



TFI WALI

MENU BROCHURE 2024

AWARD WINNING CORPORATE FUSION EVENT CATERERS



Contents

YOUR EVENT IS OUR EVENT	2
BREAKFAST MENU	3
VEGAN/VEG BREAKFAST MENU	4
ADDITIONAL ITEMS & HOT BEVERAGES	5
CANAPÉS	6
HOT FORK BUFFET MENU	7
BOWL FOOD MENU	8
AFTERNOON TEA	9
GRAZING TABLE MENU	10
BUDGET A LA CARTE MENU	11
TO START WITH	11
THE MAIN PART.....	11
VEGETRIAN/VEGAN DISHES	12
TO FINISH OFF WITH	12
A LA CARTE MENU	13
TO START WITH	14
THE MAIN PART.....	15
CHICKEN DISHES.....	15
BEEF DISHES	15
SEAFOOD DISHES	15
MEAT DISHES	16
VEGETARIAN/VEGAN DISHES	16
TO FINISH OFF WITH	17
FOOD TRUCK CATERING	18
OPTION 1.....	18
OPTION 2.....	18
CORPORATE SOCIAL RESPONSIBILITY & ENVIRONMENTAL POLICY	19



YOUR EVENT IS OUR EVENT

Simply cooked with love, great food is what we do. Over the years, The Funky Indianwali has led the way in fusion event catering from canapes to finger buffets to fine dining or street food cuisine with our corporate food truck. Established in 2019, the business has evolved to become one of the North East's premier award-winning cross fusion corporate event catering companies. High profile clients include The Indian National Cricket team, Bollywood luminates, corporate clients such Rolls Royce, Greggs, Newcastle University & more... The business also prides itself on partnering as a preferred caterer for a number of prestigious venues across the Northeast of England.



We welcome you to explore our menus. PLEASE NOTE: bespoke menus are available to tailor to your specific event, so if you have something in mind then talk to us, we would be more than happy to create something to make your event that extra special.

Best wishes

Kam & Nedhi Chera



KEY

GF – Gluten Free
V – Vegetarian
VG – Vegan



BREAKFAST MENU

OPTION A

£3.95 + vat per person

- Bacon Rolls
- Scrambled Egg Rolls
- Vegan Sausage in a Bun V VG

OPTION B

£4.95 + vat per person

- Award Winning Bacon Pakora Rolls
- TFI Masala Omelette Rolls V
- Vegan masala omelette wraps VG

COLD BUFFET MENU

OPTION A

Finger Buffet £10.50 + vat per person

- Selection of daily sandwiches in wraps bread & buns (both vegan & nonveg).
- Selection of daily savouries including spring rolls, bhajis small bites V VG
 - Nachos V VG GF
- Mini muffins/tray bake V VG

OPTION B

Finger Buffet £13.95 + vat per person

- Ham Salad Rolls
- Pulled Chicken Tikka wraps
- Masala Chickpea wraps V VG
- Cheese Savoury sandwiches or Hummus & Roast Vegan sandwiches
- Veg Onion Bhajis V VG GF
 - Mini Pizza Bites V
 - Fresh fruit V VG GF
- Mini muffins/tray bake V VG GF

OPTION C

Finger Buffet £17.95 + vat per person

- Selection of sandwiches from Menu B
- Sautéed fusion mixed salad V VG GF
- Cheese, pate, jalapenos and sun-dried tomato antipasti platter V GF
 - Mini Vegetarian Quiche V
 - mini pork pies/samosa/spring rolls/mini pizza bites V VG
 - Masala Nachos V VG GF
- Fresh assorted fruit V VG GF
- Cake V



