

D E S T I N Y

P R E S T I G E

SPRING – SUMMER MENU 2011



On your event day you want the best of everything and, above all, Quality food and drink. Chefs at Destiny Prestige understand the importance of making your day special and are ready to give you that something extra. Confident in their culinary imagination and catering dexterity, we can guarantee a gourmet wedding banquet that you, your family, and your friends will never forget. No matter how large your guest list or how small your budget, Destiny Prestige will make sure you enjoy and dine like kings and queens.

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NON VEG STARTERS/Canapés

(CHICKEN STARTERS)

Chicken Tikka

Chicken cubes marinated in yoghurt blended with herbs and spices then cooked in a clay oven.

Chicken Drum Sticks

Chicken on the bone marinated in fresh ground spices and yoghurt then cooked in a clay oven

***Tandoori Chicken**

Chicken on the bone marinated in fresh ground spices and yoghurt then cooked in a clay oven

Chicken Wings

Chicken wings marinated using traditional Indian recipe and then prepared in an authentic clay oven.

Chilli Chicken

Tossed in onions green chilies and tamarind sauce

Chicken Pakora

Chicken pieces deep-fried in spicy batter

Chicken Somosa

Triangular filo pastry parcels stuffed with mince chicken and deep fried

Chicken Spring Roll

Filo pastry parcels stuffed with mince chicken and deep fried

(LAMB STARTERS)

Sheek Kebab

Minced lamb blended with spices than prepared in an authentic clay oven

***Lamb Chops**

Lamb chops marinated and freshly prepared in an authentic clay oven

Bihari Lamb Tikka

Lamb marinated in spicy yoghurt cooked in an authentic clay oven

Lamb Sping Roll

Triangular filo pastry parcels stuffed with mince lamb

Lamb Somsa

Filo pastry parcels stuffed with mince lamb

(SEAFOOD STARTERS)

***King Prawn Butterly**

King Prawns marinated in herbs and covered in breadcrumbs then deep fried

Massala Fish

Fish marinated cooked in oven

Machi Pakora

Spice marinated fish, fried in batter

***Tuna Cakes**

Tuna marinated in spice and semi fried

(VEG STARTERS)

Veg Somosa

Triangular filo pastry parcels filled with mixed vegetables

Veg Spring Roll

Filo pastry parcels filled with mixed vegetables

Veg Pakora

Mixed in batter & deep-fried.

Onion Bhaji's

Spicy Onions deep-fried in Indian style batter

Panner Tikka

Chunks of cheese marinated in spices & yoghurt then baked in an authentic clay oven

Panner Pili Pili

Panner Tossed in caramelized Onions peppers chilies

Aloo Papri Chaat

Served Cold with boiled potatoes, boiled chick peas, chilies, and yoghurt and tamarind chutney.

Veg Kofta

Veg Balls covered in batter and deep fried

Aloo Tikki

Lightly spiced potato cakes

Massala Chips

Potatoes covered in spice and batter then deep fried

SPECIAL STARTERS

***Mixed Grill**

Pieces of chicken and lamb served on a skewer with peppers

***Mixed Skewer**

Prawn, Meat, Chicken & Panner tikka

***Pre -Plated**

Starters presented on individual plates with different sauce dressings salad shavings to match

***Lobster Split Massala**

Lobster meat cooked in special Massala sauce and served in lobster split shell to share

NON-VEG MAIN COURSE

(LAMB MAIN)

Bhuna Gosht

Lamb cooked until brown with selection of spices

Karahi Gosht

Lamb cooked in a wok with tomatoes chilies & herbs

Lamb Jalfrezi

Succulent spiced lamb served in an aromatic tomato sauce & Capsicum

Lamb Dopiza

Lamb cooked in tomato gravy with whole pepper & chunk onions

Lamb Curry

Succulent lamb served in an aromatic curry sauce garnished with coriander

Saag Gosht

Curry of chopped spinach & lamb cooked slowly

Rogan Josh

Lamb cooked in robust sauce made from herbs & spices

Kofte Curry

Mince lamb balls cooked in curry sauce

Lamb Chop Massala

Lamb chops cooked with rich & flavorsome ground Massala

Aloo Gosht

Lamb cooked with Potatoes in grounded spice and sauce

Lamb Korma

Lamb cooked in mild & nutty authentic curry sauce

Achari Lamb

Marinated lamb cooked in a tantalizing pickle

Lamb Makhni

Marinated Lamb wok fried with onions & finished with dollop of fresh cream

Lamb Biryani

Basmati rice layered alternately with cooked lamb fried onions and light curry sauce

(CHICKEN MAIN)

