

INDIAN BUFFET MENUS

On top of the French cuisine, our resident chefs are used to cater a diversity of international dishes including African, Asian (Thai food), Mediterranean (Middle East / Israeli / Lebanese) and Indian. Here are a few dishes that they had cooked in the past for Indian groups. All the food is home made from fresh produce.

You can also share your family recipes and our chefs will adapt them for big functions 😊

Vegan starters

Courgette & green onion pakora
Beetroot & coconut samosa
Paneer tikka
Samosas
Sweet potato, coriander & paneer fritters

Meat starters

Chicken tikka
Monkfish turmeric & lemon fritters
Onion Bahjees
Samosas
Spiced lamb cutlets, cumin, coriander & tamarind

Vegan main

Chana Masala
Palak paneer
Red lentil and potato dahl

Meat main

Chicken masala
Byriani rice
Chicken madras
Lamb curry, tomato, cumin, cinnamon, ginger & coriander. Lentil daal

Dips

Brinjal pickle, minted yoghurt, tomato, coriander & onion salad
Cucumber raita

Sides

Aloo gobi
Aromatic rice
Cucumber, beetroot, carrot, onion, coriander & green chili slaw with lime dressing
Grilled aubergine, cumin, lemon, coriander & yoghurt dressing.
Naan breads

CHATEAU DE VARENNES

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Vegan desserts without egg

Anise, cardamon & blood orange panacotta with cumin shortbread

Coconut & mango panacotta

Desserts with egg

Pistachio cake with honey creme fraiche

Passion fruit panacottas and any other dessert from the classic menu