VEGAN/VEG BREAKFAST MENU

VEG BREAKFAST MENU

£3.95 + vat per person

Mini Fruit Bowls V VG GF

Scrambled Egg Rolls V

DELUX VEG BREAKFAST MENU

£4.95 + vat per person

TFI Signature Masala Omelette Rolls V

Vegan Masala Toasties with a twist V VG

COLD VEGETARIAN/VEGAN BUFFET MENU

OPTION A

Finger Buffet A £13.95 + vat per person

Selection of sandwiches V VG

-
Quorn chicken tikka &
masala veg wraps V VG

-
Homemade samosa/spring rolls V VG

-
Nachos V VG GF

-
Tray bake Cake V VG

-
Mint yoghurt/sweet chilli sauce V VG

-

OPTION B

Finger Buffet B £18.95 + vat per person

Sautéed fusion mixed salad V VG GF

-
Cheese, jalapenos and
sun-dried tomato platter V GF

-
Selection of sandwiches V VG

-
Veg Chicken tikka mini wraps V VG

-
Signature Veg Mumbai Roll V

-
Mini Vegetarian Quiche V
Mini Samosa/spring rolls V VG

-

Masala spiced Nachos V VG

-

Fresh fruit V GF

Cake V VG



ADDITIONAL ITEMS & HOT BEVERAGES

Priced per person + VAT.

TEA & COFFEE	£2.00
TEA, COFFEE & BISCUITS	£2.50
JUG OF CORDIAL	£3.75
JUG OF FRESH ORANGE/APPLE JUICE	£5.50
WHOLE FRUIT PLATTER	£2.00
FRESH FRUIT SALAD	£3.00
TRAYBAKES	£3.00
DANISH PASTRIES	£3.95



CANAPÉS

STANDUP | NETWORK | BITE SIZE DINING

INFORMAL SOCIAL GRAZING DINING

3 CANAPES £12

4 CANAPES £15

5 CANAPES £20

PER PERSON PLUS VAT

Prices all-inclusive of staffing, cutlery & crockery.

(Full pre order and allergen details required 14 days prior to event)

SPINACH & FETA PUFFS **V**

PLOUGHMANS NIBBLES **V**

TOMATO, RED ONION &
GLARLIC BRUSCHETTA **V**

VEG SAMOSA PARCEL,
TARMIND SAUCE **V VG**

SPICED FALAFEL, RED
PEPPER HUMMUS,
TZATZIKE **V**

PORK PATE & PEASE
PUDDING ON CROTSTINI

CHICKEN LIVER PATE ON
CROSTINI WITH CHUTNEY

PRAWN ON MINI NAAN
PUREE

VEG PAKORA & TOMATO
TAR SAUCE **V VG GF**

MINI VEG VADA PAV SIDERS
V VG

POPPADOM SCOOPS WITH
MANGO SALSA **V VG**

WATERMELON, FETA, BASIL
& CHILLI BALSAMIC **V GF**

SALMON MOUSSE WITH
LEMON CRÈME FRAICHE &
CHIVE

CHICKEN TIKKA ON NAAN
BREAD, MINT SAUCE

MINI LAMB KHEEMA
SLIDER, PICKLED ONIONS

MINI CHEESEBURGER
SLIDERS, RELISH & PICKLE

CHEESEY MASALA
CHICKPEA ON NAAN BREAD
V

POTATO ROSTI, SWEET
CORN & RED ONION SALSA
V VG GF

MASALA CHEESEY PUFF
BITE **V**

SEEKH KEBAB IN A GLASS &
MINT YOGHURT **GF**

MASALA FISH & CHIPS **GF**

NORTHUMBERLAND
SAUSAGE & MASH **GF**

SPICED HADDOCK &
POTATO FISH CAKE **GF**

PULLED BEEF IN SWEET
CHILLI, HORSERADISH
CREAM

BESPOKE OPTIONS AVAILABLE

ALLERGENS

We cater for gluten free and all allergens with lots of love and care. Please inform us of your allergy requests and we will endeavour to meet your requirements to make your event as efficient and as smooth as possible.

We operate a nut free policy however, some of our sourced menu items contain allergens. our food is prepared and stored in areas in which other allergic ingredients are present. Therefore, consequently, we cannot guarantee that all dishes are 100% free from allergic ingredients due to the preparation and cooking process. if you have an allergy, please inform us or venue team so we can refer to our allergen matrix.

TEL: 07930 744350 EMAIL: INFO@THEFUNKYINDIANWALI.COM WEB: WWW.THEFUNKYINDIANWALI.COM



HOT FORK BUFFET MENU

Prices all-inclusive of staffing, cutlery & crockery.

