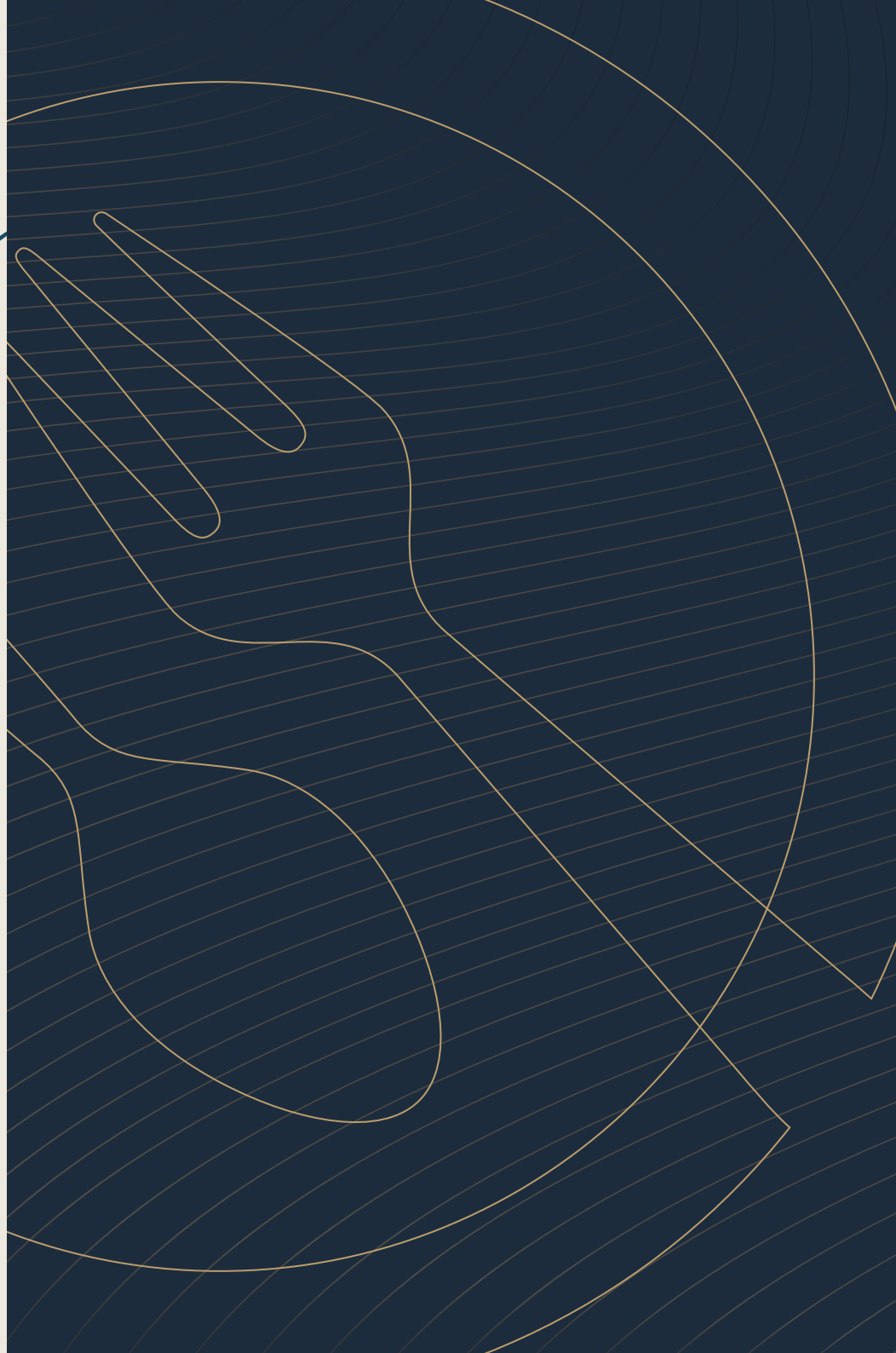


Cooking
FOR YOU



blueberry



welcome to
**BLUEBERRY
CATERING**

CRAFTING THE PERFECT MENU THAT TELLS YOUR STORY
ONE EXQUISITE BITE AT A TIME.

BREAKFAST

The First Impression

Start the day strong

page 2-5

LUNCH

It's Cocktail Hour!

Welcoming your guest!

page 6-10

CANAPÉS

It's Cocktail Hour!

Welcoming your guest!

page 11-14

APPETISERS

A taste of what's to come

Building anticipation

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STARTERS

The beginning of something special

Deepening the experience

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MAIN COURSE

The heart of the feast

The grand moment, indulgence and satisfaction

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SALAD'S & SUNDRIES

The perfect accompaniment

Completing the experience

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DESSERT

A sweet treat

Leaving a lasting impression

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KIDS FOOD

Simple snack, small appetites

Keeping the munchkins happy and full

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AFTERNOON TEA

Sweet, Savoury and Sophisticated

Slowing down the pace.

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STREET FOOD VIBES

Live Cooking Stations

Spoilt for choice

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BARS & DRINKS

Complete Cocktail Bar Experience

Tailored to you

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DESSERT CARTS

Perfect at any time

A real crowd pleaser.

page 37

Punjabi Breakfast



Aloo Paratha

Crispy and soft golden paratha stuffed with spiced potatoes, pan-fried until crisp. Served with plain yoghurt, achaar and butter.

Punjabi Breakfast

Buttery and Legendary

Aloo Kulcha

Soft, tawa-cooked kulcha stuffed with spiced potatoes, finished with butter and fresh coriander.

Missi Roti (Daal & Methi)

Golden tawa paratha filled with wholesome lentils and fragrant methi, creating a rich, comforting bite.

Chole Bhature

Soft, fluffy bhature served with rich, authentic Punjabi-style chole, bursting with bold spices and comforting traditional flavours.

Chole Kulcha

Soft, buttery kulchas served with rich Punjabi-style chole, packed with aromatic spices and authentic North Indian flavours.



