



The Parlour



Menu Options

In house catering for training courses, workshops and meetings

Tea / coffee / soft drinks available with a selection of cake

£1.50 per head or £3.50 per head inclusive if served for morning, lunch and afternoon tea.

Lunch

- Choice of egg rolls, or mixed platter of vegetable somozas, onion bhajis or spring rolls, freshly cooked and served with the salad of the day

£5.80 per head

- Choice of 3 salads from:

Potato salad
Coleslaw with red cabbage and apple
Mixed bean salad
Cous cous salad with feta cheese
Wild rice salad
Pasta salad
Buckwheat salad with roast vegetables

Served with mixed platter of vegetable somozas, spring rolls, and onion bhajis

£6.80 per head

- Choice of two dishes from following selection:

Prawn and Coconut Pilau
Vegetable Biryani
Chicken Biryani
Chaana Massala (chickpeas and potato in a spicy sauce)
Murgh Massala (chicken curry)
Aloo Gobe (vegetable curry)

All served with popadums and the salad of the day

£7.80 per head

➤ Three course meal with choice of dishes from following selection:

Starters

- Vegetable Somoza
- Vegetable Kebab

Main course

- Balti Keema with Butternut Squash, Okra and Spinach
- Murgh Massala (Chicken curry)
- Prawn Bhuna, cooked in a massala
- Rajmah – kidney beans and vegetables in a spicy sauce
- Aloo Gobe (Vegetable curry)

All served with a choice of boiled or pilau rice, and popadums.

Dessert

- Tiramisu
- Pomegranate sorbet
- Chocolate gateau
- Mistanna (Rice pudding)

£12.80 per head

The above menu options should be considered a guide. We are always happy to discuss specific requirements, and quote accordingly.

Bookings for any of the group catering options will require full payment in advance for numbers of people attending, at the agreed menu option price.

Menu choices must be agreed at least 5 working days in advance of the booking.

At least 80% of all ingredients used at The Parlour are organic, free trade or home grown.