OPTION A

Choose any 3 Dishes plus potato wedges & garlic breads.

Hot Buffet £20 + vat per person

Pulled chicken tikka
toasted wraps.

Vegetarian Cottage
Pie. VG

Chicken pasta bake.

Selection of daily
savories including
spring rolls, bhajis &
small bites. V VG

Homemade Big Mama's
Lasagne.

Veg Mexican chilli & rice.
V VG GF

Potato wedges & garlic
breads. VG

OPTION B

Choose any 3 Dishes & 2
condiments.

Hot Buffet £25 + vat per person

Caribbean Jerk chicken
curry. GF

Moroccan spiced roast
vegetable tagine. V VG

Garlic Chicken
village curry. GF

Sauteed potato and pea
curry in a rich masala
onion gravy. V VG GF

Basmati rice. V VG GF

Naan & Mixed Salad.
V VG GF

Chickpea and Mumbai
(Bombay) potato salad.
VG

Flatbreads. VG

OPTION C

Whole menu will
be served.

Hot Buffet £30 + vat per person

Mushroom Stroganoff.
V GF

Chicken breast in a
creamy tomato picante
sauce with garlic and
ginger with a hint of chilli.
GF

Chunks of Salmon in a
tandoori creamy dill
marinate. GF

Garlic and rosemary
potatoes. V VG GF

Cumin infused.
basmati rice.
V VG GF

Luxury fusion mixed
salad. V VG GF

BESPOKE OPTIONS AVAILABLE AS WELL AS MIX AND MATCH BETWEEN MENUS

ALLERGENS

We cater for gluten free and all allergens with lots of love and care. Please inform us of your allergy requests and we will endeavour to meet your requirements to make your event as efficient and as smooth as possible. We operate a nut free policy however, some of our sourced menu items contain allergens. our food is prepared and stored in areas in which other allergic ingredients are present. Therefore, we cannot guarantee that all dishes are 100% free from allergic ingredients due to the preparation and cooking process. if you have an allergy, please inform us or venue team so we can refer to our allergen matrix.



BOWL FOOD MENU

STANDUP | DINE | BOWL FOOD

INFORMAL SOCIAL GRAZING DINING

MAIN COURSE £20 plus VAT Per Person

TAPAS STYLE £35 plus VAT Per Person

(2 Dishes per person)

THAI PRAWN RED CURRY GF
WITH BASMATI STEAMED RICE

THAI VEGETABLE RED CURRY V GF
WITH BASMATI STEAMED RICE

STEAK DIANE
BRAISED with MINI ROASTIES

CHICKEN & CHORIZO GF
With ROASTIES

CHICKEN PANCETTA GF
SAUTEED IN LEEKS AND BACON WITH
GARLIC CRUSHED BABY POTATOES

CHICKEN STROGNANOFF GF
ONIONS, MUSHROOMS, CREAM & PAPRIKA
WITH RICE

ROAST TERIYAKI SALMON GF
STEAMED VEGETABLES & GARLIC POTATOES

HOUSE SPECIAL LAMB CURRY (can be GF)
WITH BASMATI RICE, NAAN & POPPADOMS

CHILLI CON CARNE GF
BASMATI RICE, PAPRIKA & PARSLEY

VEGAN MEXICAN CHILLI V VG GF
BASMATI RICE, PAPRIKA & PARSLEY

INDO CHINESE CHILLI PANEER V
ONIONS, PEPPERS IN FUSION SAUCE WITH RICE

OVEN BAKED SEABASS GF
STEAMED RICE IN A GARLIC, LEMON & PARSLEY
SAUCE

THE FUNKY WALI VEG CURRY V VG (can be GF)
CUMIN INFUSED BOMBAY ALOO WITH
TURKHA DAAL served with SALAD, RICE,
NAAN & POPPADOMS

CHICKEN DOPIAZA (can be GF)
CUMIN INFUSED RICE WITH TURKHA
DAAL served with SALAD, NAAN & POPPADOMS.

Prices all-inclusive of staffing, cutlery & crockery.

