





*Jenkinson's*



MAHIRS  
MENUS

MENUS

2022 - 2023





## ABOUT US

Jenkinson's Caterers are pleased to advise that we have now partnered with Mahirs Experience, an 'Award Winning' catering company specialising in providing authentic Indian cuisine.

As well as being renowned for mouth-watering authentic Punjabi cuisine, Mahirs can also cater for individual dietary requirements such as Indo Fusion, Gujarati, South Indian, Jain, Vegetarian and Halal.

[www.mahirs.com](http://www.mahirs.com)



delicious cuisine : : amazing events

## CANAPES

### Hariyali Chicken Skewer

Tender pieces of chicken marinated in a spicy coriander & mint infusion before being baked in the oven.

### Mango Chicken Chaat\*

Inspired by the popular Indian street snack, our fresh & fragrant Mango Chicken Chaat is a delicious light appetiser.

(Supplement £3.00 per person)

### Pulled Chicken Tikka Slider

Delicious, tender 'slow cooked' tandoori chicken tikka shredded and served in a mini toasted bun.

### Seekh Kebab

Minced lamb infused with fresh coriander and a hint of spice. Grilled to perfection on a Seekh (skewer).

### Lamb Kofta Shashlik

Seasoned lamb meat ball skewered on a cocktail stick with capsicum, onion, & fresh tomato.

### Lamb 'Tikki' Slider

Lamb kebab patty infused with fresh mint, coriander & a hint of spice served in a mini toasted bun.

### Lamb Keema 'Taco' Shells

Traditional lamb keema mince bursting with tangy tomato and hints of coriander & paprika served in mini taco pastry shells.

### Lamb 'Tak-A-Tak'\*

Slow cooked 'julienne' strips of Lamb cooked in a blend of South Indian spices.

(Supplement £3.00 per person)

## VEGETARIAN

### Tikki Channa Pinewood Boat (v)

Mini pan fried potato cutlet served on a bed of tangy chickpeas garnished with Imli chutney and served in a pinewood boat!

### Manchurian Chantilly Pastry Shell (v)

Popular Indian Chinese dish - finely minced vegetables, coated with corn flour and deep fried, then dipped in a tangy and spicy soy sauce. Served on an edible pastry shell!

### Vegetable Cutlet Slider (v)

Mini breadcrumb coated vegetable burger served with a salsa style chutney in a toasted bun.

### Pesto Paneer Shashlik (v)

Soft, juicy chunks of paneer marinated in a Pesto Masala and then stir-fried with an array of vegetables.

### Paneer Tikka Skewer (v)

Soft, juicy chunks of paneer marinated in a Tandoori masala and then stir-fried with an array of vegetables.

### Tandoori Soya Tikka Shashlik (v)

Pieces of Soya marinated overnight in spicy ginger & garlic yoghurt then cooked in a traditional clay oven (Tandoor).

### Cocktail Samosa (v)

Filo pastry triangles stuffed with potato & vegetables.

A SELECTION OF 3 PER PERSON - £12.75

A SELECTION OF 4 PER PERSON - £15.75

A SELECTION OF 5 PER PERSON - £18.75





## STARTERS

### Masala Seekh Kebab

Minced lamb infused with fresh coriander and a hint of spice. Grilled to perfection on a Seekh.

### Mutter Keema

Flavoursome mince lamb cooked with fresh garden peas in a spicy onion base.

### Lamb 'Tak - A - Tak' \*

Slow cooked 'julienne' strips of Lamb cooked in a blend of South Indian spices  
(Supplement £3.00 per person)

### Rangli Machi

Crispy coted cod sautéed with fresh oriental vegetables and tossed together in a dark soy sauce.

### Tandoori Salmon Tikka \*

Salmon fillets marinated overnight in traditional Indian spices before being oven baked.  
(Supplement £3.00 per person)

### Chicken Tikka Masala

Tender pieces of marinated chicken baked in a tandoor oven before being finished off in a traditional masala sauce.

