



From planning a special birthday party to a lavish dinner
with a family and friends, we can turn any gathering
into an unforgettable occasion...

The one and only Le Raj has a long history interwoven with events and celebrations. Considered the spearhead of progressive Indian Cuisine, Le Raj opened its doors to connoisseurs over Three Decades ago and has the privilege to have served Royalty, Celebrities, Politicians as official caterers to the London 2012 Olympic Games, and event organisers of the Annual British Curry Awards. Our team is ready to assist with all your needs, with bespoke floral, decoration packages and a series of special menus.



Arrangement & Planning

We know how important your occasion will be, so we offer complimentary tailor-made service. A dedicated coordinator will help you plan every detail to perfection, whether it's making a grand entrance in a special vehicle, celebratory cake with a real wow factor or booking an entertainer to keep your guests amused.

Our dining hall can be outfitted with special decorations, such as balloon and floral arrangements, all colour coordinated to your requirements, champagne receptions, sound and lighting, as well as a photographer. Whatever you need, our team is happy to do everything possible, so you don't have to.

Pricing depends on specification and availability.

MENU A

STARTERS

Tulsi Kebab

Tandoor grilled dual layered kebab of minced lamb layered with minced chicken with roasted herbs injected with mustard and garlic

&

Chot Poti

Chickpeas and potatoes with lentil, chillies and fresh coriander leaves drizzled with tamarind water producing a soft complex texture with a touch of spice

MAIN COURSE

Sobji Halim

A seasonal selection of mixed vegetables gently cooked with lentils, lime, chillies and curry leaves creating a lovely textured sauce

Gosht Lazeez

Lamb chunks poached in an aromatic spiced sauce with caramelised shallots and fresh herbs

Piazu

Diced onions and herbs muddled with spiced batter

Pilau Rice

Basmati rice carefully poached in aromatic spices

Naan Bread

Homemade bread baked in the tandoor

£33

MENU B

STARTERS

SAMOSA

Spiced baby vegetables encased in a light pastry

PANEER TIKKA

Marinated grilled Indian cheese with light spices

GELAFI KEBAB

Finely minced lamb layered with light spices

MAIN COURSE

MURG TIKKA MASALA

Tandoor chicken pieces immersed in a classically spiced smooth tomato and yoghurt sauce with fresh coconut

GOSHT LAZEEZ

Lamb chunks poached in an aromatic spiced sauce with caramelised shallots and fresh herbs

PIAZU

Diced onions and herbs muddled with spiced batter

PILAU RICE

Basmati rice carefully poached in aromatic spices

NAAN BREAD

Homemade bread baked in the tandoor

£37

MENU C

STARTER DUO

LAAL KEBAB

Hand ground salmon folded into spiced sweet potato slowly roasted with aromatic spices doused in molasses, then coated in breadcrumbs and flash fried

AND

MACHER TILL

Bangladeshi fish, pan fried in sesame oil doused in tamarind water and honey, then sautéed with sesame seeds, lime and light spices

MAIN COURSE

KODU E GOSHT

Tender cutlets of Lamb cooked with cumin, organic pumpkin and roasted spices. Perfect balance of sweet and lightly spiced flavours, irresistible taste

&

MURG E JABARDAS

Corn-fed chicken supreme pieces marinated with a blend of aromatic spices with cinnamon and nutmeg served in a velvety and creamy sauce.

served with

SHAK DAAL

Marinated cauliflower florets cooked with crushed onions, chilli and spiced potato

SAFFRON PILAU

Organic balam highlander rice poached with exotic herbs and real saffron

TANDOORI NAN

Assorted freshly baked nan
garlic – peshwari – plain

DESSERT

MITA MALAI

Le Raj white chocolate ice-cream paired caramel ice-cream with a spiced rose scented sponge dumpling and fresh fruits

OR

COFFEE

Freshly brewed Kenyan or Columbian coffee
Served with petit fours

£42

MENU D

STARTER TRIO

SHASH LAMB

Tender Kentish lamb pieces marinated with ancient spices
skewered with capsicum and shallots grilled with light garlic oil

&

CHUTO CHINGRI

Monodon tiger prawns sautéed with delicate spices, honey, beetroot
And crushed herbs drizzled with lemon and garlic infused tomato

&

TULSI KEBAB

A dual layered kebab of Finely minced lamb with light spices and chicken with
light herbs,grilled in the tandoor, injected with mustard coulis and chive stems

MAIN COURSE

MURG TIKKA KURMA

Marinated tandoor grilled chicken pieces simmered in
a buttery rich sauce infused with honey, coconut, cardamom and cinnamon