BESPOKE OPTIONS AVAILABLE

ALLERGENS

We cater for gluten free and all allergens with lots of love and care. Please inform us of your allergy requests and we will endeavour to meet your requirements to make your event as efficient and as smooth as possible.

We operate a nut free policy however, some of our sourced menu items contain allergens. our food is prepared and stored in areas in which other allergic ingredients are present. Therefore, consequently, we cannot guarantee that all dishes are 100% free from allergic ingredients due to the preparation and cooking process. if you have an allergy, please inform us or venue team so we can refer to our allergen matrix.



AFTERNOON TEA

£27 plus VAT Per Person

(Full pre order and allergen details required 14 days prior to event)

SANDWICHES & WRAPS

PLEASE SELECT 3

Ham, cheese & pickle
Red Leicester & spring onion V
Egg mayonnaise & wild cress V
Signature Mumbai Sandwich V
Masala chickpeas wrap V VG
Hummus & roast veg wrap V VG
Lamb keema pav burger
Ham & coleslaw
Mixed Bean wrap V VG
Chicken tikka wrap

SAVOURIES

PLEASE SELECT 3

Mini bhajis V VG
Mini homemade quiche
Mini veg samosa V VG
Cheese scone V
Mini bruschetta V
Cheese rolls V
Sausage rolls
Fruit scone with jam, butter
& clotted cream V

Selection of Sweet Treats

Assortment of sweet Indian delicacies
Assorted macaroons
Homemade chocolate brownie
Cheesecake of the day
Carrot cake

Traditional English Tea & Coffee

Masala Chai £1.50pp Supplement.

ALLERGENS

We cater for gluten free and all allergens with lots of love and care. Please inform us of your allergy requests and we will endeavour to meet your requirements to make your event as efficient and as smooth as possible.

We operate a nut free policy however, some of our sourced menu items contain allergens. our food is prepared and stored in areas in which other allergic ingredients are present. Therefore, we cannot guarantee that all dishes are 100% free from allergic ingredients due to the preparation and cooking process. if you have an allergy, please inform us or venue team so we can refer to our allergen matrix.



GRAZING TABLE MENU

STANDUP | NETWORK | BITE SIZE DINING

£18 PLUS VAT PER PERSON

Prices all-inclusive of staffing, cutlery & crockery.
(Full pre order and allergen details required 14 days prior to event)

CURED, ITALIAN MEATS & FRESH BREADS

FRESH BREAD, FROCACCIA & SEEDED BREAD ROLLS

SELECTION OF CHEESE, CRACKERS, CHUTNEY/CHILLI JAM

STRAWBERIES, BERRIES & POMEGRANATE

WATERMELON, GRAPES & DRIED FRUITS

PORK OR CHICKEN LIVER PATE

PLAIN & MARINATED OLIVES, HUMMUS & DIPS

FUSION MIXED SALAD WITH BOMBAY POTATOES

BEEF TOMATO, RED ONION & MOZZARELLA SALAD

SELECTION OF MINI QUICHES

MINI SAMOSAS, BHAIJS, MUMBAI SANDWICHES

PASTA SALAD WITH ROCKET & FETA CHEESE

ALSO AVAILABLE AS BESPOKE OPTIONS

BREAKFAST GRAZING TABLE

ASIAN GRAZING TABLE

PIZZA & BURGER GRAZING TABLE

ALLERGENS

We cater for gluten free and all allergens with lots of love and care. Please inform us of your allergy requests and we will endeavour to meet your requirements to make your event as efficient and as smooth as possible.

We operate a nut free policy however, some of our sourced menu items contain allergens. our food is prepared and stored in areas in which other allergic ingredients are present. Therefore, consequently, we cannot guarantee that all dishes are 100% free from allergic ingredients due to the preparation and cooking process. if you have an allergy, please inform us or venue team so we can refer to our allergen matrix.



BUDGET A LA CARTE MENU

2 Course Meal £30 plus VAT Per Person

3 Course Meal £35 plus VAT Per Person

Prices all-inclusive of staffing, cutlery & crockery.