Natural Set Yoghurt

Thick, creamy natural set yoghurt with a smooth texture, offering a refreshing, cooling balance to rich and spiced dishes.

Mixed Pachranga Achaar (Pickle)

Traditional Punjabi mixed pickle made with assorted vegetables, bold spices and oil, delivering a tangy, spicy and aromatic kick.

Salted Butter

Rich, creamy salted butter cut into cubes, adding a smooth, indulgent finish that melts beautifully over warm parathas.



Selection of Mithai

Perfect with Tea

Punjabi Samosa

Traditional Punjabi pastry filled with spiced potatoes and peas, fried until perfectly crisp and golden.

Bread Pakora

Soft bread dipped in seasoned gram flour batter and fried until crisp and golden.

Mixed Pakora

A crunchy selection of assorted vegetable fritters coated in lightly spiced gram flour batter.

Paneer Pakora

Soft paneer pieces coated in seasoned gram flour batter, delicately spiced and fried until crisp and golden.

Selection of Mithai

Assorted traditional Indian sweets including laddoo, barfi and more, offering a rich, colourful selection of authentic flavours.

Baklava

Layers of delicate filo pastry filled with chopped nuts, baked until crisp and finished with sweet syrup.

Gujarati Breakfast

Dhokla

Soft, fluffy Gujarati steamed savoury cakes made from fermented gram flour batter, delicately spiced and finished with a fragrant mustard seed tempering. Served with Coriander Chutney.

Gujarati Breakfast

Nasto Classics

Khaman Dhokla

Soft and fluffy steamed gram flour cake with a light, sweet and savoury flavour.

Fafda

Traditional crispy gram flour strips seasoned with aromatic spices and fried until golden.

Sev Khamni

Crumbled steamed lentil cake topped with sev, pomegranate and fresh coriander.



Fafda and Jalebi

Masala Puri

Crisp fried puris seasoned with aromatic spices for a bold and savoury flavour.

Jeera Puri

Light and crispy fried puris infused with fragrant cumin for a subtle earthy taste.

Methi Puri

Golden fried puris flavoured with fresh fenugreek leaves and gentle spices.

Methi Thepla

Traditional Gujarati flatbread made with fresh methi, delicately spiced flour and cooked for a soft, flavourful finish.



Potato Bhajija

Batata Poha

Flattened rice cooked with potatoes, turmeric and spices for a comforting Gujarati favourite.

Idli

Soft and fluffy steamed rice cakes, delicately prepared and served as a traditional South Indian favourite.

Sambharo

Assorted vegetables coated in spiced gram flour batter, deep-fried until golden, crisp, and full of flavour.

Coriander Chutney

Fresh and vibrant chutney blended with coriander, herbs and aromatic spices.

Fried Chillies

Mild green chillies lightly fried and seasoned for a smoky, savoury bite.

Punjabi Lunch Combo's

Choley Bhature

Layered, flaky paratha cooked until golden and crisp, generously finished with butter. Served with yoghurt, achaar & butter.

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Punjabi Lunch Menu

Proper Punjabi Lunch Combo's

Choley Puri

Layered, flaky paratha cooked until golden and crisp, generously finished with butter. Served with yoghurt, achaar &

Choley and Kulcha

Crispy golden gram flour strips, delicately spiced and freshly fried for a light, airy crunch and satisfying texture.

Shahi Paneer and Butter Naan

Soft, fluffy bhature served with rich, authentic Punjabi-style chole, bursting with bold spices and comforting traditional

Makki Roti and Saag

Soft, fluffy bhature served with rich, authentic Punjabi-style chole, bursting with bold spices and comforting traditional



Makki Roti and Saag



Punjabi Samosa and Choley

Aloo Paratha and Achaar

Soft, fluffy bhature served with rich, authentic Punjabi-style chole, bursting with bold spices and

Punjabi Samosa and Choley

Soft, fluffy bhature served with rich, authentic Punjabi-style chole, bursting with bold spices and

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Gujarati Lunch

Bateta Nu Shaak

Traditional Gujarati potato curry cooked with warming spices and a delicate sweet and savoury flavour.

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Gujarati Lunch Menu

Starters

Khaman Dhokla

Soft and fluffy steamed gram flour cake with a light, sweet and savoury flavour.

Khandvi

Delicate gram flour and yoghurt rolls tempered with mustard seeds, coconut and fresh coriander.

Sev Khamni

Crumbled steamed lentil cake topped with sev, pomegranate and fresh coriander.

Vegetable Samosa

Crispy pastry filled with seasoned vegetables and aromatic spices, fried until golden.

Patra

Steamed colocasia leaf rolls layered with spiced gram flour, sliced and tempered with aromatic seeds and spices.



Spring Rolls

Crispy spring rolls filled with a delicious variety of flavourful fillings for every taste.

Petis

Crispy potato patties filled with a flavourful centre, delicately spiced and finished with traditional Gujarati flavours.



Curries

Dum Aloo

Tender potatoes slowly cooked in a rich, aromatic sauce infused with traditional spices.

Ringan Bateta

Traditional Gujarati aubergine and potato curry cooked with warming spices and herbs.

Aloo Methi

Potatoes cooked with fresh fenugreek leaves and delicately spiced for a comforting flavour.

Vegetable Jalfrezi

Fresh vegetables cooked in a rich tomato-based sauce with peppers and aromatic spices.

Tarka Dal

Yellow lentils tempered with garlic, cumin and warming spices for rich flavour.

Channa Paneer

Tender chickpeas and soft paneer simmered in a rich tomato-based sauce, bursting with aromatic spices and bold flavours.

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Bread and Rice

Plain Puri

Soft and fluffy fried Indian bread, freshly prepared and served warm.

Bhatura

Light and fluffy deep-fried bread with a soft centre and golden finish.

Rotli

Freshly cooked wholemeal flatbread prepared on a hot tawa for a soft finish.

