



MEAT

SALSA VERDE MARINATED CHICKEN THIGHS

PERI PERI BUTTERFLIED CHICKEN BREAST

TANDOORI CHICKEN SKEWERS

GARLIC & THYME CHICKEN

BOURBON GLAZED CHICKEN WINGS

GARLIC & HERB MARINATED CHICKEN

CAJUN CHICKEN

LIME & CORIANDER CHICKEN KEBABS

TANDOORI CHICKEN, BONE-IN CHICKEN MARINATED IN YOGURT, LEMON JUICE, GARLIC, GINGER, & TANDOORI MASALA (SPICY)

CHICKEN MALAI TIKKA, CREAMY MARINATED BONELESS CHICKEN WITH YOGURT, CREAM, CHEESE, & CARDAMOM (MILD)

HARIYALI CHICKEN TIKKA, BONELESS
CHICKEN MARINATED IN A BLEND OF MINT,
CORIANDER, GREEN CHILLI, YOGURT, &
SPICES

ACHARI CHICKEN TIKKA, PICKLE-SPICED CHICKEN WITH MUSTARD SEEDS, FENNEL, & FENUGREEK (SPICY)

KALMI KEBAB, CHICKEN DRUMSTICKS
MARINATED IN A CREAMY ALMOND-CASHEW
BLEND WITH INDIAN SPICES

RESHMI CHICKEN KEBABS, DELICATE CHICKEN MARINATED IN CREAM, GROUND CASHEWS, & MILD SPICES **16-HOUR SMOKED BEEF BRISKET**

HIMALAYAN SALT AGED CHATEAUBRIAND (£5 SUPPLEMENT)

BEEF MEATBALLS & BURNT TOMATO SAUCE

TOMAHAWK STEAK (£5 SUPPLEMENT)

CLASSIC BEEF WELLINGTON WITH RED WINE JUS (£5/SUPPLEMENT)

BBQ PORK BELLY

TERIYAKI PORK CUTLET

RARE BREED PULLED PORK

ROSEMARY & GARLIC PORCHETTA PORK BELLY

MOROCCAN OR GARLIC & ROSEMARY LAMB CHOPS

TANDOORI LAMB CHOPS IN SPICY YOGURT
MARINADE WITH GINGER, GARLIC, KASHMIRI
CHILLI, & GARAM MASALA

LAMB KOFTAS

LAMB SEEKH KEBABS, MINCED LAMB MIXED WITH FRESH CORIANDER, GREEN CHILLI, GARLIC, CUMIN, & GARAM MASALA, SHAPED ON SKEWERS

METHI MALAI LAMB KEBABS, MINCED LAMB MIXED WITH FENUGREEK LEAVES, CREAM, & WARM SPICES

HERB & MUSTARD CRUSTED RACK OF LAMB £5
SUPPLEMENTS

PESHAWARI LAMB RIBS RUBBED WITH CRUSHED BLACK PEPPER, FENNEL, & GARLIC, SLOW-GRILLED FOR FALL-OFF-THE-BONE TEXTURE





FISH & SEAFOOD

FISH AMRITSARI, WHITE FISH FILLETS MARINATED IN AJWAIN (CAROM SEEDS), GRAM FLOUR, & SPICES, GRILLED TILL GOLDEN

Masala Prawns King, Prawns Tossed in Garlic, Red Chilli, Cumin, & Lemon, Finished Over Flame

Soy & Sesame Glazed King Prawn & Chorizo Kebabs

GARLIC KING PRAWN & PEPPER SKEWERS

KING PRAWNS IN CHILLI & CORIANDER

GRILLED CAJUN SALMON FILLET

TANDOORI SPICED SALMON

Soy, Sesame & Ginger Marinated Salmon Fillets

GARLIC & BLACK PEPPER GRILLED TUNA FILLET

SEARED TUNA STEAK

GRILLED BONELESS SEA BASS FILLET

CRISPY CAJUN COD

MONKFISH KEBABS

CHARRED MONKFISH, PEPPERS, ONION, SALSA VERDE (£5 SUPPLEMENT)

SMOKED HADDOCK & PRAWN FISHCAKE

VEGETARIAN

Deep Fried Mac & Cheese Bites Charred Halloumi

TANDOORI PANEER TIKKA, CUBED OF COTTAGE CHEESE MARINATED IN TANDOORI SPICES, BELL PEPPERS, & ONION

BHARWAN MUSHROOMS, LARGE MUSHROOMS STUFFED WITH SPICED CHEESE OR PANEER FILLING, SKEWERED, & GRILLED

GRILLED CAULIFLOWER FLORETS MARINATED IN TURMERIC, YOGHURT, GARLIC, & SPICES

PINEAPPLE SLICES MARINATED IN CHAT MASALA, CUMIN, CHILLI, & A DASH OF HONEY

SPICED TANDOORI QUAIL, GRILLED GAME BIRD MARINATED IN GARLIC, GARAM MASALA, & BLACK PEPPER

INDIAN SPICED CORN ON THE COB, GRILLED CORN BRUSHED WITH CHILLI-LIME BUTTER SPRINKLED WITH CHAAT MASALA & CORIANDER

Skewered & Grilled Masala Baby Potatoes, Parboiled Baby Potatoes Marinated in Mustard Oil, Turmeric & Kashmiri Chilli