Choose any 2 Starters, 2 Main Course and 2 Desserts

(Full pre order and allergen details required 14 days prior to event)

TO START WITH

Bruschetta V

Toasted crostini topped with fresh tomato & red onions marinated in a basil and garlic olive oil, topped with parmesan shavings.

Crostini Di Carne (can GF)

Toasted ciabatta topped with pepperoni & mozzarella cheese.
finished with hint of oregano & mixed herbs and drizzled with siracha sauce.

Tandoori Chicken Tikka GF

Succulent pieces of chicken marinated in our award-winning homemade marinade for 24 hours then grilled. Served with pickled red onions & micro coriander with mint yoghurt.

Garlic Mushrooms V (can GF)

Mushrooms in a creamy garlic sauce served on a warm crostini.

THE MAIN PART

Roast Supreme of Chicken Breast

Creamy mash, roast potatoes & gravy served with seasonal vegetables.

Pollo Picante GF

Chicken Breast pan fried with chilli, garlic & tomato herb sauce,
served with homemade chips.



Roast Beef

Slow roasted beef, whole grain mustard and potato puree served with a red wine jus.
served with seasonal vegetables.

VEGETRIAN/VEGAN DISHES

Mushroom Stroganoff V GF

mushrooms with onions, paprika, mustard, brandy, red wine & cream.
Served with steamed rice.

Cottage Pie V VG GF

A hearty vegan cottage pie loaded with vegetables and savoury umami lentils,
topped with fluffy mashed potatoes. Served with steamed broccoli & gravy.

TO FINISH OFF WITH

Please note vegan and gluten free guests will be catered on an
individual basis according to their allergy

Vanilla Cheesecake

Topped with summer berries, fresh mint & edible flowers.

Tiramisu

Homemade the Italian way

ALLERGENS

We cater for gluten free and all allergens with lots of love and care. Please inform us of your allergy requests and we will endeavour to meet your requirements to make your event as efficient and as smooth as possible.

We operate a nut free policy however, some of our sourced menu items contain allergens. our food is prepared and stored in areas in which other allergic ingredients are present. Therefore, consequently, we cannot guarantee that all dishes are 100% free from allergic ingredients due to the preparation and cooking process. if you have an allergy, please inform us or venue team so we can refer to our allergen matrix.



A LA CARTE MENU

Main Course & Dessert Platters £35 Plus VAT per person

2 Course Meal £37 plus VAT Per Person

3 Course Meal £40 plus VAT Per Person

4 Course Meal £45 plus VAT per Person

(Pe Starter Appetiser on arrival for guests)

5 Course Meal £52 plus VAT per Person

(Mini Cheeseboard or late-night bites)

Prices all-inclusive of staffing, cutlery & crockery.

Choose any 2 Starters, 2 Main Course and 2 Desserts

(Full pre order and allergen details required 14 days prior to event)

It is what we do best, we will work with the client, understand their event in more detail and deliver a menu and service bespoke to your requirements whether it's canapés, buffet or a table service experience.



TO START WITH

Bruschetta V

Toasted crostini topped with fresh tomato & red onions marinated in a basil and garlic olive oil, topped with parmesan shavings.

Roasted Carrot & Cumin Soup V VG (can be GF)

With a hint of coriander served with toasted ciabatta.

Pea & Mint Soup V VG (can be GF) served with toasted ciabatta.

Whipped Chicken Liver Parfait

Served with chilli jam, toasted crostini.

Buffalo Mozzarella & Tomato Salad V with pea shoot, rocket & balsamic glaze.

Crostini Al Verdura (V)(VE) (can GF)
Toasted ciabatta topped with sauteed onions, peppers and sun-dried tomatoes. finished with hint of oregano & mixed herbs and drizzled with siracha sauce.

Signature Punjabi Chaat V

Crispy homemade vegetable samosa smothered in curried chickpeas topped with red onions, fresh mint, coriander and drizzled with mint yoghurt and tamarind,

with a sprinkle of pomegranate & blueberries.

Lamb Seekh Kebab GF

Traditionally spiced, sitting on a fragrant mint yoghurt sauce, topped with chilli pickled onions & micro coriander.

