

SHERGILL

CATERING

AUTHENTIC PUNJABI CUISINE
FOR UNFORGETTABLE CELEBRATIONS

EVENTS MENU

PUNJABI CATERING · NRW

WEDDINGS · PRIVATE EVENTS · CORPORATE

STARTERS

VEGETARIAN

Punjabi Samosa
Golden pastry parcels with potato and warming spices.

Vegetable Samosa
Crisp pastry filled with seasonal vegetables.

Paneer Spring Rolls
Paneer and vegetables wrapped and fried until crisp.

Aloo Tikki
Pan-fried potato patties with herbs and spices.

Gobi Pakora
Cauliflower florets in a spiced chickpea batter.

Paneer Pakora
Paneer in a lightly spiced chickpea batter.

Dal Kachori
Flaky pastry filled with aromatic lentils.

Channa Masala
Chickpeas in a tangy tomato and spice masala.

Chilli Paneer
Paneer tossed with peppers in an Indo-Chinese sauce.

Vegetable Manchurian
Vegetable bites in a savoury ginger and garlic sauce.

Paneer Manchurian
Crisp paneer in a tangy Indo-Chinese glaze.

Paneer Tikka
Yoghurt-spiced paneer, grilled with peppers.

Masala Chips
Crisp potato chips finished with house spices.

STARTERS

NON-VEGETARIAN

Chicken Tikka
Spiced chicken, marinated and grilled.

Seekh Kebab
Spiced lamb mince formed around skewers and grilled.

Chilli Chicken
Chicken and peppers in a lively chilli sauce.

Masala Lamb Chops
Lamb chops with yoghurt, ginger and Punjabi spices.

Jeera Chicken
Tender chicken seasoned with toasted cumin.

Keema Matar
Minced lamb cooked with peas and fragrant spices.

Chicken Samosa
Crisp pastry filled with gently spiced chicken.

Amritsari Fish Pakora
Crisp fish bites with ajwain and warming spices.

Chicken Pakora
Chicken pieces fried in a spiced chickpea batter.

MAIN COURSE

VEGETARIAN

Sarson Ka Saag
Punjabi mustard greens, slowly cooked with ginger.

Mixed Vegetable Sabji
Seasonal vegetables in an aromatic masala.

Aloo Shimla Mirch
Potatoes and peppers with onions and spices.

Bombay Aloo
Potatoes with tomato, ginger and toasted spices.

Aloo Matar
Potatoes and peas in a gently spiced gravy.

Aloo Baingan
Potato and aubergine simmered until tender.

Aloo Gobi
Cauliflower and potato with Punjabi spices.

Bhindi Masala
Okra sautéed with onion and fragrant spices.

Tinda Ki Sabji
Apple gourd cooked with ginger and coriander.

Vegetable Kofta
Vegetable dumplings in a rich, velvety sauce.

Vegetable Biryani
Layered basmati rice with vegetables and spices.

Dal Makhani
Black lentils slow-cooked with butter and cream.

Channa Daal
Split chickpeas finished with a fragrant tempering.

Tarka Daal
Soft lentils with a sizzling cumin and chilli tarka.

Shahi Paneer
Paneer in a delicate, creamy Mughlai-style sauce.

Mutter Paneer
Paneer and peas in a fragrant tomato sauce.

MAIN COURSE

NON-VEGETARIAN

Punjabi Chicken Curry
Chicken in an onion, ginger and tomato masala.

Murgh Tikka Masala
Grilled chicken in a creamy spiced masala.

Chicken Jalfrezi
Chicken with peppers in a bright tomato sauce.

Punjabi Lamb Curry
Tender lamb in a slow-simmered Punjabi gravy.

Butter Chicken
Grilled chicken in a silky tomato and butter sauce.

Mutter Keema
Minced lamb with peas, ginger and warm spices.

Chicken Biryani
Fragrant basmati rice layered with spiced chicken.

Lamb Biryani
Spiced lamb layered with aromatic basmati rice.

SUNDRIES

BREADS, RICE & MORE

Roti
Wholewheat flatbread.

Tandoori Naan
Soft flatbread baked in the tandoor.

Missi Roti
Spiced chickpea and wheat flatbread.

Makki Di Roti
Traditional Punjabi maize flatbread.

Bhatura
Fluffy deep-fried bread.

Puri
Small crisp, puffed flatbread.

Vegetable Pilau Rice
Basmati rice with vegetables and whole spices.

Jeera Rice
Basmati rice scented with cumin.

Lamb Pilau
Basmati rice with spiced lamb.

Chicken Pilau
Basmati rice with spiced chicken.

Dahi Raita
Yoghurt with cumin, coriander and mint.

Dahi Boondi
Yoghurt with crisp chickpea pearls.

Dahi Bhalla
Lentil fritters with yoghurt and chutney.

Plain Dahi
Cooling natural yoghurt.

Mixed Salad
Lettuce, tomato, cucumber and onion.

Kachumber Salad
Tomato, cucumber and onion with lemon.

Tamarind Chutney
Sweet and tangy tamarind.

Mint Yoghurt
Yoghurt blended with fresh mint.

Pudina Chutney
Fresh mint, coriander and green chilli.

Mango Chutney
Sweet mango with gentle spice.

Aam Ka Achar
Punchy Punjabi mango pickle.

DESSERTS

A SWEET FINISH

Gajar Ka Halwa
Slow-cooked carrots with milk and cardamom.

Kheer
Creamy rice pudding with cardamom.

Gulab Jamun
Soft milk dumplings in rose-scented syrup.

Coconut Kheer
Rice pudding with coconut milk and cardamom.

Rasmalai
Soft cheese dumplings in saffron-cardamom milk.

Vanilla Ice Cream
Classic vanilla ice cream.

Jalebi
Crisp spirals dipped in aromatic sugar syrup.