

Party at Diva

Thank you for joining our party

This party menu is for all bookings of 10 or more people.

As all of our food is individually made to order we have found that catering for large parties can cause kitchen bottlenecks and long delays in food preparation. From experience, we have found that given a free choice, a party of 20 people will quite often order 20 different starters, 20 different main dishes, 20 different types of naan and rice and then wonder why their food takes a long time to come out.

We don't as many restaurants do, prepare any dishes in advance, and we don't have a big pot of ready made curry from which to make your meal.

Quality food takes time and we believe that you can taste the difference.

To help us to help you, we have selected a menu option which maintains the quality selection yet minimises the bottlenecks and delays.

First choose your menu :

2 course meal: papadoms, starter and main meal : **£14.95/person***

1 course meal: papadoms and main meal **£12.95/person***

Next choose how many set meals you wish to order. If your party has children or many light eaters order less meals and share. Similarly if your party has many people with big appetites simply order more.

Then, choose your starters. Choose from, Seekh Kebab, Chicken Tikka, Amritsari Fish, Fish Pakora, Haryali Tikka or a Meat Platter. If you prefer a vegetarian starter you can choose from, Onion Bhaji, Channa Samosa, Spring Roll, Paneer Pakora, Hara Kebab or Vegetable Platter.

Finally choose any main dish from the veg or non-veg menu. **The only restriction is that the main dish choices need to be made in multiples of two or more.**

The party deal includes all the plain naan, garlic naan, boiled rice, and pilau rice you can eat.

Although the selection will be made in multiples everyone will served with an individual and separate dish.

Papadoms

To get your party off to a cracking start, we'll begin with papadoms, which will be served with a selection of tantalising dips and spiced onions.

Choose your Starters

Seekh Kebab

Lean minced lamb slightly spiced and barbequed on a skewer

Chicken Tikka

Succulent chicken marinated in yoghurt and spices

Haryali Tikka

Succulent chicken marinated in fresh mint, spinach and coriander

Amritsari Fish

Fish fillets lightly spiced, coated in a crispy batter of breadcrumbs & sesame seeds

Meat Platter

A tasty selection of the meat favourites, includes, Seekh Kebab, Chicken Tikka and Haryali Tikka

Veg Platter

A tasty selection of the veg favourites, includes, Samosa, Spring Roll and Onion Bhaji

Onion Bhaji

A cluster of deep fried onion rings lightly bound and seasoned with fresh coriander

Channa Samosa

Veg Samosa served with savoury channa (chick peas)

Spring Rolls

Puff pastry rolled into a cylinder and filled with wok fried vegetables

Paneer Pakora

Paneer (Indian cheese) coated in a spicy batter and deep fried

Meat Main Dishes

Traditional Meat Dishes

Available in : pan fried chicken breast , chicken tikka , lamb or prawn.

Kashmiri (Very Mild)

A fresh creamy coconut sauce subtly spiced with tumeric, almonds, cardamom, clove and cinnamon.



Tikka Masala (Mild+)

Britain's favourite dish. Succulent tikka pieces cooked in fresh cream, almonds and various mild spices and served in a tomato creamy sauce. Have you tried it in Lamb, Fish or Prawn ?

Bhuna (Medium)

Stir fry cooked with onions, garlic, tomato, chillies and rich in selected spices.

Dopiaza (Medium)

If you like onions you'll love this dish. A spicy dish cooked with garlic, tomato, chillies, selected spices and onions.



Saagwala (Medium)

Taste the freshness of the spinach in this dish, with dhunia, tumeric and mixed masala.

Karahi (Medium Hot)

Prepared with onions, capsicum, tomato, green chilli, garlic and ginger, cooked in a condensed rich spicy sauce, served in a karahi dish.

Dhansak (Medium Hot)

Cooked with lashings of lentils and spices.

Madras (Hot)

Prepared with onions, capsicum, tomato, green chilli, cooked in a condensed rich spicy sauce.

Jalfrezi (Hot)

Prepared with onion, capsicum, tomato, green chilli, garlic and ginger, stir fried and cooked in a condensed rich spicy sauce.

Pattia (Hot and Tangy)

Onion, garlic, tomato puree, green chillies with black pepper and fresh coriander.



Diva Specials

Available in : pan fried chicken breast chicken tikka , lamb or prawn.

Black Pepper Chicken (Very Mild)

A gentle korma dish, cooked in a creamy coconut white sauce, subtly spiced with black pepper, almonds, cardamom and cloves.