Tandoori Chicken Tikka GF

Succulent pieces of chicken marinated in our award-winning homemade marinade for 24 hours then grilled. Served with curly endives, pickled red onions & micro coriander with mint yoghurt.

Parmigiana Di Melanzane V GF

Aubergine baked in a tomato sauce with Mozzarella & Parmesan.

Garlic Mushrooms V (can GF)

Mushrooms in a Creamy Garlic Sauce served on a Warm Crostini.

Spiced Haddock & Potato Tikki Cakes GF

Served with a light tamarind drizzle & micro herb.

Gamberoni All' Aglio

(£2 Supplement per person)

Succulent king prawns cooked in a white wine & garlic butter sauce.



THE MAIN PART.....

All main course dishes are served with seasonal vegetables.

CHICKEN DISHES

Roast Supreme of Chicken Breast

Creamy mash, roast potatoes & gravy.

Pollo Rosmarino GF

Chicken Breast pan fried and finished in a Garlic, rosemary and white wine sauce.

Pollo Asiana

Chicken Breast marinated in an aromatic masala jus with garlic, ginger, soy sauce and a hint of chilli.

Pollo Picante GF

Chicken Breast pan fried with chilli, garlic & tomato herb sauce.

Chicken Dopiazza

An Indian favourite cooked in a rich onion-based masala with chunks of onions served with a mini naan, cumin infused rice & a mini daal pot.

Pollo Pepe GF

Chicken Breast pan fried in a sauce of green peppercorns, mustard, red wine, brandy, demiglace and cream.

Pollo Pancetta GF

Chicken Breast pan fried with garlic, leeks and bacon with a white wine cream sauce.

Pollo Ripieno GF

(£2 Supplement per person)

Chicken Breast wrapped in Pancetta, stuffed with mozzarella and basil finished in a Rich Mushroom Jus.

BEEF DISHES

Roast Beef

Slow roasted beef, whole grain mustard and potato puree served with a red wine jus.

Medallions of Beef GF

green peppercorns, red wine and brandy in a mustard and cream demi-glace sauce.

Braised Beef Bordelaise GF

Onions, thyme, red wine finished in a demi-glace sauce.

SEAFOOD DISHES

Salmon Romano

A take on Caesar salad with pan fried salmon served with anchovies, croutons, baby gem lettuce, parmesan and a creamy dressing topped with a poached egg.

Fillet of Seabass GF

Infused with aromatic spices sitting on a bed of Asian spiced potatoes, finished with micro herbs.



Fillet of Salmon GF

(£3 Supplement per person)

In a creamy tandoori dill marinade, baked in the oven & served with garlic rice, drizzled with a masala jus.

MEAT DISHES

Roast Loin of Pork

Roast pork served with a slice of black pudding & apples in a calvados and demi-glace sauce.

Rump of Lamb GF

(£3 Supplement per person)

Rump of Lamb herb crusted served in a dark redcurrant & rosemary sauce.

Northumbrian Duck Breast GF

(£3 Supplement per person)

Roasted and served with a black cherry and red wine jus.

VEGETARIAN/VEGAN DISHES

Chill Paneer V

Cubes of paneer (Indian cheese), peppers & onions, cooked in a pan Asian sweet & spicy sauce, on a bed of cumin infused rice.

(Vegan alternative available with tofu)

Roasted Whole Pepper V VG GF

Stuffed with sauteed onions and potatoes in an aromatic gently spiced jus and baked in the oven. Served with cumin infused rice.

Aloo Ghobi V VG (can be GF)

Sauteed cauliflower and baby potatoes in our signature spice blend served with pickled onions and mini naan & a mini daal pot.

Mushroom Stroganoff V GF

mushrooms with onions, paprika, mustard, brandy, red wine & cream. Served with steamed rice.

Cottage Pie V VG GF

A hearty vegan cottage pie loaded with vegetables and savoury umami lentils, topped with fluffy mashed potatoes. Served with steamed broccoli.