Chicken Karahi

Chicken cooked in a wok with tomatoes chilies & herbs

Chicken Jalfrezi

Succulent spiced chicken served in an aromatic tomato sauce & capsicum

Chicken Curry

Succulent chicken served in an aromatic curry sauce garnished with coriander

Chicken Aloo

Lamb cooked with Potatoes in grounded spice and sauce finished with capsicum

Chicken Bhuna

Chicken cooked longer with selection of spices

Chicken Dopiza

Chicken cooked in tomato gravy with whole pepper & onions

Chicken Saag

Curry of chopped spinach & Chicken cooked with slowly

Chicken Massala

Chicken cooked in covered pan on simmered heat till tender in Massala Sauce

Chicken Achari

Marinated Chicken cooked in a tantalizing pickle

Butter Chicken

Chicken cooked in thick and creamy sauce

Chicken Korma

Chicken cooked in mild & nutty authentic curry sauce

Chicken Biryani

VEG MAIN COURSE

(VEG MAINS)

Channa Dhal

Split chickpeas in lentil curry

Tarka Dhal

Lentils cooked with herbs and spices finished with tarka of fried garlic & dry chilies

Saag Aloo

Cooked spinach with potatoes

Veg Curry

Assorted garden vegetables cooked in medium spices

Veg Bhuna

Assorted garden vegetables cooked longer with selection of spices

Veg Jalfrezi

Mixed vegetables served in aromatic tomato sauce & capsicum

Saag Paneer

Curry of chopped spinach & self made cheese cooked slowly

Mutter Panner

Self made cheese cubes cooked in onions and tomatoes with peas finished in light creamy sauce

Panner Massala

Panner sautéed with spicy Massala sauce

Dum Aloo

Extra spicy potatoes cooked in thick curry sauce finished with coriander

Aloo Gobi

Potato with cauliflower cooked with spices with dryish sauce

Aloo Cholay

Chick peas cooked with fresh potatoes herbs and spices

Cholay Salan

Chick peas cooked with fresh ginger herbs and spices

Bindi Massala

Bindi know as lady fingers cooked in a sautéed onions and dryish massala sauce

Aloo Baigan

Aurbergines and potato in dryish Massala sauce

Baigan Massala

Sautéed aurbergines cooked in herbs and dryish Massala sauce

Veg Kofta Curry

Vegetable kofta balls cooked in curry sauce

Kofta Malai

Vegetable kofta balls cooked in creamy sauce

Veg Biryani

Basmati rice layered alternately with cooked lamb fried onions and light curry sauce

(SEAFOOD MAINS)

***King Prawn Jalfrezi**

Mixed vegetables served in aromatic tomato sauce & capsicum

***Prawn Massala**

Prawns cooked with rich & flavorsome ground massala

***Saag prawn**

Curry of chopped spinach & prawn cooked with slowly

***Prawn Biryani**

Basmati rice layered alternately with cooked prawn fried onions and light curry sauce

RICE

Plain Rice

Plain white boiled rice

Pillau Rice

Fried Rice

Channa Pillau

Pillau rice cooked with channa

Badami Pillau

Pillau rice cooked with nuts

Peas Pillau

Pillau rice cooked with garden peas

Lamb Pillau

Pillau rice cooked with lamb meat on the bone to give an authentic aroma

Chicken Pillau

Pillau Rice cooked with chicken on the bone to give an authentic aroma

Mix Veg Pillau

Rice cooked with mixed vegetables

BREAD

Naan

Leavened freshly baked Indian style bread made in a clay oven

Parata

Bread fried in butter

Chapatti

DESSERT

*Kulfi

Traditional Indian ice cream available in, Plain, Pistachio, almond & Mango flavors

*Ras Malai

Creamy milk cake with milk dressing, served cold

*Fresh Fruit

Assorted fresh fruits

Ice Cream

Various types available in Vanilla, Strawberry and Chocolate flavors

Kheer

Rice pudding with traditional Indian flavorings

Phirni

Semolina pudding with traditional Indian flavorings

Gajar Ka Halwa

Carrots cooked in cream

Zarda

Sweet flavored rice with yellow coloring

***Doi**

Sweet Yoghurt in Clay pots

***Fruit Tart**

With Fresh Cream/ Custard

***Mousse Crust 3 layer**

Served in Wine Glass

***Ice cream layer on top of Gajerala finished with swirl of Sauce**

Served in martini glass

CHUTNEY'S & SALAD'S

Mint Sauce chutney

Raita

Sweet Chutney

Achar

Chili Sauce

Mango Chutney

Garlic Sauce

Coriander Chutney

3 Leaf and cress Salad

Green Salad

Spring Salad

Salad Shavings on fine chop lettuce

Special salad with kidney beans and sweet corn