

**All the ingredients of a great break with
delhishus food at White Lodge Farm Cottages**

**Indulge your good taste by trying delhishus
authentic Indian food from £15.00 pp**

It is fresh, it is local.

**Freshly prepared on order by Pam Kapur
The Invisible Indian chef
using best local seasonal ingredients.**

**Whether you are celebrating a family reunion, having a weekend away or quality time
with each other!**

**Why not add some spice to your special event by enjoying authentic Indian food. There
is a good range of vegetarian selection and puddings?**

**delhishus, with its authentic menu and a personalised service prides itself in homely
comfort food presented simply to be enjoyed.**

**delhishus has always been committed to maintaining traditional cooking methods from
original family recipes, using the finest locally sourced food where possible.**

**Having successfully catered for variety of events in Norwich, purely by word of mouth,
now this unique Indian eating experience is available to you at White Lodge Farm
cottages.**

**I pride myself in bringing the real taste of India from my kitchen to your table.
All food is freshly prepared to order and all your favourites can be included on request.**

**All you have to ensure is that you place your order at least 48 hours prior to your event
and a minimum order of £50.00.**

**I can either come and cook for you at White Lodge Farm Cottages or deliver the food for
you to enjoy.**

**I can also stock up the fridge & freezer prior to your arrival - All that's left for you to do is
heat and eat!**

**Visit my website www.delhishus.co.uk to see what I can offer or call me (07932 136746)
or email pam@delhishus.co.uk**

To help you decide here's just a selection of all time favourite dishes

Starters

Chicken Chat	£1.50
Chicken in tangy chat masala	
Samosa	£1.50
Spicy minced lamb	
Vegetables	£1.50
Paneer Tikki	£1.50
Grated indian home made cheese combined with potatoes and spices, coated and deep fried	
Aloo Tikki	£1.00
Potatoes, seasonal vegetables and spices, coated and deep fried	
Aloo Bonda	£1.00
Delicate potato balls with hint of mustard seed, served with mint chutney.	
Fresh Spinach Onion Bhaji	£1.00
Tandoori Chicken	£2.50
Chicken on the bone, marinated and grilled	

Main Course

Dhansak (Prawns)	£6.50
An intricately prepared dish with a host of flavours and tastes. cooked in a medium to hot strength with yellow lentils with the use of chillies, sugar and lemon juice to deliver a hot, sweet and sour	
Korma (Chicken /Navrattan Veg)	£5.50
This dish is cooked in a thick creamy sauce with ground coconut & almonds, topped with a touch of cream - perfect for the mild palate	
Sagwala (Lamb/ Chicken/Paneer)	£5.50
A wonderful dish cooked with fresh leaf spinach and spices in a medium strength thick sauce	
Bhuna (Lamb/Chicken/vegetables)	£5.50
This dish is cooked in a medium strength thick sauce with a touch of tomato puree and mixed spices - the slow cooking process develops the thick texture of the sauce	
Dupiaza (Lamb/Chicken/vegetables)	£5.50
Large strips of onions are caramelised for the base of this dish, with added capsicum and a clever blend of spices	

Vegetarian Dishes

Mixed Vegetables	£4.50
Mixed vegetables cooked in a dry sauce with medium spices	
Motor Panir	£4.50
Peas cooked in a sauce with diced home made cheese	
Tarka Daal	£4.50
Yellow lentils tempered with onions, spices and fried garlic	
Chana Bhuna	£4.50
Boiled chick peas in a medium sauce with onions and herbs	

Sag Aloo	£4.50
Spinach and potatoes in a mix of spices and herbs	
Bombay Aloo	£4.50
Spiced potatoes	
Aloo Gobi	£4.50
Potatoes and cauliflower cooked with medium spices	

Rice & Indian Breads

Shahi Pulao	£3.00
Mattar Pulao	£3.00
Jeera Pulao	£2.50
Chapattis	£1.00
Paratha (Stuffed/Plain)	£1.50

Accompaniments

Carrot Raita/Cucumber Raita	£2.00
Salad (included with set meals)	Incl.
Pappadom (included with set meals)	Incl.

Dessert

Kheer	£2.50
Rice pudding flavoured with saffron, cardamom, pistachios and almonds	
Kulfi	£2.50
Whole milk ice cream flavoured with pistachios, cardamom and almonds	
Carrot Halwa	£2.50
Grated carrots cooked in whole milk till tender and dry and garnished with cardamom, pistachio and cashew nuts	
Fresh fruit platter	£2.50
Seasonal fruit	

Terms & Conditions

- **Any special dietary requirements must be discussed at the time of ordering.**
- **All orders must be placed at least 48 hours prior to delivery.**
- **A non refundable deposit of 10% of the total cost of the order is required at the time of ordering.**
- **Only cash/ cheque is accepted. No debit or credit cards.**