TO FINISH OFF WITH

Please note vegan and gluten free guests will be catered on an individual basis according to their allergy

Mango & Passion Fruit Ice Cream Cheesecake

A combination of cheesecake and ice cream forming a lovely smooth vanilla layer on a gluten free crunch base. Topped with a soft mango and passionfruit sauce with mango pieces finished with chocolate art décor. (GF) (V)

Sticky toffee Pudding

Butterscotch sauce & Fresh pouring cream

Deluxe Chocolate Brownie

Drizzled with salted caramel, white chocolate & honeycomb.

Vanilla Cheesecake

Topped with summer berries, fresh mint & edible flowers.

Tiramisu

Homemade the Italian way

Lemon Drizzle Cake

Served with fresh pouring cream.

Individual Cheese Board

(£1.50 Supplement per person)

With crackers biscuits celery, grapes and chutney

Gulab Jamun Trifle

An Indian take on trifle with sweet & dense semolina balls layered with smooth custard & fresh cream finished with edible flowers.



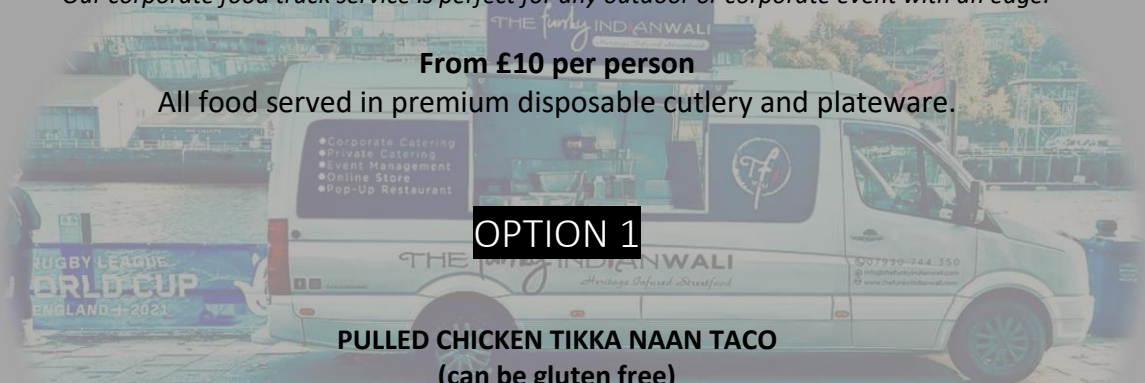
FOOD TRUCK CATERING

| 50 - 400 PEOPLE | FOOD TRUCK SERVICE |

Our corporate food truck service is perfect for any outdoor or corporate event with an edge.

From £10 per person

All food served in premium disposable cutlery and plateware.



OPTION 1

PULLED CHICKEN TIKKA NAAN TACO (can be gluten free)

Pulled Chicken tikka slow cooked in aromatic spices served on a tandoori naan topped with pickled red onions, mixed leaf, chilli sauce, mint yoghurt finished with coriander.

VEG MASALA NAAN TACO V VG (can be gluten free)

Our staple vegetarian flavoursome veg bhuna masala topped with onions, siracha and tamarind served chilli pickled onions served on a naan...

OPTION 2

GARLIC CHICKEN CURRY BOWL GF

Succulent pieces of chicken cooked with love in our signature masala gravy spice blend with aromatic spices. Served with basmati rice, poppadom's, pickled salad & roti.

CHICKPEA CURRY BOWL V VG GF

Masala chickpeas cooked in a rich onion base masala sauce served with basmati rice, poppadoms, pickle onions & roti.

PLEASE NOTE: If you decide to go with OPTION 1, we will require a GLUTEN FREE head count. For OPTION 2, we would miss out the roti to make it GF.



CORPORATE SOCIAL RESPONSIBILITY & ENVIRONMENTAL POLICY

Who we are

Here at The Funky IndianWali, great food is what we do. Over the years, we have led the way in Indian tapas style dining and street food cuisine with heritage recipes passed down the generations, tantalising taste buds with fresh and flavourful cross fusion gourmet cuisine.

Established in 2019, the business has evolved to become the North East's premier corporate event catering company, catering for the Men's and ladies Indian Cricket team, Bollywood celebrities, business tycoons and more... The business also prides itself on partnering as a preferred caterer for a number of prestigious venues across the North East of England.

