



Venue | Catering | Events Management

You Dream, We Create

Your Example Menu

Canapés

Aloo Tikki Chaat (v)

Delicately spiced potato pancake topped with chickpeas, chopped onions, carrots, coriander, mint and tangy tamarind chutney.

Noodle Bar (v)

Authentic Chinese style noodle station serving freshly prepared noodles as per your specification.

Starters

Hara Bara Kebabs (v)

A pancake shaped kebab consisting of fresh spinach, potatoes, green peas, coriander and spices - deep fried.

Paneer Manchurian (v)

Batter fried paneer in a chopped onion, capsicum, green chilli, leek, spring onion sauce tossed with garlic and ginger.

Stuffed Mushrooms (v)

Closed cup mushrooms stuffed with potato, paneer, vegetables and herbs & spices.

Fish Pakora

Diced cod fillets marinated in a tangy batter and deep fried until golden. Garnished with lemon & served with a delicious tartare sauce.

Keema Mutter

Loosely cooked mince lamb tossed together with ginger, garlic, onion, tomato, coriander and blended with its key ingredient garden green peas.

Tandoori Chicken Tikka

Succulent boneless chicken breast, marinated overnight in yoghurt, ginger, garlic, herbs and spices. A traditional classic.

Served with Fresh Green Salad & a Selection of Special Chutneys

Main Course

Mutter Paneer (v)

Delicious curry of peas, homemade cheese cubes and spices cooked with fresh and dry fenugreek.

Stuffed Ravaia (v)

Baby aubergine individually stuffed with traditional herbs & spices. Garnished with fresh desiccated coconut, visually stunning!

Mah Mort Daal (v)

Mixed lentils slow cooked with spices to form a thick textured soup. (Tempered with cumin, garlic, ginger and tomatoes)

Butter Chicken

Classical chicken tikka in a succulent tomato and buttery cream gravy. Flavoured with dry fenugreek leaves.

Side Dishes

Jeera Rice (v)

Basmati rice flavoured with cumin seeds and cooked with chopped onions.

Tandoori Naan (v)

Classic Indian unleavened Tandoori bread cooked in a clay oven and brushed with butter.

Kachumber Raita (v)

Yoghurt with chopped onion, tomatoes, cucumber and carrots.





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Dessert

Ras Malai (v)

Dessert in its purest form, fluffy light sponge cake, in a creamy milk syrup base. Served cold and dressed with crushed pistachios.

Stuffed Gulab Jaman (v)

Prestige Suite takes on a classic but adds a twist with a unique stuffing. Served with ice cream.

Menu Information

If you would like to change any of the dishes in the above menu, these can be substituted on a 'like for like' basis from our full extensive menu which is available upon request. Please note that all menu dishes and/or their respective ingredients are subject to seasonal availability.