Jeera Rice

Fragrant basmati rice infused with cumin and delicately seasoned spices.

Pulav Rice

Fragrant basmati rice delicately cooked with aromatic spices and vegetables for a rich flavourful finish.



Dar Bhaat

Gujarati Dar Bhaat

Comforting lentils served with steamed rice, a timeless Gujarati favourite.

Kadhi

Traditional Gujarati yoghurt-based curry with delicate spices and a sweet tangy finish.



Papad Mix

Raita

Cooling yoghurt blended with herbs and gentle spices for a refreshing accompaniment.

Achaar

Crispy golden gram flour strips, delicately spiced and freshly fried for a light, airy crunch and satisfying texture.

Salad

Crispy golden gram flour strips, delicately spiced and freshly fried for a light, airy crunch and satisfying texture.

Poppadom

Light and crispy lentil wafers served as a classic Indian accompaniment.

Shrikandh

Smooth strained yoghurt dessert flavoured with saffron, cardamom and delicate sweetness.

Jalebi

Golden crispy swirls soaked in fragrant sugar syrup, delivering a sweet and irresistible traditional favourite.

Vegetarian Canapés



Cocktail Spring Rolls

Bite-sized crispy spring rolls filled with flavourful ingredients, delivering the perfect canapé-style crunch and taste.

Vegetarian Canapés

Pick-Me-Up's

Mini Hari Bhari Tikki

Mini vegetable patties infused with herbs and spices, finished with a crisp golden coating.

Aloo Tikki Sliders

Soft mini buns filled with crispy aloo tikki, layered with vibrant flavours and delicious textures.

Salt 'n' Pepper Fries

Crispy fries tossed with garlic, chillies and seasoning for a bold flavour-packed finish.

Mogo Sticks

Golden cassava sticks fried until crisp, delivering a deliciously soft centre and satisfying crunch.

Paneer and Pineapple Fingers

Soft paneer and sweet pineapple paired together for a delicious balance of savoury and sweetness.

Paneer Tikka

Soft paneer cubes marinated in aromatic spices and grilled to perfection with a smoky chargrilled finish.



Aloo Tikki



Manchurian Cocktail

Tandoori Mushrooms

Juicy mushrooms marinated in aromatic spices and grilled to perfection with a smoky chargrilled finish

Tandoori Gobi

Tender cauliflower florets marinated in tandoori spices and grilled for a rich smoky flavour

Gobi 65

Crispy golden gram flour strips, delicately spiced and freshly fried for a light, airy crunch and satisfying

Fruit Medley Cocktail

A refreshing medley of seasonal fruits beautifully layered for a vibrant, colourful and delightfully sweet treat

Non-Vegetarian Canapés



Tandoori Chicken Tikka
Tender tandoori chicken tikka bites served on cocktail sticks, perfectly seasoned with aromatic spices and chargrilled flavour.

Non-Veg Canapés

Irresistible Bites

Tiranga Chicken Tikka
Layered, flaky paratha cooked until golden and crisp, generously finished with butter. Served with yoghurt, aachaar &

Hariyali Chicken Tikka
Tender chicken marinated with fresh herbs, coriander and spices, finished with vibrant flavours.

Malai Chicken Tikka
Succulent chicken marinated with cream, cheese and gentle spices for a rich flavour.



Seekh Kebabs

Chicken Manchurian
Tender chicken coated in bold Indo-Chinese flavours with a savoury and spicy finish.

Lamb Manchurian
Tender lamb infused with aromatic Indo-Chinese spices for a rich and savoury bite.

Cocktail Lamb Keema Samosa
Mini crisp pastries filled with seasoned lamb keema and aromatic Punjabi spices.

Cocktail Chicken Keema Samosa
Mini crisp pastries filled with seasoned chicken keema and warming spices.



Amritsari Fish Fry

Tempura King Prawns
King prawns coated in a light tempura batter and fried until crisp and golden.

Fish 'n' Chips
Classic British Fish and Chips or Something a bit Spicy, Fish and Chips is such a versatile and popular choice.

Filo King Shrimps
King shrimps wrapped in delicate filo pastry and fried until crisp and golden.

Chicken 65
South Indian chicken bites seasoned with spices, curry leaves and a bold flavourful finish.

Appetisers

Vegetarian Only

Dahi Bhalla Chaat

Spicy potatoes, crisp fried bhalla, chick peas and fried papri, blended with spices topped with yoghurt and drizzled in a sweet and spicy tamarind chutney.

Vegetarian Only Appetisers

Chatpata Spicy & Tangy

Papri Chaat

Crispy papri topped with yoghurt, chutneys and spices for a sweet and tangy flavour.

Dahi Puri

Crisp puris filled with potatoes, yoghurt and chutneys, finished with vibrant toppings.

Bhel Puri

Puffed rice tossed with chutneys, fresh vegetables and sev for a crunchy bite.



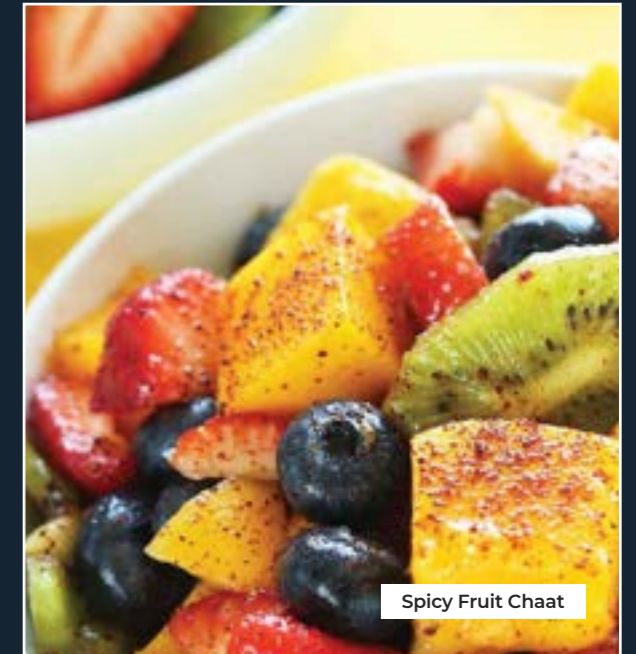
Gol Gappe

Samosa Chaat

Crushed samosas layered with chickpeas, yoghurt and chutneys for bold flavours.

