum Biryani	Kadahi Paneer
Jodhpuri Pulao	Murg Wajid Ali	Mushroom Hara pyaz
Safed Maas	Gosht Korma	Achari Gobhi
Mongodi Ki Subzi	Paneer Bemisal	Charra Aloo Masaledar
	Loki Mussallam	Chotte Baingan Masaledar
		Pindi Chana
		Rajmah Rasila
		Sarson Ka Saag with Makki Ki Roti
		Dal Makhani
		Jeera Onion Pulao

Hyderbadi Cuisine	Mughlai Cuisine	South Indian Cuisine
Murg Nawabi	Mughlai Champen	Kozhi Varthada Curry
Kadhai Gosht Hussaini	Peethiwali Machchi	Rasa Meen
Paneer Hyderabadi	Khuroos-e-Tursh	Avial
Aloo Mirch Ka Saalan	Guncha-o-Bahar	Baghar-e-Baingan
Khumb Mattar Rezala	Phaldhari Kofta	Raw Banana Thoran
Kairi Ki Dal	Badal Jaam	Murungakkai Sambhar
Navrattan Vegetable Biryani	Gosht Biryani	Beans Porial
		Lemon Rice

Please note the above dishes are only suggestive. A variety of other dishes can be offered on request.