



Private Catering Sample Menus

NSK Event Menu

£32 per person | Served sharing style

Starters

Bhatti ka Murgh (d)

Tender chicken thigh roasted with blend of spices, herbs & yoghurt

Ragda Patties (d)

Crispy potato patties with white peas & pomegranate

Chilli Sweetcorn (vg)

Sweetcorn dumplings tossed in homemade garlic-chilli sauce

Nutmeg Classics

(served with steamed rice & garlic naan)

Murgh Makhani (d)

Traditional old Delhi butter chicken

Laal Maas

Traditional Rajasthani smoked lamb curry with robust spices

Sabz Bahar (vg)

Cauliflower, green peas, beans and carrots stew

Dal Makhani (v)(d)

Slow cooked black lentil

Dessert

Gulab Jamun (v)(d)(g)(n)

Deep-fried milk dough balls coated in scented syrup

NSK Vegetarian Event Menu

£32 per person | Served sharing style

Starters

Kurkure Paneer (v)(d)

Crispy paneer pakora with apple & raisins chutney

Ragda Patties (v)(d)

Potato patties with white peas & pomegranate

Chilli Sweetcorn (vg)

Sweetcorn dumplings tossed in homemade garlic-chilli sauce

Nutmeg Classics

(served with steamed rice & garlic naan)

Paneer Makhani (v)(d)

Traditional old Delhi paneer with buttery tomatoes gravy

Baigan Mirchi Salan (n)(vg)

Baby aubergine & chillies simmered in a coconut, peanut & sesame curry

Sabz Bahar (vg)

Cauliflower, green peas, beans and carrots stew

Dal Makhani (v)(d)

Slow cooked black lentil

Dessert

Gulab Jamun (v)(d)(g)(n)

Deep-fried milk dough balls coated in scented syrup

Events Menu 2

£28 per person | Served sharing style

Starters

Chilli Cauliflower/ Potato
or Broccoli Munchurian

Sago Vada/Soya Chukka

Coriander Chicken Fry/
Kozhi Idhicha Masala

Chicken Ghee Roast/Mutton Uppu Kari

Nutmeg Classics

Mutton Paya/Ceylonese Lamb Curry

Kozhi Vautha Kari/Kulkul Beadapu

Chicken Biryani/Mutton Biryani

Andha Vymjana/Karaikudi Veg Kurma

Parota(Vg)(G)/Idiyappam

Coconut Pulau

Onion Raita

Dessert

Ashoka Halwa/Bread Halwa
Paruppu Payasam/Aval Payasam