### Jeera Chicken

Chicken made with roasted cumin seeds and freshly ground black pepper.

### Hariyali Chicken Tikka

Tender pieces of chicken marinated in a 'spice infused' coriander & mint paste before being oven baked.

### Achari Chicken Tikka

Tender chicken pieces marinated in traditional Indian pickling spices.

### Murg Malai Tikka

Chicken breast marinated in a creamy herb & spice infused yoghurt then oven baked to perfection.

### Tandoori Chicken Tikka

Tender pieces of chicken marinated overnight in spicy ginger & garlic yoghurt then cooked in traditional clay oven.

### Chilli Chicken

Tender pieces of chicken pan fried in a light batter then infused with sautéed peppers and onions in a sweet & sour marinade.

### Chicken Drumsticks

Chicken drumsticks marinated overnight in spicy ginger & garlic yoghurt then cooked in traditional clay oven.

### Chicken Niblet 'Lollipop'

Deep fried chicken niblets coated in a spicy & lightly seasoned crisp batter.

### Chicken Wings

Chicken wings marinated in a spicy BBQ Masala.

## VEGETARIAN STARTERS

### Aloo Tikki (v)

The original potato pattie made up of coarse potato and infused with herbs & spices.

### Hara Bara Tikki (v)

Pattie made up of coarse potato, peas, spinach, coriander and herbs & spices.

### Vegetable Cutlet (v)

Breadcrumb coated 'tear drop' shaped patties stuffed with potato & spicy vegetables.

### Potato Pattie (v)

Fried potato cutlet stuffed with crushed mint, paneer & green peas.

### Punjabi Vegetable Samosa (v)

Traditional pastry triangles stuffed with potato & vegetables.

### Stuffed Mushrooms (v)

Closed cup mushrooms stuffed with potato and herbs & spices.

### Mixed Vegetable Pakora (v)

Traditional Punjabi recipe of potato, spinach, onions and spices, mixed together & deep fried in a gram flour batter.

### Onion Bhaji (v)

Traditional Punjabi recipe of onions and spices, mixed together & deep fried in a gram flour batter.

### Paneer Pakora (v)

Indian cottage cheese stuffed with a tasty mint & coconut filling then lightly battered and deep fired until golden.

### Paneer Tikka (v)

Soft, juicy chunks of paneer marinated in a Tandoori masala and then stir-fried with an array of vegetables.

### Chilli Paneer (v)

Homemade Indian cheese stir fried with an array of sliced peppers and onions in a tantalizing sweet and sour sauce.

### Mushroom & Paneer Manchurian (v)

Pan fried paneer & button mushrooms stir-fried in a sweet & sour marinade infused with sautéed peppers and onions.

### Gobi Manchurian (v)

Fried cauliflower florets stir-fried in a sweet & sour marinade infused with sautéed peppers and onions.

### Mogo Manchurian (v)

Cassava chunks stir-fried in a sweet & sour marinade infused with sautéed peppers and onions.

### Taj Hakka Noodles (v)

Light fluffy noodles sautéed with crisp shredded vegetables & finished with oriental spices.

### Lasooni Vegetable Stir Fry (v)

Fresh, Crisp, seasonal colourful vegetables seasoned & sautéed with garlic, ginger, soy sauce and aromatic spice.

### Papri Chaat (v)

Semolina crisps served with a flavoursome potato & chick peas infused yoghurt topped off with sweet tamarind chutney, finely chopped onions, mint sauce & sev.

### Channa Masala (v)

Spicy tangy chickpeas cooked in a light masala auce.

### Tandoori Soya Tikka (v)

Tender pieces of soya chicken marinated overnight

## MAIN COURSE

### Punjab iChickenCurry

Succulent pieces of chicken cooked in a traditional Masala gravy.