Aloo Chaat

Spiced potatoes tossed with chutneys and seasoning for a tangy street food favourite.



Spicy Fruit Chaat

Pav Bhaji

Rich spiced vegetable mash served with soft buttered bread rolls.

Vada Pav

Spiced potato fritter served in a soft bun with chutneys and traditional flavours.

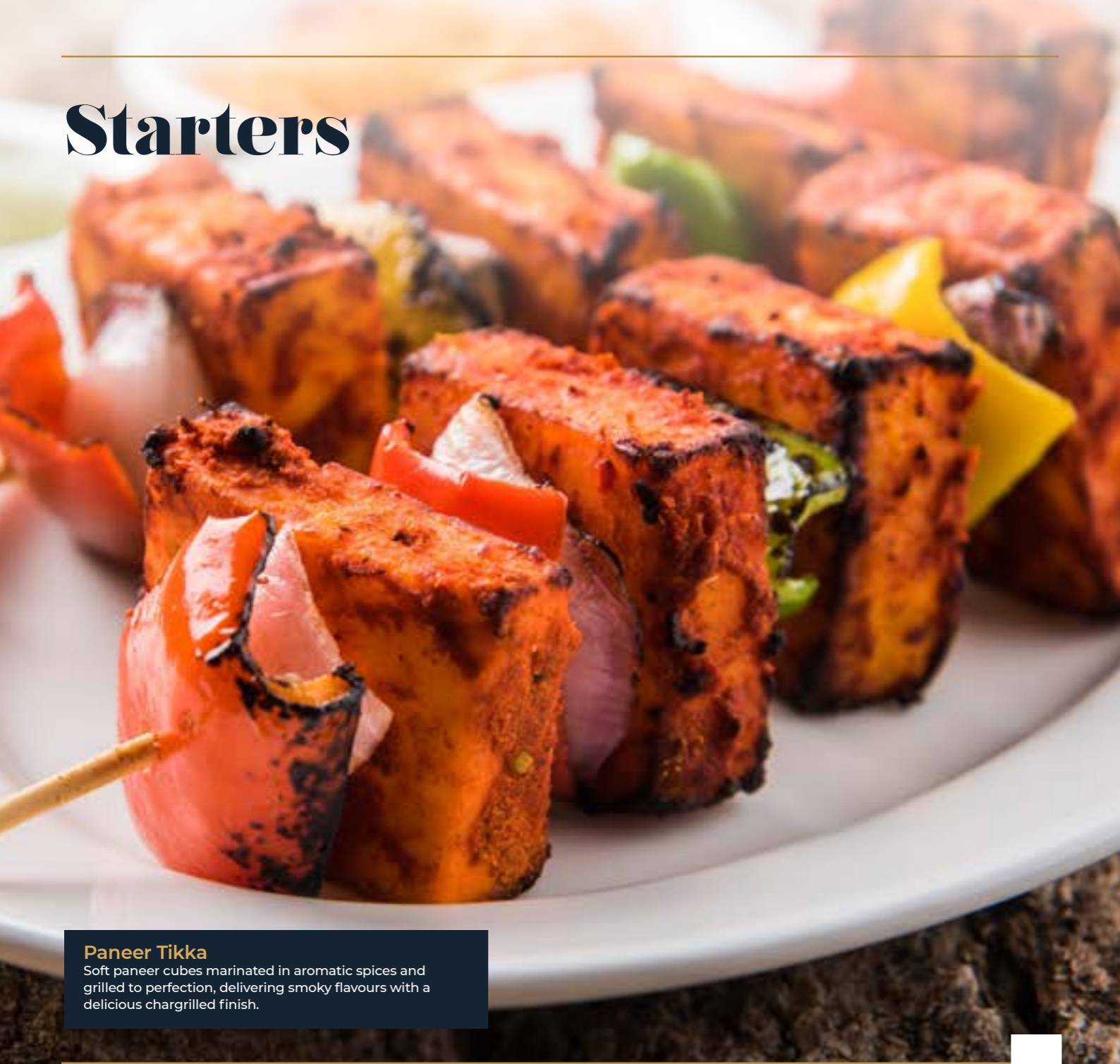
Dhokla Chaat

Soft dhokla layered with yoghurt, chutneys and toppings for a Gujarati-inspired twist.

Sev Khamni Chaat

Sev khamni topped with yoghurt, chutneys and fresh garnishes for a vibrant chaat experience.

Starters



Paneer Tikka

Soft paneer cubes marinated in aromatic spices and grilled to perfection, delivering smoky flavours with a delicious chargrilled finish.

Vegetarian Starters

Forever Classics

Chinese Spring Rolls

Crispy rolls filled with seasoned vegetables and oriental flavours, fried until perfectly golden.

Paneer Spring Rolls

Crispy rolls filled with seasoned paneer and vegetables, creating a rich and flavourful bite.

Noodle Spring Rolls

Golden crispy rolls packed with seasoned noodles and vibrant vegetables for a satisfying crunch.

Aloo Spring Rolls

Crispy rolls filled with spiced potatoes and aromatic herbs for a comforting flavour.

Mixed Veg Spring Rolls

Crunchy rolls filled with seasoned mixed vegetables and fried until perfectly crisp.



Hari Bhari Tikki

Crispy Aloo Tikki

Golden potato patties blended with herbs and spices, crisp outside with a soft centre.

Choley Masala

Traditional Punjabi chickpeas cooked in rich masala with warming spices and bold flavours.

Aloo Chaat

Spiced potatoes tossed with chutneys and seasoning for a tangy street food favourite.



