



indian essence

Atul Kochhar

*catering & events*



## *Your Neighbourhood Secret...*

In the heart of Petts Wood, Kent in the Borough of London, award-winning Indian Essence by Atul Kochhar offers an off-site bespoke catering service perfect for weddings, corporate hospitality, charity events, parties and all manner of occasions deserving first-class food.

For over a decade we have been delivering some of Atul's most sensational Indian cuisine for small to large groups, the bespoke catering package is available to be experienced at your chosen venue.

For groups of four up to 86 people, there are three extra special events menus designed to be experienced and enjoyed in our sumptuous restaurant surroundings. This is a ideal solution for your special occasion – whether it's a family gathering, party of friends or colleague get-together.

Indian Essence is at your service creating memorable culinary moments...

# starters

## SALADS

INDIAN ESSENCE SEASONAL SALAD  
ACHARI CHICKEN SALAD  
THAI CHICKEN SALAD  
THREE BEAN SALAD  
GREEN SALAD  
LACCHEDAR ONION SALAD  
PICKLED MUSHROOM SALAD  
FRUIT CHAAT  
WARM TANDOORI SALAD  
WASABI MARINATED CORN SALAD  
TOSSED KACHUMBER SALAD  
ASSORTED LETTUCE SALAD

## VEGETARIAN

VEGETABLE SAMOSA  
SPICED PEAS KACHORI  
ALOO BONDA  
MASALA VADA  
PAPRI CHAAT  
ACHARI PANEER TIKKA  
HARIYALI PANEER TIKKA  
CRUMB FRIED MUSHROOMS  
CRISPY CHILLI BABY CORN  
CHEESE AND CORN CROQUETTES  
VEG SHAMMI KEBAB

## POULTRY

ACHARI MURG TIKKA  
TULSI KA TIKKA  
TARRAGON CHICKEN TIKKA  
ZAFFRANI MURG TIKKA  
MALAI TIKKA  
BHATTI KA TIKKA  
CHICKEN 65  
CHICKEN SEEKH KEBAB  
CHICKEN TIKKA KALIMIRCH  
POTLI CHICKEN SAMOSA

## SEAFOOD

AJWAINI JHINGA  
LEHSONI JHINGA  
MALVANI JHINGA  
PRAWNS PEPPER FRY  
PRAWNS TEMPURA  
MASALA FRIED FISH  
FISH AMRITSARI  
MUSTARD FISH TIKKA  
HARIYALLI FISH TIKKA  
CRISPY FRIED SQUID



## LAMB

ADRAKI LAMB CHOPS\*\*  
LAMB SEEKH KEBAB  
LAMB SHAMI KEBAB  
LAMB BURRA KEBAB

## LIVE COOKING

CHAAT COUNTER  
PANI POORI  
TAWA TAKA TAK  
DOSA  
KEBAB PARATHA  
LEBANESE SALAD  
SALAD BAR  
VADA PAV  
PAV BHAJI  
JHAL MURI / BOMBAY BHEL  
BIRYANI COUNTER  
KATHI ROLL  
JALEBI RABRI  
APPLE MALPUA

# mains

## VEGETARIAN

PANEER MAKHANWALA  
PANEER LABABDAR  
KARAHI PANEER  
PANEER KHURCHAN  
SHAHI PANEER  
SAAG PANEER  
VEGETABLE JHALFREZIE  
AMRITSARI PINDI CHOLE  
BHARELA BAINGAN  
MIRCH BAINGAN KA SALAN  
BAINGAN KA BHARTA  
DUM ALOO KASHMIRI  
BENGALI ALOO DUM  
ACHARI ALOO  
ALOO GOBI ADRAKI  
ACHARI BHINDI  
BEANS PORYAL  
PUNJABI KADHI  
SAAG CORN  
DHINGRI PALAK  
MUSHROOM CHETTINAD  
TORI MASALA  
JEERA ALOO  
ALOO POSTO

## POULTRY

MURG MAKHNI  
KORI GASSI  
CHICKEN KOLHAPURI  
CHUTNEY NI MURGI  
MURG KHURCHAN  
MURG KALIMIRCH  
KARAHI CHICKEN  
CHICKEN CHETTINAD  
MURG RAMPURI  
SAAG CHICKEN