Cream Chicken (Very Mild)

Cooked in cream and mildly spiced. A gentle introduction to Indian cuisine.

Nepalese Chicken (Mild/Medium/Hot)

A dish from the foothills of Mount Everest in Nepal, steam cooked chicken breast filled with spicy chicken keema (mince). Available in 3 types of sauce. Mild masala (red), Medium masala (yellow) or fiery hot. Only available in chicken.

Tawa (Medium Hot)

Cooked with onions, tomato, green chilli and lots of fresh ginger in a condensed spicy sauce.

Desi (Medium Hot)

Home cooked flavour, based on a very old traditional Punjabi recipe. Gently spiced, cooked with onions, garlic, ginger and green chillies.

Lamb Lahori (Medium Hot)

The perfect blend of lamb and chick peas. Cooked with both lean lamb and minced lamb and channa (chick peas). Only available in Lamb.

Takatak (Medium Hot and Tangy)

If you like Bhuna's you'll love this. Succulent tikka pieces cooked in onions, garlic and green chillies.

Lemon Chicken (Medium Hot and Tangy)

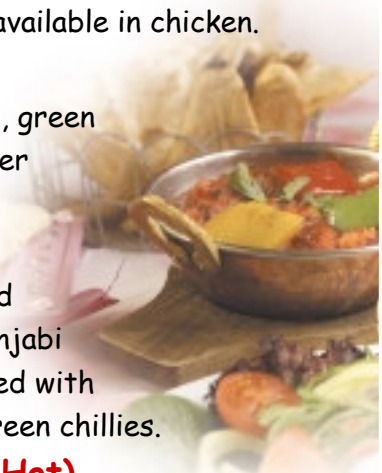
Fresh, zesty and spicy, cooked with onions, sweet peppers, black pepper, chillies and of course a touch of fresh lemon.

Mirchwala (Hot and Tangy)

Watch out for the whole red chillies. cooked with pickled red cabbage, white vinegar, onions, garlic and ginger. Hot but very tasty.

Chilli Chicken (Hot !!)

A fusion of Chinese and Indian cooking. Cooked with onions, tomato, sweet peppers and green chillies. An incredibly addictive dish.



Vegetarian Main Dishes

Traditional Dishes

Aloo Gobi

Cauliflower and potatoes cooked in spices

Aloo Palak

Fresh spinach and potatoes cooked with cumin seeds, garlic and ginger

Bombay Aloo

Traditional Indian style stir fried potatoes coated with traditional spices.



Channa Masala

Chick peas covered in traditional spices and cooked in a condensed sauce.

Mattar Paneer

Garden fresh peas and paneer cooked with onions, ginger and flavoured spices.

Aloo Methi

Potatoes tossed with cumin then cooked in a peppery fenugreek masala.

Mushroom Bhaji

Mushrooms cooked with onions, ginger and flavoured spices.

Mixed Vegetable Sahbji

Seasonal vegetables cooked Punjabi style.

Tarka Dal

Lentils cooked in a ginger and garlic sauce.

Palak Paneer

Fresh spinach and Indian cheese cooked in a spicy sauce.

Diva Specials

Navrattan Korma (Mild)

Seasonal vegetables cooked in a mild creamy coconut and sultana sauce.

Shahi Paneer (Mild)

Indian cheese cooked in a fresh and zesty tangy sauce

Vegetable Kofta (Medium)

Seasonal vegetables rolled into balls and cooked with onions, tomatoes and green chillies in a condensed sauce.

Kashmiri Curried Potatoes (Medium)

Potatoes simmered in a curry sauce of jeera, mustard seeds, garlic and ginger.

Dal Makhni (Medium Hot)

Classic Punjabi dish, a mix of black, green and brown lentils and red kidney beans all simmered overnight and cooked in a rich creamy sauce.

Paneer Takatak (Med. Hot and Tangy)

Paneer cooked with onions, garlic and green chillies in a tangy masala sauce.

Vegetable Jalfrezi (Hot)

Garden fresh assorted vegetables cooked with spicy masala sauce. Garnished with ginger juliennes and coriander.

Chilli Paneer (Hot !!!)

A fusion of Chinese and Indian cooking. Paneer with onions, tomatoes and green chillies.



During cooking the 'hotness' of most of the traditional vegetarian dishes can be adjusted to taste. Please specify the strength of hotness you would like when ordering.

Some dishes contain nuts or nut derivatives, please advise the staff of any allergies or special dietary requirements.