Gobi Pakora

Punjabi Samosa

Traditional Punjabi pastry filled with spiced potatoes and peas, fried until perfectly crisp and golden.

Mini Samosa

Bite-sized crispy pastries filled with spiced potatoes for a delicious snack-sized favourite.

Cheese Stuffed Garlic Mushrooms

Mushrooms filled with rich cheese and garlic, finished with a crisp golden coating.

Paneer Pakora

Soft paneer pieces coated in seasoned gram flour batter, delicately spiced and fried until crisp and golden.

Paneer Tikka

Soft paneer cubes marinated in aromatic spices and grilled to perfection, delivering smoky flavours with a delicious chargrilled finish.

Indo Chinese Starters



Hakka Noodles

Wok-tossed noodles packed with fresh vegetables, bold seasoning and vibrant Indo-Chinese flavours.

Maggi Noodles

Everyone's favourite noodles tossed with vegetables, spices and comforting flavours in every bite.

Vegetable Manchurian

Crispy vegan vegetable bites tossed in a rich Indo-Chinese sauce with bold savoury flavours.

Vegan Mix Manchurian

Crispy vegan vegetable bites tossed in a rich Indo-Chinese sauce with bold savoury flavours.

Chilli Paneer

Soft paneer tossed with peppers, onions and a rich chilli sauce bursting with bold flavours.

Sweet Chilli Chips

Golden crispy chips coated in a delicious sweet chilli glaze with the perfect balance of heat.

Sweet Chilli Mogo

Crispy cassava sticks tossed in sweet chilli sauce with a bold and irresistible flavour.

Chinese Style Salt 'n' Pepper Fries

Crispy fries tossed with garlic, chillies and seasoning for a flavour-packed Indo-Chinese twist.

Chicken or Lamb Manchurian

Tender chicken or lamb tossed in a rich Indo-Chinese sauce with bold savoury flavours.

Chilli Chicken

Tender chicken tossed with peppers, onions and fiery chilli sauce for a bold flavourful finish.

Non-Veg Starters

Tandoor to Grill

Seekh Kebabs

Succulent minced meat kebabs infused with aromatic spices and grilled for a rich smoky flavour.

Shammi Kebabs

Crisp puris filled with potatoes, yoghurt and chutneys, finished with vibrant toppings.

Tandoori Lamb Chops

Puffed rice tossed with chutneys, fresh vegetables and sev for a crunchy bite.

Lamb Bhuna Tikka

Puffed rice tossed with chutneys, fresh vegetables and sev for a crunchy bite.

Achari Lamb Tikka

Puffed rice tossed with chutneys, fresh vegetables and sev for a crunchy bite.



Tiranga Chicken Tikka

Tiranga Chicken Tikka

Tandoori Chicken Tikka, Malai Chicken Tikka and Hariyali Chicken Tikka — a flavourful trio joining forces to create the Tiranga!

Achari Chicken Tikka

Spiced potatoes tossed with chutneys and seasoning for a tangy street food favourite.



Tandoori Chicken Wings

Tandoori Chicken Drumsticks

Spiced potato fritter served in a soft bun with chutneys and traditional flavours.

Tandoori Chicken Wings

Soft dhokla layered with yoghurt, chutneys and toppings for a Gujarati-inspired twist.

Achari Chicken Wings

Sev khamni topped with yoghurt, chutneys and fresh garnishes for a vibrant chaat experience.

Achari Keema Mattar

Sev khamni topped with yoghurt, chutneys and fresh garnishes for a vibrant chaat experience.

Bhuna Jeera Chicken

Sev khamni topped with yoghurt, chutneys and fresh garnishes for a vibrant chaat experience.

Main Course

Vegetarian Main Course

Paneer Makhni

Soft paneer cubes cooked in a rich buttery tomato sauce, infused with aromatic spices and finished with a smooth creamy texture, delivering comforting flavours with a delicious velvety and buttery finish throughout.

Paneer Specialties

Paneer Tikka Masala

Chargrilled paneer tikka cooked in a rich masala sauce with aromatic spices and bold flavours.

Sukha Paneer (Bhurji)

Crumbled paneer cooked with onions, tomatoes and spices for a rich homestyle flavour.

Shahi Paneer

Soft paneer cooked in a luxurious creamy sauce with delicate spices and rich flavours.

Palak Paneer (Spinach)

Soft paneer cooked in a luxurious creamy sauce with delicate spices and rich flavours.

Karahi Paneer

Paneer cooked with peppers, onions and rich karahi spices for a bold flavourful finish.



Aloo Gobi

Traditional Sabji's

Mixed Vegetable Jalfrezi

Fresh vegetables cooked in a rich tomato-based sauce with peppers and aromatic spices.

Jalandari Tinda'r

Tender apple gourds cooked with spices and herbs for a comforting traditional flavour.

Aloo Gobi

Potatoes and cauliflower cooked with warming spices for a timeless Punjabi favourite.

Bhindi Masala

Fresh okra cooked with onions, tomatoes and aromatic spices for rich flavours.

Aloo Baingan

Potatoes and aubergines cooked together with traditional spices and warming flavours.

Arbi Masala

Tender colocasia cooked with aromatic spices and herbs for a delicious homestyle flavour.

Tawa Fry

Fresh vegetables tossed on a hot tawa with bold spices and vibrant flavours.



Dhaal Makhni

Classic Dhaal's

Dhaal Makhni (Black Lentils - Urad Dhaal)

Slow-cooked black lentils simmered with butter and cream for a rich velvety finish.

Tarka Dhaal (Yellow Lentils - Channa Dhaal)

Red lentils tempered with garlic, cumin and aromatic spices for comforting flavours.

Choley Di Dhaal (chickpeas)

Traditional chickpeas cooked with warming Punjabi spices for a rich and hearty flavour.