## LAMB

ROGAN JOSH  
KATCHI MIRCH KA GOSHT  
GOLMIRCH GOSHT  
LAMB CHETTINAD  
RARHA GOSHT  
LAMB PEPPER FRY  
KOSHA MANGSHO  
LAMB SALLI BOTI  
ACHAARI CHAMPEIN  
MARATHI NALLI GOSHT  
LAAL MAAS  
KEEMA MUTTAR HYDRABADI  
LAMB KALI MIRCH  
MUTTON KOLHAPRI

## SEAFOOD

CHEMEEN MANGA CHARU  
KARAHI JHINGA  
PRAWNS BALCHAO  
CHINGRI MALAI CURRY  
MALABAR PRAWN CURRY  
PRAWN CHETTINAD  
ALLEPPY SEAFOOD CURRY  
GOAN FISH CURRY  
DAKSHIN CRAB MASALA  
MEEN MOILEE  
SORSHE FISH  
PATRANI FISH  
PUNJABI FISH MASALA



**RICE**  
 KATCHE GOSHT KI BIRYANI\*\*  
 MURG BIRYANI\*\*  
 KING PRAWN BIRYANI\*\*  
 VEGETABLE BIRYANI  
 PULIHARI RICE  
 JEERA PULAO  
 STEAMED RICE  
 LEMON RICE  
 TAMARIND RICE  
 NAVRATAN PULAO

**DAL**  
 DAL PALAK  
 TADKA DAL  
 DAL MAKHNI  
 DAL PANCHAMEL  
 RAJMAH MASALA  
 SAMBHAR  
 CHOLAR DAL

**BREADS**  
 PUDINA PARATHA  
 MASALA KULCHA  
 PESHAWARI NAAN  
 KHAJOORI NAAN  
 MISSI ROTI  
 TANDOORI ROTI  
 PLAIN NAAN  
 GARLIC NAAN  
 ONION KULCHA

**RAITA**  
 DAHI BHALLA  
 BOONDI RAITA  
 PINEAPPLE RAITA  
 ALOO KA RAITA  
 PLAIN YOGHURT  
 MIXED RAITA

**DESSERTS**  
 HOT GULAB JAMUN  
 KESARIYA RASMALAI\*\*  
 HOT MALPUA WITH RABRI\*\*  
 KALA JAAM  
 GAJAR KA HALWA  
 MOONGDAL HALWA  
 KESARIYA RABRI\*\*  
 ASSORTED KULFI (MANGO/ PISTA/LYCHEE)\*\*  
 RASGOLLA  
 PHIRNI  
 PEANUT BUTTER PARFAIT\*\*  
 CHOCOLATE ECLAIRS  
 FRUIT TART  
 ORANGE CHEESE CAKE\*\*  
 CHOCOLATE MOUSSE  
 LEMON SOUFFLE  
 APPLE PIE  
 TIRAMISU\*\*  
 ASSORTED CUT FRUIT PLATTER  
 EXOTIC ICE CREAMS



CREATED TO ADD STYLE,  
 QUALITY, CREATIVITY  
 BUT ABOVE ALL GREAT  
 TASTING INDIAN CUISINE

# menu options



1

salads  
 starter veg  
 starter non veg  
 mains veg  
 mains non veg  
 lentils  
 rice  
 breads  
 raita  
 dessert

ANY TWO  
 ANY ONE  
 ANY ONE  
 ANY ONE  
 ANY ONE  
 ANY ONE  
 ANY TWO  
 ANY ONE  
 ANY ONE

£30 PP

3

salads  
 starter veg  
 starter non veg  
 live station  
 mains veg  
 mains non veg  
 lentils  
 rice  
 breads  
 raita  
 dessert

ANY THREE  
 ANY TWO  
 ANY THREE  
 ONE VEGETARIAN  
 ANY TWO  
 ANY TWO  
 ANY ONE  
 ANY TWO  
 ANY THREE  
 ANY ONE  
 ANY ONE

£42 PP

2

salads  
 starter veg  
 starter non veg  
 mains veg  
 mains non veg  
 lentils  
 rice  
 breads  
 raita  
 dessert

