

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

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3 Leaf and cress Salad

Green Salad

Spring Salad

Salad Shavings on fine chop lettuce

Special salad with kidney beans and sweet corn