Kofta Delights

Kia Ke Kofte (Lauki)

Soft bottle gourd dumplings cooked in a rich aromatic curry, delivering comforting flavours with a delicious homestyle

Malai Kofte

Delicate potato and paneer dumplings served in a luxurious creamy sauce with rich aromatic flavours.

Kofta Karahi

Flavourful koftas cooked in a rich karahi sauce with peppers, tomatoes and warming spices.

Vegetable Manchurian

Crispy vegetable bites tossed in a rich Indo-Chinese sauce, bursting with bold flavours, vibrant spices and an irresistibly satisfying finish.

Vegetable Manchurian

Crispy vegetable bites tossed in a rich Indo-Chinese sauce, bursting with bold flavours, vibrant spices and an irresistibly satisfying finish.

Punjabi Classics

Chicken Karahi

Tender chicken cooked with peppers, tomatoes and rich karahi spices for a bold flavourful finish.

Delhi Wala Butter Chicken

Tender chicken cooked in a rich buttery tomato sauce with creamy and aromatic flavours.

Punjabi Chicken Masala

Traditional Punjabi chicken cooked in a rich masala sauce with warming spices and bold flavours.

Chicken Palak

Tender chicken cooked in a smooth spinach sauce infused with aromatic spices and rich flavours.

Chicken Tikka Masala

Chargrilled chicken tikka cooked in a rich masala sauce with vibrant aromatic flavours.

Methi Wala Chicken

Tender chicken cooked with fresh fenugreek and warming spices for a rich comforting flavour.



Chicken Palak



Lamb Masala

Slow-Cooked

Lamb Karahi

Tender lamb cooked with peppers, tomatoes and rich karahi spices for bold aromatic flavours.

Lamb Masala

Tender lamb cooked in a rich aromatic curry with warming spices and traditional flavours.

Lamb Bhuna Masala

Tender lamb slowly cooked in a rich masala with deep flavours and aromatic spices.

Chilli Con Keema

Minced lamb cooked with warming spices, herbs and bold flavours for a rich hearty dish.

Lamb Palak

Tender lamb cooked in a smooth spinach sauce with aromatic spices and comforting flavours.

Lamb Kofta

Flavourful lamb meatballs cooked in a rich aromatic curry with warming spices.

Methi Wala Lamb

Tender lamb cooked with fresh fenugreek and aromatic spices for a rich traditional flavour.

Railway Lamb Curry

Tender lamb cooked in a rich Anglo-Indian curry with warming spices and a delicately tangy finish.

Salad's and Sundries

Greek Salad

Crisp cucumber, juicy tomatoes, olives and feta cheese bursting with fresh Mediterranean flavours.



Salads and Sundries

Popular Salad's

Chatpata Salad with Lachha Pyaaz

Thinly sliced red onions, cubes of cucumber, diced raddish and cherry tomatoes, tossed with tangy lemon juice, chaat masala, and fresh coriander—perfect with any Punjabi meal!

Kachumber Salad

A classic Indian salad with finely chopped cucumbers, tomatoes, onions, and coriander, tossed in fresh lemon juice and spices.

Salad Platter

A vibrant platter of peppers, tomato and herb pasta, cucumber, crispy leafy greens, sweet corns, red onion, baby cherry tomatoes

Presidential Salad

A grand selection of Apollo lettuce, endive leaves, vibrant vegetables, figs and feta, elegantly finished with citrus and fresh accompaniments.

Pasta Salad

Fresh pasta tossed with juicy tomatoes, fragrant herbs and vibrant flavours for a light refreshing finish.

Couscous

Light and fluffy couscous delicately seasoned with herbs, creating a fresh and flavourful accompaniment.



Boondi Raita

Refreshing Raita's

Boondi Raita

Chilled, creamy yogurt with tiny, crunchy boondi balls and a sprinkle of roasted jeera—cool, refreshing, and perfect for balancing spicy dishes!

Cucumber & Jeera Raita

Thick, creamy yogurt mixed with fresh cucumber, roasted cumin, and a hint of salt—light, cooling, and full of Punjabi swag!

Kachumber Raita

Finely chopped cucumbers, tomatoes, and onions mixed into chilled yogurt, with a hint of spice—fresh, tangy, and packed with crunch!

Dhay Bhalle

Soft, fluffy lentil dumplings soaked in creamy yogurt, drizzled with sweet tamarind chutney and chatpata masala—every bite is a burst of flavour!



Jeera Rice

Sundries

Jeera Rice

Fluffy basmati rice tossed with roasted jeera (cumin) for that earthy, aromatic kick—simple yet full of flavour, just like home!

Pilau Rice

Fragrant, spiced basmati rice cooked with whole garam masala, giving every bite a rich, royal touch!

Plain, Buttered or Garlic Naan

Hot, soft, pillowy naan slathered in butter or infused with garlic—pure comfort with every bite!

Poppadoms

Golden, crispy poppadoms served with a trio of tangy chutneys and spicy pickles. Mango Chutney, Punaardana Chutney and Turka Chilli Chutney.

Mango / Nimbu / Mixed Pickle

Desi-style achar packed with bold spices—whether it's sweet mango, tangy nimbu (lemon), or a fiery mixed combo, it's full of chatpata flavour!

Punaardaana Chutney

Traditional sweet and tangy chutney with rich flavours and a deliciously vibrant finish.

Mango Chutney

Sweet and fruity mango chutney bursting with rich flavours and delicate aromatic spices.

Turka Chilli Chutney

Bold chilli chutney infused with warming spices, delivering a rich and fiery kick.

Desserts

Gulab Jamun

Soft, melt-in-the-mouth golden dumplings soaked in warm, fragrant sugar syrup—every bite is pure Punjabi mithai magic!

Desserts

Desi-Favourite's

Gajar Ka Halwa

Slow-cooked desi-style gajar halwa, loaded with creamy milk, desi ghee, and crunchy nuts—just like pind di shaam!

Ras Malai

Spongy, saffron-infused paneer bites soaked in sweet, creamy milk, topped with pista and almonds—rich, royal, and irresistible!

