



ITR at home

Where timeless tradition meets inspired flavour

Indian Tiffin Room bring you an exclusive at-home dining experience - celebrating both the elegance of a traditional British table and the warmth of Indian hospitality.

Every dish is crafted with care by our chefs, using premium ingredients and authentic flavours. Whether you're hosting a gathering, craving an Indian-inspired twist, or want a blend of both, each menu is designed for ease, indulgence, and celebration.

SET MENUS

All set menus are freshly prepared and delivered cooked and ready to serve. Choose from Traditional, Indian Twist, or Fusion Feast. Halal options available upon request.

Roast Chicken Set Menu

£120 Serves 4-6 Guests

- Whole Roasted Chicken (Traditional or Indian Twist)
- Roast Potatoes with Sea Salt & Rosemary, Cauliflower Cheese Gratin, Honey-Glazed Carrots & Parsnips, Spiced Red Cabbage with Apple, Sage & Caramelised Shallot Stuffing, Traditional Gravy
- Choice of one dessert from menu

Roast Chicken Set Menu

£150 Serves 8-10 Guests

- 2 Whole Roasted Chicken (Traditional/ Indian or one of each)
- Roast Potatoes with Sea Salt & Rosemary, Cauliflower Cheese Gratin, Honey-Glazed Carrots & Parsnips, Spiced Red Cabbage with Apple, Sage & Caramelised Shallot Stuffing, Traditional Gravy
- Choice of one dessert from menu

Roast Lamb Set Menu

£195 Serves 8-10 Guests

- Whole Organic Leg of Lamb (Traditional or Indian)
- Roast Potatoes with Sea Salt & Rosemary, Cauliflower Cheese Gratin, Honey-Glazed Carrots & Parsnips, Spiced Red Cabbage with Apple, Sage & Caramelised Shallot Stuffing, Traditional Gravy
- Choice of two desserts from menu

Roasted Turkey Set Menu

£190 Serves 8-10 Guests

- Whole British Bronze Free Range Turkey (Traditional or Indian)
- Roast Potatoes with Sea Salt & Rosemary, Cauliflower Cheese Gratin, Honey-Glazed Carrots & Parsnips, Spiced Red Cabbage with Apple, Sage & Caramelised Shallot Stuffing, Traditional Gravy
- Choice of two desserts from menu

Premium Set Menu

£275 Serves 14-16 Guests

- Option A - 1 x Roast Whole Turkey & 1 x Whole Leg of Lamb
- Option B - 1 x Whole Turkey or Leg of Lamb & 2 Whole Chickens (Traditional or Indian)
- Roast Potatoes with Sea Salt & Rosemary, Cauliflower Cheese Gratin, Honey-Glazed Carrots & Parsnips, Spiced Red Cabbage with Apple, Sage & Caramelised Shallot Stuffing, Traditional Gravy
- Dessert selection for sharing

Vegetarian Set Menus

£120 Serves 4-6 Guests

- Vegetarian Wellington & ITR Spiced Whole Cauliflower
- Roast Potatoes with Sea Salt & Rosemary, Broccoli Cheese Gratin, Honey-Glazed Carrots & Parsnips, Spiced Red Cabbage with Apple, Sage & Caramelised Shallot Stuffing, Gravy
- Choice of one dessert from menu

TRADITIONAL ROASTS

Whole Roasted British Bronze Free Range Turkey Butter-Basted with Fresh Sage £55 (Serves 6-8)

Moist, tender and delicately flavoured with butter and sage - a timeless festive centrepiece.

Roast Whole Chicken with Festive Herbs £25 (Serves 4-6)

Free-range chicken, roasted to golden perfection with aromatic herbs and butter.

Whole Roasted Leg of Lamb with Rosemary, Thyme & Garlic £55 (Serves 6-8)

A show-stopping traditional roast, slow-cooked for depth and tenderness.

Salmon en Croûte £25 (Serves 4-6)

Scottish salmon fillet layered with spinach and light mustard cream, encased in golden puff pastry.

Vegetarian Wellington £16 (Serves 4-6)

Roasted vegetables, chestnuts and mushrooms in flaky pastry - a rich and satisfying vegetarian centrepiece.

