

Indian Inspired Menu

A La Carte

Tailored Menu Options

Applicable to Lunch/Dinner

The Willows has had extensive experience hosting culturally-specific Ceremonies & Receptions. Occasionally, we are asked to tailor our menu offering to capture the essence of this romantic and cultural celebration.

Whilst we do allow for external catering, we are equally willing to prepare a bespoke menu in-house that specifically meets that couples unique food & beverage preferences.

Our flexibility and desire to understand and respect the rich tapestry that brings couples together, makes The Willows the perfect venue to celebrate your wedding with a hint of tradition, a touch of old world and a modern twist.

A sample of a recent menu is overleaf.



Entrees

Spiced chickpea, tomato and potato pastry with fresh salad and mango chutney
Chicken skewers rolled in tandoori spices, bed of seasonal greens and minted yoghurt
Salmon, spinach and ricotta parcel, tomato and basil salsa, fresh leaves



Mains

Mutton Vindaloo with baby potatoes and aromatic rice
Creamy chicken korma served on bed of cardamom scented rice pilaf
Swordfish, laska infused cauliflower puree, green beans and mango salsa



Dessert

Lemongrass and coconut pannacotta, mango and mint salsa, pineapple wafer
Warm Orange Almond Cake, lemon mascarpone and orange star anise sauce
Creamy cinnamon & nutmeg rice pudding, with cashews and macerated raisins.