Badami Kheer

Velvety rice pudding simmered in almonds and cardamom-spiced milk, garnished with almonds.

Jalebi with Rabri

Golden crispy jalebi served with rich creamy rabri for a perfectly indulgent sweet pairing.

Jalebi Stall (Live Station)

Get in line for these fresh jalebis prepared live and served hot, you'll keep coming back for more!



Gajar Ka Halwa & Vanilla Scoop



Falooda

Cold and Collected

Ice-Cream

A refreshing selection of smooth and creamy ice cream flavours, perfect for a sweet indulgent finish.

Gelato

Rich and velvety Italian-style frozen dessert with intense flavour and a luxuriously smooth texture.

Kulfi-Truck

Traditional Indian frozen treats served from a vibrant kulfi station with rich authentic flavours.

Falooda

A rich and refreshing dessert drink layered with rose syrup, vermicelli, basil seeds and creamy sweetness.



Cheesecakes

Our Halwai's have been busy creating an exciting collection of cheesecakes, blending classic favourites with indulgent flavours inspired by our desi roots.

Oreo

Creamy cheesecake layered with rich Oreo pieces and chocolatey biscuit goodness.

Biscoff

Smooth buttery cheesecake infused with caramelised Biscoff flavours and crunchy biscuit crumble.

Strawberry

Creamy cheesecake bursting with sweet strawberries and a refreshing fruity finish.

Raspberry

Silky cheesecake balanced with vibrant raspberries and delicate sweet tangy flavours.

Blueberry

Smooth cheesecake layered with juicy blueberries and a rich fruity finish.

Gajjar Ka Halwa Cheesecake

Traditional carrot halwa flavours blended into creamy cheesecake for a unique indulgence.

Gulab Jamun Cheesecake

Creamy cheesecake infused with rich gulab jamun flavours and delicate sweetness.

Crushed Jalebi

Smooth cheesecake topped with crushed jalebi for a rich traditional twist.

Layered Ladoo

Creamy cheesecake layered with sweet ladoo flavours for a delicious fusion dessert.

Desserts

Cross-Overs

Ferrero Jamun

Slow-cooked desi-style gajar halwa, loaded with creamy milk, desi ghee, and crunchy nuts—just like pind di shaam!

Oreo Jamun

Spongy, saffron-infused paneer bites soaked in sweet, creamy milk, topped with pista and almonds—rich, royal, and irresistible!

Biscoff Jamun

Velvety rice pudding simmered in almonds and cardamom-spiced milk, garnished with almonds.

Dubai Jamun

Golden crispy jalebi served with rich creamy rabri for a perfectly indulgent sweet pairing.

Chocolate Marble Kheer

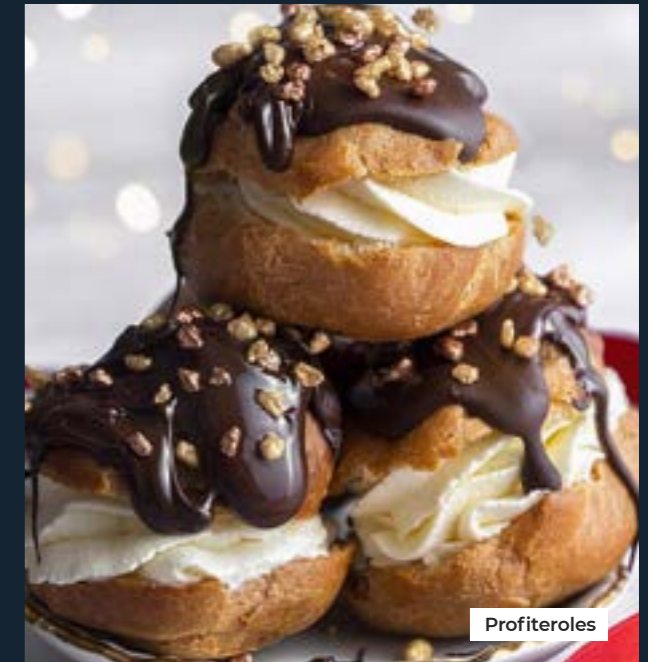
Get in line for these fresh jalebis prepared live and served hot, you'll keep coming back for more!

Ras Malai Trifle

Fragrant rice delicately sweetened and infused with aromatic flavours for a traditional dessert favourite.



Ras Malai Trifle



Profiteroles

Cold and Collected

Chocolate Fudge Cake

A refreshing selection of smooth and creamy ice cream flavours, perfect for a sweet indulgent finish.

Victoria Sponge

Rich and velvety Italian-style frozen dessert with intense flavour and a luxuriously smooth texture.

Profiteroles

A rich and refreshing dessert drink layered with rose syrup, vermicelli, basil seeds and creamy sweetness.

Mousse

Smooth and indulgent dessert with a light airy texture, delivering rich flavour in every spoonful.

Fruit Sorbet

Refreshing frozen fruit dessert bursting with vibrant flavours and a delightfully smooth finish. Perfect as a dessert and a palate cleanser.



Margherita Pizza
Classic cheese pizza with a soft, fluffy base, rich tomato sauce, and gooey melted cheese!

Vegetarian & Non-Vegetarian

Kids Food

**Something Yummy!
for their Tummy!**

Cheesy Nachos

Crispy tortilla chip base, layered with melted cheese and your choice of dips. Sour Cream, Salsa and Guacamole

French Fries

Crispy, golden fries served hot and lightly salted—perfect for dipping and munching!

Fish Fingers

Lightly seasoned fish fillets coated in crispy golden breadcrumbs—served with a mild dip for the perfect bite!

Vegetarian Pizza

A delicious, cheesy pizza topped with a colourful mix of fresh vegetables on a soft, golden crust—perfectly baked for a fun and tasty bite!

Chicken Nuggets

Crispy, golden-breaded chicken bites that are crunchy on the outside and tender inside—perfect for dipping and snacking!

