



Belair House

WEDDINGS, EVENTS & DINING

Indian & Continental Menu

PRE – APPETISER

Mixed Popadum Basket 3

APPETISER

Beetroot Tikki ✓ 7

Beetroot Patty Served with Tadka Yoghurt

Bharwan Khumb ✓ 8

Tandoori Stuffed Mushrooms, Cottage Cheese & Ginger

Aloo Tikki Chaat ✓ 8

Potato Patty, Chickpeas, Yoghurt Mint & Tamarind Chutney

Ajwaini Pancer Tikka ✓ 8

Cottage Cheese, Capsicums & Onions marinated in a Special Blend of Chefs Spices

Tandoori Phool ✓ 8

Broccoli Florets, Cumin, Dried Fenugreek, Mustard Paste, Yoghurt

Pani Puri ✓ 7

Five Unique Flavours of Pani Served with Crispy Puris

Vegetable Sheekh Kebab ✓ 8

Tandoor Cooked, Spiced Vegetable Mince Delicacy

Chilli Garlic Mogo ✓ 7

Cassava Cooked with Crushed Garlic & Chillies

Murgh Malai Tikka 8

Tandoori Chicken Breast, Cashew Nuts, Cream

Lamb Sheekh 9

Spiced Minced Lamb Kababs with Ground Spices, Ginger, Garlic, Cheese

Lahsooni Lobster 25

Garlic Lobster, Curry Leaf, Ginger

Kothmiri Scallop 10

Scallop Tikka, Mint, Coriander, Curry Leaf, Green Chilli

Ajwaini Jinga 15

Jumbo Prawns, Carom, Saffron, Coriander

Kali Mirch Salmon 12

Salmon Tikka, Black & White Pepper

Roasted Venison 18

Roasted Venison Served with Coconut Slices, Onions & Garam Masala

Tirangi Tikka 10

Trio of Chicken Pieces Marinated in Three Unique Flavours

Lamb Chops 14

Lamb Chops, Royal Cumin, Ginger, Garlic Served with Kasundi Mooli

Patrani Machi 14

Lemon Sole Steamed in a Banana Leaf, Coriander, Chilli, Coconut

Haryali Chicken Chops 9

Chicken Marinated in Coriander, Mint, Chilli, Garlic



CURRIES

Konkani Ratan	20
Scallop, Tilapia, King Prawn, Malabar Style	
Jhinga Lime Leaf	20
King Prawns, Kafir Lime-Leaf, Chilli, Fennel, Mustard Seed	
Meen Moilee	18
Seabass Fillet, Coconut, Onion, Mustard, Curry Leaves	
Chettinadi Chicken	12
Chicken, Poppy Seeds, Dill, Cloves, Black Pepper, Coconut	
Lamb Apricot	14
Boneless Lamb, Tangy Apricot, Onions, Tomato, Potato Straw	
Butter Chicken	12
Classic Chicken Tikka, Ginger, Cashew, Butter Sauce	
Kolapuri Chicken	13
Chicken, Ginger, Cinnamon, Garlic, Cloves, Chilli	
Lamb Shank Masala	18
Lamb Shank, Nutmeg, Mace, Cinnamon, Bay Leaf, Onions, Chilli	
Lamb Roganjosh	14
Boneless Lamb, Onion, Tomato, Chilli	

DUM PUKHT BIRYANI

Basmati Rice with spices, steamed in a sealed pot.

Dum Pukht (Locking the steam) is one of the most refined forms of cooking on very low flame, allowing the flavours to cook in their juices.

