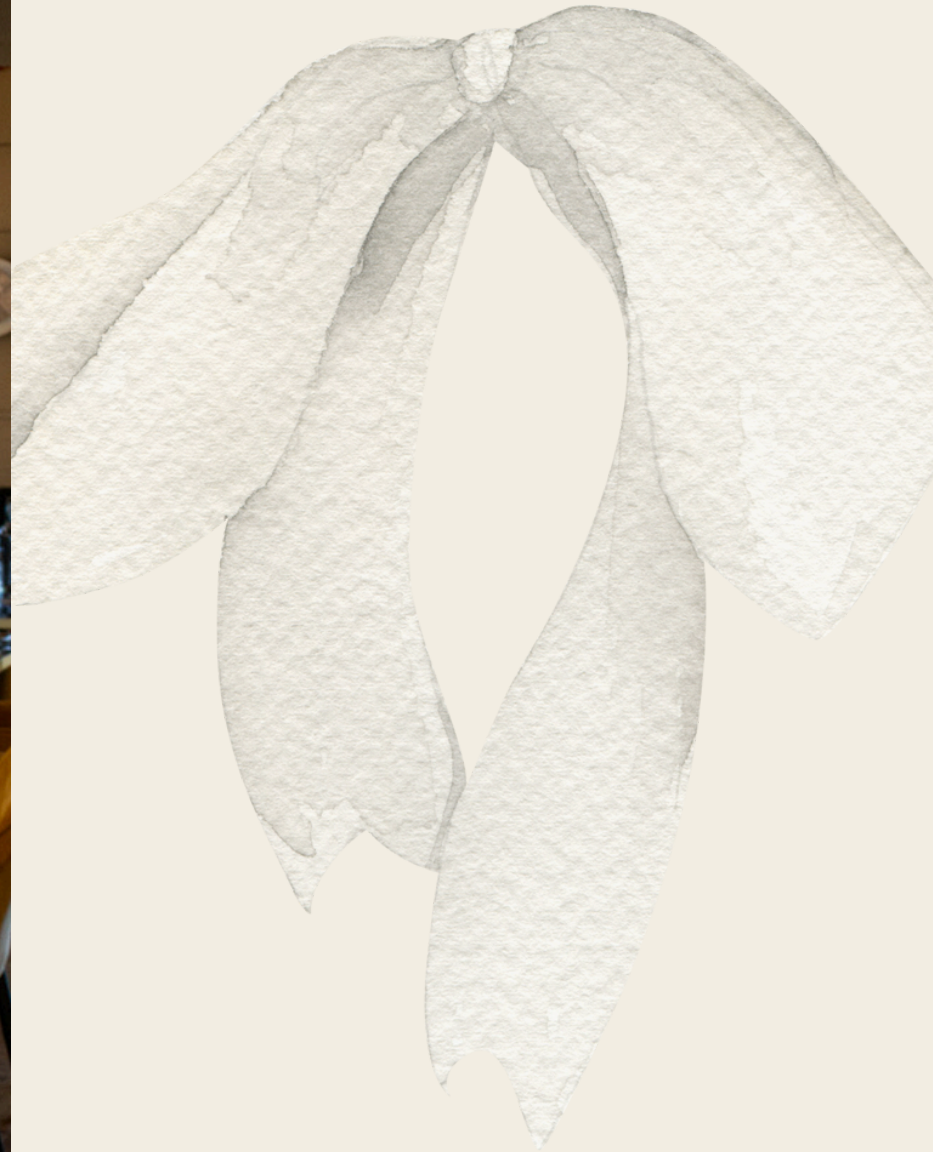




HAVELI THE YARD



WEDDING & EVENTS
PACKAGES



HAVELI THE YARDS STORY

SITUATED ON UPPER MAUDLIN STREET, JUST OPPOSITE THE BRI, HAVELI THE YARD IS A FAMILY RUN RESTAURANT FROM RESTAURATEUR AMIR FAROOQ, AND DRAWS ON THE LEGACY OF AMIR'S GRANDPARENTS WHO OPENED ONE OF BRISTOL AND THE UK'S LEADING INDIAN RESTAURANTS, THE RAJPOOT.

HAVING OPENED IN 2021, HAVELI HAS BUILT A STRONG REPUTATION FOR EXCELLENT QUALITY, FAMILY FRIENDLY DINING - SOMETHING WHICH IS AT THE HEART OF EVERYTHING WE DO.