Tomato and Cheese Pasta

Soft pasta tossed in a rich and creamy tomato sauce, finished with a sprinkle of cheese!

Sandwich Platter

An assortment of soft sandwiches. Plain Cheddar Cheese, Cheese & Tomato, Ham and Cheese, Chicken Salad, Egg Salad, Tuna & Sweetcorn, Cucumber and Cream Cheese.



Tomato and Cheese Pasta



Drinks

Robinsons Fruit Shoot
Orange or Apple & Blackcurrant

Refreshing and fruity drinks packed with real fruit juice—fun, tasty, and perfect for little ones to hold on to.

Capri-Sun

Classic, thirst-quenching juice drink in a handy pouch—light, refreshing, and packed with fruity goodness!

Apple Juice

Pure, refreshing apple juice bursting with natural sweetness—healthy, hydrating, and kid-approved!

Mini Water Bottles

Perfectly sized bottled water to keep little guests refreshed and hydrated throughout the celebrations!

Afternoon Tea
A delightful selection of sweet and savoury treats, beautifully presented for a relaxed and indulgent afternoon experience.



Afternoon Tea

Afternoon Tea

Hand-Crafted Butties

- Egg and Cress**
Classic egg filling with fresh cress, layered in soft bread for a light refreshing bite.
- Ham and Mustard**
Tender sliced ham paired with mustard for a timeless combination of rich flavours.
- Smoked Salmon & Cream Cheese**
Delicate smoked salmon layered with smooth cream cheese for a rich elegant flavour.



Mozarella, Tomato and Pesto Sandwich

- Mozarella, Tomato and Pesto**
Fresh mozzarella, ripe tomatoes and pesto combined for a vibrant Mediterranean-inspired flavour.
- Bombay Bhurji**
Spiced Indian-style scrambled eggs infused with onions, herbs and warming spices.
- Chicken Tikka & Mint**
Tender chicken tikka paired with refreshing mint for a bold and flavourful combination.
- Spiced Aloo Stuffing**
Soft potatoes blended with herbs and aromatic spices for a comforting flavourful filling.



Sugar Dusted Madeleines

Delectable Delicacies

- Sugar Dusted Madeleines**
Light buttery sponge cakes delicately dusted with sugar for a sweet elegant treat.
- Selection of Mini Cup Cakes**
A delightful assortment of bite-sized cupcakes finished with colourful toppings and rich flavours.
- Good old'Yorkshire Scones**
Traditional Yorkshire scones served with a soft texture and timeless homemade charm.
- Dutch Pancakes**
Soft mini pancakes delivering a deliciously sweet treat with a light fluffy texture.
- Flapjacks**
Golden oat bars with a rich buttery flavour and satisfying homemade goodness.
- Tripple Chocolate Brownies**
Rich chocolate brownies packed with indulgent chocolate flavours and a deliciously fudgy centre.

STREET FOOD VIBES

A memorable Experience

LIVE COOKING
BOLD FLAVOURS
INTERACTIVE GUEST XP
CUSTOM THEMES



Street Food Vibes is all about **matching** the right theme **with you** and your energy.

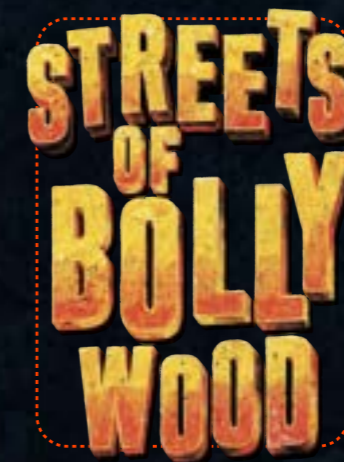
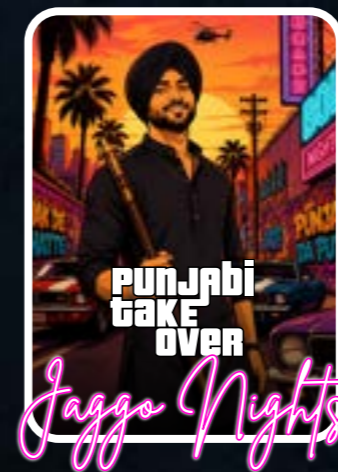
Choosing the food you love, the flavours you're familiar with, and the cultural experiences that excite you, then bring everything together into one vibrant street food experience.

This is where your event starts to feel even more focused around you, making it exciting, and memorable for your guests.

CHOOSE A THEME



LET'S BUILD YOUR MENU



PERSONALISE YOUR EVENT

Tailor
made
FOR YOU

The Complete Cocktail Bar Experience

TIME TO RAISE THE BAR



Build YOUR PACKAGE



STIR, MIX AND MATCH
TO **BUILD** A
DRINKS PACKAGE.

Select YOUR DRINKS



GET CREATIVE, AND
DESIGN YOUR MENU

Style YOUR BAR



SHOWCASE AND
DISPLAY YOUR TAILORED
EXPERIENCE IN STYLE





FOOD ALLERGIES AND DIETARY GUIDANCE

Dining with Confidence

Please note that our recipes and menu offerings may evolve over time as we continue to refine and enhance our dishes. While every effort is made to ensure menu information is accurate, ingredients and preparation methods may occasionally vary. Dietary requirements and allergy information are carefully reviewed and confirmed for every event, with specific allergen details provided accordingly. Guests with dietary requirements or allergies are kindly encouraged to notify us in advance so suitable arrangements can be made.

Whilst we take great care in preparing and handling food, some risk of cross-contamination may remain. Certain ingredients, spices and externally sourced products may be prepared or manufactured in kitchens and facilities where allergens are present and cross-contamination controls may differ. Therefore, we cannot guarantee an entirely allergen-free environment.

For each event, printed menus are provided detailing the dishes being served, together with relevant dietary and allergen information for every item, allowing guests to make informed choices with confidence.



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EVENTS

Rising to the Occasion

the blueberry way

time for a chat?

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