Dum Veg Biryani	12
Dum Chicken Biryani	13
Dum Lamb Biryani	15

VEGETARIANS

Achari Paneer Tikka Masala	11
Tandoor Cooked Cottage Cheese, Lemon, Pickle, Ginger, Garlic	
Baingan Bhurtha	10
Smoked Mashed Aubergines, Cumin, Chilli, Coriander Leaves	
Paneer Makhani	11
Cottage Cheese, Dried Fenugreek, Butter Gravy	
Bhindi Masaledar	10
Okra, Tomato, Onion & Sun-Dried Spices	
Saag Aloo	9
Baby Potatoes, Garlic, Ginger, Fresh Spinach	

SIDES

Methi Aloo	6
Baby Potatoes, Fresh Fenugreek, Chilli, Mustard, Poppy Seeds	
Bombay Aloo	6
Baby Potatoes, Cumin Seeds, Mustard Seeds, Curry Leaves	
Daal Makhani	6
Black Lentils, Tomato, Ginger, Garlic, Spices & Butter	
Daal Tadka	6
Yellow Lentils, Turmeric, Cumin & Garlic	

RICE, BREADS & YOGHURTS

Saffron Pilou Rice 6	Selection of Breads (4Pcs) 5	Pink Peppercorn Raita 3
Steamed Rice 4	Peshwari Naan 4	Plain Yoghurt 2



STARTERS

Home Made Soup	7
Served with Warm Bread	
Goat's Cheese Terrine	8
Served with Baby Carrot, Asparagus & Beetroot Sauce	
Artichoke's Heart	7
Served with Roasted Red Pepper, Kiwi Salad, Parma Ham & Orange Dressing	
Wood Pigeon Salad	9
Served with Sliced Chorizo, Quail Eggs & Red Wine Reduction	
Chicken Liver Pate	8
Served with Red Onion Puree & Birch Bread	
Pan Fried Scallops	9
Served with Cauliflower Puree, Pickled Carrot & Cucumber	

SHARING BOARDS

Camembert Board	13
Baked Camembert with Crusty Bread, Tomato & Red Onion Chutney	
Roasted Vegetable Snack Board	13
Asparagus, Cherry Tomatoes, Peppers, Courgettes, Mushrooms, Aubergines with Hummus & Bread	
Antipasto Board	16
Bresaola, Prosciutto, Chorizo, Spicy Chicken Skewers with Olives, Bread & Cherry Tomato	

MAIN COURSE

Classic Caesar Salad	13
Served with Smoked Chicken & Garlic Croutons	
Fillet Steak	26
Served with Chunky Chips, Grilled Mushrooms, Tomatoes & Peppercorn or Blue Cheese Sauce	
Canadian Lobster	28
Served with Caviar, Plancha Potato, Heritage Carrot & Red Pepper Oil Dressing	
Herb Crusted Chicken Breast	16
Served with Potato Croquet, Broccoli & Lemon Butter Sauce	
Slow Cooked Pork Belly	18
Served with Dauphinoise Potato, Red Cabbage & Blueberry Sauce	
Pan Fried Cajun Salmon	17
Served with Roasted Mix Pepper, Mango & Chilli Salsa	
Roasted Butternut Squash	14
Served with Beetroot, Peanut Salad & Orange Dressing	
Grilled Whole Seabass	19
Served with Mix Green Beans, Cherry Tomatoes & Creamy Butter Sauce	
Slow Cooked Lamb Shank	22
Served with Garlic Mash Potato, Carrot, Green Beans, Red Wine & Honey Sauce	
Pea & Mint Risotto	15
Served with Asparagus, Shaved Parmesan & Rocket Salad	
Pie of the Day	16
Served with Mash Potato & Puff Pastry	



SIDE DISHES

Mash Potato 4	Skinny Fries 4	Tomato Salad 4
Green Beans 4	New Potatoes 4	Cajun Wedges 4
Mix Leaf Salad 4	Chunky Chips 4	Tender Stem Broccoli 4

PUDDING

Selection of Cheese Board with Crackers & Fruit served with Plum Chutney	8
White Chocolate Mousse with Raspberry Sauce	5
Vanilla & Coconut Sticky Rice Pudding	5
Ginger & Coconut Sticky Toffee with Toffee & Custard Sauce	5
Passion Fruit Panna Cotta with Berry Compote	5
Chocolate Brownie with Vanilla Ice Cream & Chocolate Sauce	5
Fruit Salad with Lemon Sorbet	4

ICE CREAM & SORBET

Ice Cream	4
Vanilla, Strawberry, Chocolate	
Sorbets	4
Lemon, Raspberry, Passion Fruit & Mango	

Should you require any allergen advice on any of the dishes, please ask your server and we will happily accommodate.