INDIAN TWIST ROASTS

Whole Dhaba Chicken with Butter Sauce £25 (Serves 4-6)

A vibrant take on the classic roast chicken, marinated in yoghurt and spices and served with ITR's signature butter sauce.

Marinated Whole Leg of Lamb with Laal Maas Sauce £60 (Serves 6-8)

Rich, slow-marinated lamb in a bold red chilli and garlic sauce - indulgent and full of flavour.

ITR Spiced Whole Cauliflower £9 (Serves 2-3)

A vegetarian showstopper - roasted whole and coated in ITR's signature spice blend.

SIDES

Roast Potatoes with Sea Salt & Rosemary £8 (Serves 3-4)

Perfectly crisp on the outside and fluffy within, finished with rosemary and sea salt.

Cauliflower Cheese Gratin £10 (Serves 3-4)

Florets baked in a rich cheddar and cream sauce with a golden crust.

Honey-Glazed Carrots & Parsnips £8 (Serves 3-4)

Tender carrots and parsnips roasted and brushed with honey and thyme for delicate sweetness.

Spiced Red Cabbage with Apple £8 (Serves 3-4)

Slow-braised with cinnamon and cloves — balancing festive sweetness with gentle spice.

Sage & Caramelised Shallot Stuffing £7 (Serves 3-4)

A classic favourite, lifted with the sweetness of shallots and aromatic herbs.

Traditional Gravy £7 (500ml)

Silky, deeply flavoured gravy made from roast pan juices - the perfect finishing touch.

STARTERS

Both platters are accompanied by Tamarind and Mint & Coriander Chutneys.

Vegetarian Starter Platter

£30 (Serves 4-5)

Pick any three (10 pieces of each):

- Vegetable Samosa
- Vegetable Cutlets
- Vegetable Spring Rolls
- Beetroot Shammi Kebab

Non-Vegetarian Starter Platter

£35 (Serves 4-5)

Pick any three (10 pieces of each):

- Chicken Lollypop
- Chicken Tikka
- Chicken Pakora
- Amritsari Fish Fry
- Goat Keema Pav

BIRYANI BOXES

Chicken Biryani with Raita and Sauce £30 (Serves 4-6)

Fragrant saffron rice layered with spiced chicken, served with raita and rich biryani sauce.

Lamb Biryani with Raita and Sauce £35 (Serves 4-6)

Slow-cooked tender lamb layered with basmati rice, saffron and caramelised onions, served with raita and sauce.

INDIAN TIFFIN ROOM FAVOURITES (Serves 2-3)

Butter Chicken - £16

Chicken tikka in a tangy tomato based sauce.

Palak Paneer - £14

Spinach cooked with cottage cheese

Laal Maas - £18

Aromatic Lamb dish in a spicy sauce. Originating from the Northern part of India.

Bombay Potato - £8

Jeera Rice - £5

Channa Masala - £12

Authentic chickpea masala

Naan - £2 each

DESSERTS

Winter Berry Cheesecake with Spiced Biscuit Crust £14 (Serves 4-6)

A luxuriously creamy vanilla cheesecake set on a delicate spiced biscuit base, layered with a compote of winter berries. This indulgent dessert captures the flavours and sparkle of the festive season.

Rasmalai (10 pieces) £10 (Serves 4-5)

Soft cheese patties in saffron milk and pistachio - light, fragrant and indulgent.

Dining Designed for You Winter Spiced Pear & Almond Tart £12 (Serves 4-6)

A light, buttery almond tart layered with poached winter pears, orange zest and a hint of spice — elegant and perfectly seasonal.

Gulab Jamun (10 pieces) £10 (Serves 4-5)

Golden dumplings soaked in rose and cardamom syrup - rich, warming and festive.

THE EXPERIENCE

Whether you prefer the comfort of the Traditional Table or the vibrancy of The Indian Twist, our collaboration brings two culinary worlds together — beautifully balanced and effortlessly delivered.

To Order or discuss Menu options and customisation please reach out to us at:

E-mail: sumit@indian-tiffinroom.com

Tel: 07794364304

How to order:

Set Menu

- Deliveries available from 12pm to 3.30pm Only
- Delivery Cost will be applied to your final total.

Individual Items

Individual Items are collection ONLY between 12pm and 4pm.

(These Items can be refrigerated ready to reheat or prepared and raw, ready for you to cook on the day)