BEING BRITISH BORN, OWNER AMIR MOVED TO SOUTH ASIA AS A TEENAGER AND IMMEDIATELY FELL BACK IN LOVE WITH EVERYTHING FROM THE FOOD AND DRINK TO THE AMAZING ATMOSPHERE OF FAMILY-RUN, LOCAL RESTAURANTS, AND THIS BECAME THE INSPIRATION FOR HAVELI BACK IN BRISTOL.

AS WELL AS SHOWCASING SOME OF THE CLASSIC DISHES, WE AIM TO INTRODUCE PEOPLE TO SOME OF THE MORE UNUSUAL REGIONAL DISHES THAT THEY MIGHT NOT HAVE DISCOVERED BEFORE, INCLUDING SOME OF THE DISHES WE'VE REALLY FALLEN IN LOVE WITH FROM OUR TRAVELS AND FROM THE HERITAGE OF OUR TEAM.



WHAT CAN WE PROMISE?

AT ANY WEDDING OR SPECIAL EVENT, EXCEPTIONAL FOOD IS MORE THAN JUST A MEAL - IT'S AN EXPERIENCE THAT ELEVATES THE CELEBRATION. IMAGINE THE DELIGHT OF YOUR GUESTS AS THEY SAVOR EVERY BITE, EACH DISH CAREFULLY CRAFTED TO TANTALISE THE SENSES AND SPARK JOY. FROM THE FIRST COURSE TO THE LAST, A THOUGHTFULLY DESIGNED MENU CAN SET THE MOOD, COMPLEMENT YOUR UNIQUE THEME, AND CREATE UNFORGETTABLE MOMENTS. GREAT FOOD DOESN'T JUST FILL PLATES; IT BRINGS PEOPLE TOGETHER, LEAVING YOUR GUESTS TALKING ABOUT THE FLAVORS AND THE EXPERIENCE LONG AFTER THE EVENT IS OVER. LET US MAKE YOUR EVENT TRULY EXTRAORDINARY WITH A MENU THAT IS AS MEMORABLE AS THE DAY ITSELF.



THE PROCESS

1

ENQUIRE
VIA EMAIL

2

SET UP A
CALL OR
MEETING
TO
DISCUSS
IDEAS

3

OUR TEAM
WILL OFFER
A
PACKAGE AND
A QUOTE

4

MENU
PLANNING

5

TASTING
SESSION
(NO
ADDITIONAL
COST)

6

ADJUSTING
FINAL MENU
&
GOING
THROUGH
EVENT
ITINERARY

7

CONFIRMATION
OF
NUMBERS

8

50%
DEPOSIT
TO BE PAID

9

FINAL
PAYMENT
TO BE
MADE A WEEK
PRIOR TO
THE EVENT

10

YOUR
BIG
DAY

WEDDING & EVENT PACKAGES

BRONZE

- 2 vegetarian starters
- 3 vegetarian mains
- 1 non-vegetarian main
- Rice, salad, raita, bread, and 1 dessert

SILVER

- 3 non-vegetarian starters
 - 2 vegetarian starters
- 1 non-vegetarian main, 3 vegetarian mains
- Rice, salad, raita, bread, and 2 desserts

GOLD

- 2 non-vegetarian canapés
- 3 non-vegetarian starters
 - 3 vegetarian starters
- 2 non-vegetarian mains, 3 vegetarian mains
 - Rice, salad, raita, bread, and 3 desserts (trio of Indian desserts)



HAVELI THE YARD

CANAPÉS

PANI PURI SHOTS:

CRISP SEMOLINA SHELLS FILLED WITH SPICED CHICKPEAS AND TAMARIND MOCKTAIL WATER (DF, NF, V)

PAPADOMS WITH CHUTNEY:

SELECTION OF HOMEMADE CHUTNEYS: MANGO, MINT YOGURT, AND ONION SALSA (GF, NF, V)

MINI ALOO TIKKI:

SPICED POTATO CAKES SERVED WITH SWEET YOGURT AND TAMARIND CHUTNEY (V, NF)

CHANA PRAWNS - BENGALI KING PRAWNS WITH CHICKPEA FRITTERS GLAZED WITH TAMRIND ZEST (GF, DF, NF, V)

TANDOORI CHICKEN BITES:

MARINATED IN YOGURT AND SPICES, ROASTED IN THE TANDOOR (GF, NF)

MINI SAMOSAS:

TRADITIONAL PUNJABI PASTRY STUFFED WITH SPICED POTATOES AND PEAS (V, DF)

ONION BHAJI BITES:

CRISPY ONION FRITTERS WITH FRAGRANT SPICES (GF, DF, V)

POCKET KEBAB - TANDOOR COOKED WRAPPED IN SOFT PITTA WITH FRESH SALAD AND SIGNATURE SAUCES (V, NF)



HAVELI THE YARD

STARTERS

PUNJABI SAMOSA CHAAT:

CURRIED CHICKPEAS, COOL YOGURT, TAMARIND & MINT CHUTNEY, FRESH POMEGRANATE (V, NF)

PANEER MUSHROOM TIKKA:

CHARCOAL-GRILLED INDIAN COTTAGE CHEESE WITH MUSHROOMS (GF, NF, V)

TANDOORI CHICKEN WINGS:

MARINATED WITH HAVELI'S SIGNATURE SPICES AND GRILLED TO PERFECTION (GF, NF)

CATCH OF THE DAY PAKORA:

LIGHTLY BATTERED SEASONAL FISH FRITTERS (GF, NF, DF)

ALOO TOKRI CHAAT:

CRISP POTATO BASKET FILLED WITH SPICED CHICKPEAS AND TAMARIND (V, NF)

PANEER CHILLI:

TOSSED WITH SOY, GINGER, AND GARLIC FOR A SPICY KICK (V, NF)



HAVELI THE YARD

MAINS

BUTTER CHICKEN FROM DELHI:

COOKED IN SAFFRON BUTTER CREAM, WITH ROASTED FENUGREEK AND CASHEW (GF)

KASHMIR KA ROGAN:

SLOW-COOKED LAMB SHANK IN RICH AROMATIC GRAVY (GF, NF, DF)

GOAN FISH CURRY:

FISH OF THE DAY IN A CITRUS SAUCE WITH CUMIN AND BLACK PEPPER (GF, NF)

PANEER LABABDAR:

INDIAN COTTAGE CHEESE IN A CREAMY TOMATO SAUCE (GF, V)

VEGETABLE MOILEE:

LOCALLY SOURCED VEGETABLES COOKED IN COCONUT MILK AND SPICES (GF, NF, V)

SAAG GOSHT:

LAMB SIMMERED WITH BABY SPINACH AND SPICES (GF, DF, NF)

DAAL MAKHNI:

SLOW-COOKED BLACK LENTILS WITH KIDNEY BEANS AND BUTTERCREAM (GF, NF, V)

70'S BALTI:

MOST RENOWNED IN BIRMINGHAM, PANCOOKED PEPPERS HERBS AND SPICES (CHICKEN). (GF, NF)



HAVELI THE YARD

RICE, BREADS & DESSERTS

RICE OPTIONS:

SAFFRON RICE / STEAMED RICE / MUSHROOM RICE

BREAD OPTIONS:

GARLIC NAAN / BUTTER NAAN / PESHAWARI NAAN

DESSERTS:

GULAB JAMUN:

SWEET MILK DUMPLINGS SOAKED IN CARDAMOM-INFUSED SYRUP

MANGO KULFI:

TRADITIONAL MANGO-FLAVORED INDIAN ICE CREAM

RASMALAI:

MILK CAKE SPONGE IN CREAM MILK, TOPPED WITH PISTACHIOS AND ALMONDS



HAVELI THE YARD

VEGAN OPTIONS

PUFFED SEMOLINA SHELLS:

CHICKPEAS & POTATO SERVED WITH
JAL JEERA WATER

GOBI 65:

CAULIFLOWER FRITTERS, SPICED AND
TOSSED WITH OUR SIGNATURE MIX
(GF) (NF)

TOFU CHILLI:

TOFU INFUSED IN SPICES, TOSSED IN
SOY, GINGER & GARLIC
(GF) (NF)

ONION BHAJI:

ONIONS FRIED IN A FRAGRANTLY SPICED
BATTER (GF) (NF)

KURKURI OKRA:

MADE WITH GRAM FLOUR, SPICES
AND SEASONINGS
(GF) (NF)

MAIN COURSE:

BAIGAN MOILEE:

MASHED FIRE ROASTED EGGPLANT COOKED IN
TEMPERED CURRY LEAF AND
COCONUT MILK

SAAG ALOO:

INDIAN STYLE DISH FEATURING
POTATOES FRIED IN SPICES AND
PUREED SPINACH

TARKA DHAAL:

SLOW COOKED LENTILS SIMMERED IN
FRAGRANT SPICES.



For more information : havelitheyard@gmail.com

For bespoke packages please email us with your requirements.

COMPLIMENTS FROM THE CHEFS



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