Allergern Information

We take great pride in that our homemade masalas are: **GLUTEN FREE, NUT FREE and VEGAN FRIENDLY** with **NO ARTIFICIAL COLOURINGS or PRESERVATIVES**.

Allergen handling policies and procedures are in place through the supply chain to reduce the likelihood of cross contamination from allergens however, this cannot be guaranteed.

Purpose

We seek to sustain a business that is successful and respected in its ethical standing by our stakeholders. These include customers, clients, investors, regulators, suppliers and the community. We embrace the role our business plays on a day to day basis in contributing to a better society.

Corporate Social Responsibility Statement

At The Funky IndianWali, we are committed to our corporate vision of acting responsibly for the long term in how we do business, to realise our ambition of being at the forefront of corporate catering.

We invest significantly to ensure that the environmental impact of our business is minimal. We believe that being a responsible organisation means respecting the interests of all our



stakeholders. This involves listening, actively responding to concerns, being honest in our expectations and being fair in the reporting of our performance.

We are determined to contribute to the communities in which we operate; and we are committed to reducing our carbon footprint and promoting sustainability.

In summary, our CSR policy reflects senior management's overall commitment to high standards of integrity and ethical conduct.

Policy

We are aware that the running of our business will, in many ways, affect our place of work, the community and the wider environment in which we operate. We believe that the way we run our business can and should make a positive difference in these areas and we aim to ensure that continued efforts are made to achieve that.

Our corporate social responsibilities are identifiable in the following areas:

Environment:

With regard to the business' impact upon the environment, we are committed, amongst other initiatives, to:

- efficient printing
- reducing the amount of waste produced by the business
- ensuring that water/electricity is used responsibly by our *employees*

- recycling materials as extensively as possible
- using technology to lessen the need for travel

Supply Chain

Our supply chain is local supporting independent businesses from halal butchers to bakeries to veg suppliers. Working with local businesses is key to our business philosophy maintaining and further generating wealth in the local economy.



Vegetarian/Vegan

Vegetarian & vegan is so much more than a diet, it's a now more of a lifestyle and is core to our business strategy which we proudly claim as one of our unique competitive advantages. We may be biased, but we believe there simply is no other cuisine that caters for this better than Indian cuisine. The nourishment and protein from our heritage based recipes are simply second to none.

Food Wastage Policy

Our systems and processes minimise wastage however, there are odd occasions where we may have surplus food. We ensure this is utilised by way of 'heat and eat' food parcel donations to "The Peoples Kitchen" & local A&E hospitals and/or ambulance services. charities suggested by our clients/teams are given due consideration also.

Charitable/community work

We are keen to support and become involved in community initiatives and charitable work. We do this in the form of volunteering resource, sponsorship,

Education

We recognise the importance of education in our community. Supporting individuals during this process is key to advancement. We actively encourage our employees to take up training/development courses, often funded by ourselves, and we offer a number of work experience placements in partnership with local schools.

Our employees

We keep our teams fully informed of our policies and procedures and we encourage them to share their ideas with us on both internal processes affecting them, and the way our service is provided to customers/clients. We maintain an open and honest approach to all of our communications.



Equal opportunities

We are committed to providing an environment of equal opportunities for all members of our workforce. No account of any of the protected characteristics set out in the Equality Act 2010 shall be taken to a detrimental effect in any decision involving recruitment, promotion, provision of facilities etc. See our equality and diversity policy for more detail in this regard.

Business partnerships

We will strive to engage with local suppliers and businesses where possible to meet the business' operational needs, in order to support businesses within our area and decrease our carbon footprint.

We often support our clients with their ethical agendas. In respect of our entire CSR initiative, we expect the same standards from our suppliers and business partners.

On-going commitment

We are fully committed to the principle of CSR and aim to ensure that no relevant policy decisions are made within the business, without first evaluating the potential CSR impact.

COMPANY NAME: KC&MC LTD COMPANY NUMBER: 13513844

REGISTERED COMPANY ADDRESS: PPA, CLEADON LANE INDUSTRIAL ESTATE, EAST BOLDON, TYNE & WEAR, NE36 0AJ