



STARTERS – VEGETARIAN

Katchori

Pastry based dish with a mixture of various masallas.

Chilli Paneer

Sweet and sour saucy dish with oriental vegetables and peppers to complement other starters.

Channa

Chick Pea curry to complement the other starters.

Mogo Chips

Deep fried Mogo (Cassava) served crispy with seasoning.

Spicy Noodles

Sweet and sour noodles with stir fry vegetables.

Masala Chips

Battered chips with spices.

Cocktail Somosa

Mixed vegetables in a triangular filo pastry.

Spring Rolls

Filo pastry rolls filled with spicy indian vegetables.

Paneer Pakora

Indian style cheese deep fried in batter with various spices.

Paneer Fingers

Finger cut indian cheese marinated and cooked in batter.

Aloo Tikki

Spiced potatoe cakes.

Gobi Pakora

selected cauliflower pieces battered and deep fried.

Vegetable Kebab

Minced vegetables presented in a sheekh kebab

Thank You

www.heerevents.co.uk

Contact Ranjit: 07944 797555

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15 Moor Allerton Avenue, Leeds, LS17 6SG



STARTERS - NON VEGETARIAN

Seekh Kebabs

Spicy minced lamb prepared in a traditional tandoor.

Chicken Tikka

Chicken marinated in spicy yoghurt cooked in a tandoor oven.

Tandoori Chicken

Tender pieces of chicken marinated in fresh ground spices (on the bone or boneless).

Chicken Wings/drumsticks

Wings marinated in our own special sauces and prepared in a tandoor.

Jeera Chicken

Chicken made with roasted cumin seeds and ground black pepper.

Fried Masalla Fish

Marinated in spices and fried in batter.

Meat or Chicken Samosa

Triangular filo pastry parcels stuffed with either mince chicken or lamb (large & cocktail sizes available).

Lamb Curry

Lamb on the bone in a spicy sauce.

Lamb Masala

Lamb on the bone in dry mixed spices.

Keema

Lamb mince with spicy masala and peas.

Chicken Curry

Spicy curried chicken.

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MAIN COURSE – VEGETARIAN

Mixed Vegetables

Assorted fresh garden vegetables cooked in medium spices.

Mixed Vegetable Kofta

Minced vegetable balls served with a curry sauce.

Palak Paneer

Indian cheese cubes cooked in fresh spinach.

Mattar Paneer

Home made cheese cubes cooked in onions and tomatoes with peas.

Aloo Baingan

Aubergines and potato curry.

Baingan Bhartha

Mashed aubergines in spicy masalla.

Aloo Gobhi

Potato with cauliflower cooked with herbs and spices.

Bombay Aloo

Sautéed potato in hot spices.

Mushroom Masalla

Button mushrooms stir fried in fresh herbs and spices.

Tinday

Marrow vegetables cooked in a masalla sauce.

Rajmah

Red kidney bean curry.

Tarka Daal

Lentils cooked with herbs and spices flavoured with garlic.

Daal Makhani

Black lentils in rich, creamy butter sauce.

Bhindi Fried

Okra (lady fingers) fried in a fresh herb and masala dish.

Malai Korfta

Paneer balls served with curry sauce

Palak Aloo

Indian cheese cubes cooked in fresh spinach

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MAIN COURSE – NON VEGETARIAN

Lamb Chops Masalla

Marinated lamb chops cooked in ground masalla.

Keema

Minced lamb cooked in herbs and spices.

Lamb Curry

Lamb pieces cooked and served in a spicy sauce.

Karahi Chicken

Prepared in a traditional Indian wok, cooked with tomatoes and onions with fresh herbs and spices.

Chicken Curry

Chicken cooked with a mixture of ground spices.

Butter Chicken

Chicken cooked in a butter sauce.

Chicken Keema

Minced chicken cooked with herbs and spices.

Methi Chicken

Chicken cooked with fresh methi (fenugreek) in a medium curry sauce.

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RICE DISHES

Plain Rice

Plain white boiled rice.

Jeera Rice

Plain boiled rice with cumin seeds.

Mixed Vegetable Rice

Rice cooked with mixed vegetables.

BREADS

Tandoori Naan Bread

Leavened freshly baked Indian style bread made in a clay oven.

Roti

Wholemeal bread baked on a traditional tava.

Freshly Fried Bhatoora

Deep fried light puffed leavened Indian bread.

Puris

Deep-fried unleavened bread.

Tava Paratha

Bread fried in butter.

YOGHURTS

Dahi

Plain yoghurt.

Salad Raita

Yoghurt with cucumbers, carrot, jeera and spices.

Bhoondi Dahi

Yoghurt with spices and soft maize bits.

Bhalla Dahi

Yoghurt with spices and little balls made from spices and minced vegetable

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DESSERTS

Kulfi

Traditional Indian cone shaped ice cream available in, Plain, Pistachio, Almond & Mango flavours.

Ras Malai

Creamy milk cake with milk dressing, served cold.

Fresh Fruit Salad

Assorted fresh fruits.

Ice Cream

Various types available in Vanilla, Strawberry and Chocolate flavours.

Kheer

Rice pudding with traditional Indian flavourings.

Gajar Ka Halwa

Carrots cooked in cream served hot.

Gajraila

Creamy rice pudding cooked with carrots, milk and cream, served cold.

Zarda

Sweet flavoured rice with yellow colouring.

Rasagulla

Sweet and colourful Indian specialty.

Gulab Jamun

Traditional warm Gulab Jamun drizzled with a coconut finish

*Assorted Desserts

Selection of five desserts served as a buffet.

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SUNDRIES

Tea

Traditional Indian style tea with distinct spices.

Mango Lassi

Fresh mango pureed to produce a refreshing yoghurt drink.

Fresh Fruit Lassi

Assorted fresh fruits pureed and sliced to produce a bit of bite to a refreshing yoghurt drink.

Gole Gappa

Indian specialty, light flour spheres served to be dipped in a spicy chutney.

Papaddi Chaat

Another specialty, light flour discs give crunch while a potato mix and two chutneys add substance.

Paneer Tikki

Made from potatoe and panner with a spicy twist

Bhalla Chaat

Refreshing taste of sweet and sour yogurt complimented by two chutneys

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