

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**

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



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

Chicken Korma (Very Mild)

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

Chicken Tikka Masala (Mild/Medium)

Britain's favourite dish. Succulent tikka pieces cooked in fresh cream, almonds and various mild spices and served in a tomato creamy sauce.

Chicken or Lamb Dopiaza (Medium)

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

Chicken or Prawn 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.

Chicken or Lamb Dhansak (Medium Hot)

Cooked with lashings of lentils and spices.

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.

Chicken or Lamb Desi (Medium Hot)

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

Chicken or Lamb Madras (Hot)

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

Chicken or Prawn Jalfrezi (Hot)

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

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

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

Aloo Gobi (Medium)

Cauliflower and potatoes cooked in spices

Bombay Aloo (Medium)

Traditional Indian style stir fried potatoes coated with traditional spices.

Channa Masala (Medium)

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

Mattar Paneer (Medium)

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

Mushroom Bhaji (Medium)

Mushrooms cooked with onions, ginger and flavoured spices.

Vegetable Kofta (Medium)

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