&

GOSHT ALOO LALIA

English lamb fillet chunks gently cooked with aromatic hand ground spices, chilies and
crushed pepper and King Edward potatoes creating a wonderful complex textured sauce

served with

SABZI SUGONDHI

A seasonal selection of vegetables with roasted herbs cooked in a light sauce

SAFFRON PILAU

Organic balam highlander rice poached with exotic herbs and real saffron

TANDOORI NAN

Assorted freshly baked nan
garlic – peshwari – plain

DESSERT

MITA MALAI

Le Raj honeycomb ice-cream paired with a crispy
pomegranate and coconut pastry and fresh fruits

£51

MENU E

ROASTED POPPADOMS

served with
mint raitha - onion salad - mango chutney - achar pickle

STARTER MEZE

SHAWR MURG

Slow grilled chicken thigh pieces pulled off the bone, marinated in ginger, cardamom and nutmeg and pan finished with fresh coconut and garlic infused tamarind
&

SHASH LAMB

Tender Kentish lamb pieces marinated with ancient spices skewered with capsicum and shallots grilled with light garlic oil
&

CHUTO CHINGRI

Monodon tiger prawns sautéed with delicate spices, honey, beetroot
And crushed herbs drizzled with lemon and garlic infused tomato
&

TANDOOR SALMON

Wild Scottish salmon marinated with traditional aromatic spices
organic tomato and shallots charred in the tandoor grill

CHOT POTI

Chickpeas and potatoes with lentil, chillies and fresh coriander leaves
drizzled with tamarind water producing a soft complex texture with a touch of spice

MAIN COURSE

LAU DALNA MURG

Lightly marinated tandoor chicken pieces slow cooked with aged
Bangladeshi pumpkin, onion seeds and curry leaves in a buttery rich sauce
&

GOSHT ALOO LALIA

Sliced lamb fillet pieces gently cooked with aromatic hand ground spices, chilies and
crushed pepper and King Edward potatoes creating a wonderful complex textured sauce

served with

SABZI SUGONDHI

A seasonal selection of vegetables with roasted herbs cooked in alight sauce

SAFFRON PILAU

Organic balam highlander rice poached with exotic herbs and real saffron

PIAZU

Diced onions and herbs muddled with spiced batter

TANDOORI NAN

Assorted freshly baked nan
garlic - peshwari - plain

DESSERT

GULABJAM

Traditional Bangladeshi milk dumpling poached in rose scented
syrup with Le Raj honeycomb ice-cream and fresh berries

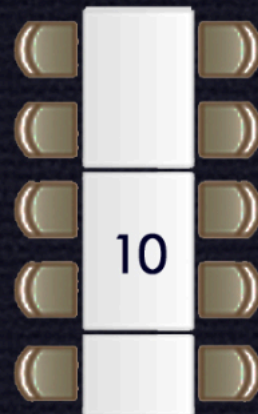
COFFEE

Freshly brewed Kenyan or Columbian coffee
Served with petit fours

£69



MEZZANINE AREA



ENTRANCE

Maximum Capacity – 62 Guests



How do I make my reservation ?

Please email:

bookings@lerajrestaurant.com

or telephone 01737 371 371

We recommend you book as far in advance as possible to ensure your chosen dates are available. A deposit of £10 per person will be required to confirm your event booking.

In the event of cancellation or amendment to your booking please contact Le Raj no less than two weeks prior to your reservation to avoid the invalidation of deposit. This is only a guideline and we advise you to book as early as possible to ensure that dates are available. All bookings are subject to availability.

Essential Information

We take the utmost care to ensure that all reasonable dietary requests are accommodated when visiting Le Raj; however, due to the nature of our offering we are unable to guarantee that any item will be 100% allergen free. Please advise us in advance if you have any special dietary requirements.

During certain times of the year Le Raj has special events, which are not available to book for events. Examples of this would-be St Valentine's Day, Mother's Day, Easter Sunday, Christmas Eve, Derby Day, New Year's Eve and New Year's Day (this list is not finite and there may be additional special events that are not listed here).

TESTIMONIALS

Proud to serve Le Raj curry at the Olympic Hospitality Centre



Restaurant Partner to the London 2012 Games

“These are the best Onion Bhajees I’ve ever had.”

Johnny Depp



“Wow, every time I have Le Raj, it’s always amazing!”

Heston Blumenthal



“Le Raj one of the 10 best Indian restaurants”

Anna Tims

the guardian

“The finest food in the world”

Chris Tarrant OBE – Who wants to be millionaire



“Wonderful food, that really looks and tastes amazing”

Nick Robinson – Political Editor



“Delicious Food Served With Style”

Hello Magazine



“Super Freshly Cooked, Odds On Le Raj”

John McCririck – Channel 4



“Le Raj cuisine is out of the ordinary with organic herbs,
and no artificial colourings! The food is delicious!”

GMTV



“Fantastic taste of Malai fish”

Rageh Omaar



“Excellent food !!!”

Sir Trevor McDonald



“Fantastic restaurant. Great food”

Eamonn Holmes – Sky News



“Good value for such sophisticated cuisine”

Financial Times



“Best tikka masalla I have ever tasted and no artificial colour!”

James Martin