SMOKED GRILLED EGGPLANT CHUNKS
MARINATED IN MUSTARD OIL, ASAFOETIDA, &
CUMIN

VEGAN

PISTACHIO CRUSTED BEETROOT KOFTA

MARINATED SPICY VEGETABLE KEBABS

BUFFALO CAULIFLOWER WINGS

SLOW COOKED AUBERGINE & CHICKPEA TAGINE

AUBERGINE & CHICKPEA TAGINE

WILD & CHESTNUT MUSHROOM STROGANOFF

CHICKPEA HOUMOUS & DUKKHA

MUSHROOM ARANCINI BALLS WITH TRUFFLE





info@foodchamps2020.co.uk

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SIDES WITH SHARING PLATTER / BBQ / HOG ROAST

* CAULIFLOWER & CHEESE

* MAC & CHEESE

* GARLIC & THYME INFUSED DAUPHINOISE Ротато

* DILL, CREAM CHEESE & SHALLOTS CRUSHED NEW POTATOES

* BUTTER ROASTED PORTOBELLO MUSHROOMS

*DUCK FAT ROASTED POTATOES

*CREAMY SMOKED MASHED POTATOES

*CHORIZO & POTATO TERRINE

VEGAN SIDES

*ROSEMARY ROASTED NEW POTATOES

*Warm-grilled Tenderstem Broccoli & FINE BEANS

*THYME ROASTED ROOT VEGETABLES

*CAJUN SPICED SWEET POTATO

*ASPARAGUS

*BOILED BASMATI RICE

*CHAR-GRILLED MEDITERRANEAN VEGETABLES

*GARLIC INFUSED POTATO FONDANT

*Roasted Cherry Vine Tomatoes

DIPS & SALSA WITH BBQ / HOG ROAST

*SALSA VERDE *Lemon & Saffron Aioli *Whole Grain Mustard Mayonnaise *GARLIC & HERB BUTTER *HARISSA MAYONNAISE *TOMATO & RED PEPPER RELISH *RED ONION SALSA *BBQ SAUCE *KETCHUP

ARTISAN ACCOMPANIMENTS/ SALADS WITH SHARING PLATTER / BBQ / BUFFET / HOG ROAST

*MOZZARELLA, ONIONS, TOMATOES, BASIL, OLIVE OIL *ASIAN COLESLAW

*Roasted Butternut Squash, Lentils, Parmesan

*GREEK SALAD WITH FETA CHEESE, BLACK OLIVES, RED ONION & MINT VINAIGRETTE

*CAESAR SALAD COS LETTUCE WITH CROUTONS, PARMESAN & POMEGRANATE SEEDS

*Pasta Pesto with Sun Dried Tomatoes, Basil, PARMESAN & GARLIC

*FRUITY COUSCOUS SALAD WITH APRICOTS, RAISINS, APPLES & FRESH MINT

*TRADITIONAL POTATO SALAD WITH CHIVES

*SWEET POTATO SALAD WITH SWEET CHILLI SAUCE

*Bulgar Wheat Salad, Feta, Charred Beetroot

*SPINACH, WATERMELON & FETA SALAD

*WILD ROCKET & PARMESAN SALAD

*CHERRY TOMATOES, AVOCADO & CHILLI SALAD

*PARSNIPS, SESAME & WILD RICE SALAD

*Puy Lentil Salad with Beetroot & Walnuts

*HONEY GLAZED CELERIAC & POTATO SALAD

*Crispy Bacon, Spring Onion & Potato Salad

*ASIAN SLAW TOPPED WITH BLACK SESAME SEEDS

*TOMATO, MOZZARELLA & RED ONION SALAD WITH BALSAMIC GLAZE

*PESTO, SPINACH & PINE NUTS PASTA SALAD

BREADS WITH BBQ / HOG ROAST

GRILLED FLATBREADS BRIOCHE BUNS CRUSTY ROLLS HOT DOG BAPS





MINI BANOFFEE TORTE MINI BANOFFEE TART MINI BLACK FOREST GATEAU MINI BLUEBERRY & LEMON DRIZZLE CAKE Passionfruit Cheescake CHOCOLATE & ORANGE CHEESECAKE MINI WHITE CHOC & RASPBERRY WHITE CHOC & MALTESER CHEESECAKE COCONUT & PINEAPPLE CAKES STRAWBERRY DOME MINI RASPBERRY DOME KEY LIME PIES LEMON MERINGUE TART CLASSIC LEMON TART CHOCOLATE CAKES CHOCOLATE & SALTED CARAMEL **ORANGE & PASSIONFRUIT TART** RICH CHOCOLATE TART **CHOCOLATE & FRUIT TRIANGLE** VICTORIA CAKE SMALL STRAWBERRY CHEESECAKE SMALL CHOCOLATE BROWNIES SMALL CARROT CAKES MINI FRUIT OF FOREST TART