### ChickenKarahi

Tender pieces of chicken thigh cooked in a Punjabi sauce infused with fresh green peppers & onions.

### ButterChicken

Marinated boneless chicken oven baked and finished in a rich creamy sauce.

### AchariChickenCurry

Succulent pieces of chicken cooked in a tangy traditional pickling spices gravy.

### PalakMurgh

Chicken cooked in a well-seasoned spinach.

### Meh tiMurgh

Fresh fenugreek cooked together with tender chicken pieces in a light masala turka.

### Punjab iLambCurry

Succulent pieces of lamb cooked in a spice infused tomato and onion base masala gravy.

### LambRoganJosh

Tender pieces of lamb slow cooked with fresh ground roasted spices in a tomato and onion base gravy.

### LambKarahi

Tender pieces of lamb thigh cooked in a Punjabi sauce infused with fresh green peppers & onions.

### PaneerMakhani(v)

Classic Indian paneer dish. Cubes of paneer infused in a rich creamy sauce

### MalaiKofta(v)\*

Paneer & potato dumplings cooked in a rich creamy sauce.

(Supplement £3.00 per person)

### PaneerPetitPois(v)

Cubes of paneer cooked in a traditional masala curry with petit pois.

### PaneerJalfrezi(v)

Paneer stir-fried with onions and peppers in a thick sweet & sour sauce.

### MixedVegetableJalfrezi(v)

An array of sautéed fresh vegetables cooked in a traditional masala turka

### VegetableKofta(v)

Mixed vegetable dumplings cooked in a traditional masala sauce.

### BombayAloo(v)

Whole Baby Potatoes cooked in a Masala Sauce

### BhindiMasala(v)

A traditional north Indian dish. Okra sautéed with sliced onions & cooked in a light tangy masala turka.

### AlooGobi(v)

Potato & cauliflower slow cooked in a light tangy masala turka.

### SarsonKaSaag(v)

Traditional Punjabi fresh spinach dish.





## SIDES

*Pilau Rice (v)*

Basmati rice lightly spiced with cumin and cooked with petit pois & finely chopped onions.

*Jeera Rice (v)*

Rice flavoured with cumin & onion.

*Mix Vegetable Rice (v)*

Pilau Rice sautéed with garden vegetables.

*Plain Rice (v)*

Plain basmati rice.

*Tandoori Naan (v)*

Classic Indian unleavened Tandoori bread cooked in a clay oven and brushed with butter.

*Tandoori Roti (v)*

Whole wheat flour bread cooked traditionally in a clay oven.

*Chapati (v)*

Traditional thin light whole wheat bread cooked on a Thawa (griddle).

*Dahi Salad (v)*

Yogurt made with chopped onion, tomato & capsicum and a mixture of herbs & spices.

*Dahi Raita (v)*

Yoghurt infused with grated cucumber and fresh dry roasted cumin.





## DESSERTS

G u l a b J a m a n ( v )  
Indian syrupy doughnuts.

R a s M a l a i ( v )  
Classic Indian cold dessert comprising of fluffy  
light sponge cakes in creamy milk syrup &  
dressed with crushed pistachios.

G a j a r K a H a l w a ( v )  
Traditional Indian carrot sweet dish topped with  
crushed pistachios & almonds.

C h u k a n d e r K a H a l w a ( v )  
Mouth-watering dessert made with beetroot,  
topped with crushed pistachios & almonds.

M o o n g D a l H a l w a ( v )  
A rich sweet dish made from milk and  
caramelised lentils.

C o c o n u t K h e e r ( v )  
Coconut rice pudding dish made with Basmati  
rice, whole milk, sugar, cardamom & coconut  
flakes.

J a l e b i ( v )  
Juicy syrupy 'Pretzel' shaped sweet made from  
flour & milk.

Z a r d a ( v )  
Traditional sweet rice dish flavoured with saffron  
and dry fruits.

  
mahirs<sup>™</sup>  
experience