ANY TWO  
 ANY TWO  
 ANY TWO  
 ANY TWO  
 ANY TWO  
 ANY ONE  
 ANY ONE  
 ANY THREE  
 ANY ONE  
 ANY ONE

£36 PP

4

salads  
 starter veg  
 starter non veg  
 live station  
 mains veg  
 mains non veg  
 lentils  
 rice  
 breads  
 raita  
 dessert

SALAD BAR  
 ANY THREE  
 ANY THREE  
 ANY ONE  
 ANY TWO  
 ANY THREE  
 ANY ONE  
 ANY TWO  
 ANY FOUR  
 ANY ONE  
 ANY THREE

£48 PP

# event menus

## MAHARAJA MENU

### STARTERS

Murg hariyalli tikka

Chicken supreme marinated with fresh mint, coriander, basil & yoghurt

Tandoori machhli

Tandoori mustard salmon infused with dill leaves

Lamb seekh kebab

Fine spiced minced lamb skewered in the tandoor

### MAINS

Dilli ka butter chicken

Tandoori chicken tikka cooked in a creamed tomato and fenugreek sauce

Adraki bhuna gosht

Diced leg of lamb cooked with tomato -onion masala, infused with fresh ginger

*Main course served with saag corn, aloo gobi adraki, jeera pulao & assorted breads, salad & raita*

### DESSERT

Dark chocolate fondant with salted caramel ice cream

Lunch £39.95 | Dinner £44.95

## MAHARANI MENU

### STARTERS

Achari paneer tikka

Paneer tikka marinated in pickle spices, caramelised onions and peppers

Beetroot cutlet

Spiced beetroot croquettes, beetroot murabba

Dilli ki aloo tikki

Cumin scented potato cake, sweet yoghurt, mint and tamarind chutney

### MAINS

Paneer butter masala

Tandoori paneer tikka with tomato sauce tinged with fenugreek

Shahi malai kofta

Lotus stem and mixed vegetables dumplings with caramelised onion sauce

*Main course served with saag corn, aloo gobi adraki, jeera pulao & assorted breads, salad & raita*

### DESSERT

Dark chocolate fondant with salted caramel ice cream

Lunch £39.95 | Dinner £44.95



## SHAHI DELUXE PARTY MENU

### AMUSE BOUCHE

#### STARTERS

Murg hariyalli tikka

Chicken supreme marinated with fresh mint, coriander, basil, yoghurt

Tandoori jhinga

Tandoor grilled king prawns in chilli, garlic and lemongrass marinade

Exotic sorbet

#### MAINS

Kori gassi

Mangalorean chicken curry infused with kokum and mace

Golmirch gosht

Slow cooked goat cooked with fresh peppercorns and curry leaves

Tandoori machhli

Tandoori salmon marinated with mustard infused with dill

*Main courses served with saag corn, aloo gobi adraki, jeera pulao & assorted breads, salad & raita*

#### DESSERT

Dark chocolate fondant, orange curd ice cream, mango bhapa doi

Lunch £47.95 | Dinner £53.95

## TERMS AND CONDITIONS

Prices are exclusive of VAT and service

Prices are indicative

Choosing king prawns or lamb chops will incur a supplement

Minimum order for all menus - 50 persons  
(a smaller number can be catered for, but the costs will be higher)

The above costs do not include staff costs and transportation which will be determined for the specific event, size and location etc

All the prices quoted include:

Food

Food service equipment for buffet service

Plain white chinaware and basic cutlery

Kitchen chefs and one onsite co-ordinator

## ADDITIONAL SERVICES

UPGRADED CHINWARE AND CUTLERY

FOOD SERVICE STAFFING

ENTERTAINMENT

PHOTOGRAPHER • VIDEOGRAPHER

FLORIST AND DISPLAYS

LINEN

DJ • MUSIC • DANCE FLOOR

MARQUEE

FULL EVENT MANAGEMENT SERVICE

## CONTACT DETAILS

jeet@indianessence.co.uk

www.indianessence.co.uk

Indian Essence by Atul Kochhar

176-178 Petts Wood Road

Petts Wood, Kent, BR5 1LG

☎ 01689 838700

