



*DD*

*Dream Days  
Catering & Events*



*“As well as working at our contracted venues,  
we can also work for you at a venue of your choice”*

## *Welcome & Congratulations on your upcoming event.*

Dream Days prides itself in the delivery of high quality food and impeccable standards of services delivered for all events we undertake.

We are Kent's leading events and wedding services supplier with access to wedding and party venues such as Cobham Hall, Kent Event Centre and The Legion Rooms in Gravesend.

We offer catering and other services, not only for weddings but for all types of events from pre-wedding parties, birthday parties and family gatherings.

As well as working at our contracted venues, we can also work for you at a venue of your choice, so if you have already booked your venue we can help provide the rest.

We look forward to speaking to you soon and if you require any of our services please don't hesitate to get in touch with us.

### **Darminder Cheema**

Events Director

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## Our services

Dream Days offer a variety of services available at our venues and other venues up and down the country. With a portable setup and excellent event management skills we are able to provide a first class service no matter what the venue.



## What do we offer

- Catering
- Chair covers & sash
- Cutlery & crockery hire
- Wedding venues
- Party venues
- First class waitress service
- Glassware
- Chauffeur driven car
- House wedding lights
- Chocolate fountains
- Cocktail Bars
- Band Baja
- Fruit displays & stands
- Floral design
- Garden marquees
- Photography
- DJ's
- Videographer
- Parking attendants
- Ice sculptures
- Horse and carriage
- Toastmasters
- Harpists
- Children's entertainers
- Security
- And much much more





COBHAM HALL

# Cobham Hall

“One of the largest and finest houses in Kent”

Welcome and let us introduce you to Cobham Hall, our exclusive venue for Asian weddings and party functions. Cobham Hall is an outstandingly beautiful red brick mansion dating back to 1584. The house which demonstrates an exciting combination of Elizabethan, Jacobean, Carolean and 18th century styles is also licensed to hold civil ceremonies.

With a completely flexible capacity ranging from 50 to 2000 people, this beautiful grand estate allows for a range of different weddings. Whether you are looking for that perfect quaint ceremony in a luxurious setting or want an extravagant celebration with all of your extended family and friends, Cobham Hall can easily accommodate all of your guests on the big day.



COBHAM HALL



Cobham Hall is set in 150 acres of private parkland situated within 10 minutes from Gravesend and within easy reach of the A2/ M2, M25 and M20.

- We are able to stage functions ranging from 50 to 2000 people.
- Available May to October.



*"The house demonstrates an exciting combination of Elizabethan, Jacobean, Carolean and 18th century styles"*



## *The Kent Event Centre* “Set in an area of outstanding natural beauty”

The Kent Event Centre is set in 72 acres of beautiful Kent countryside designated as 'An area of outstanding natural beauty' which is easily accessible via the M2 or M20 motorway.

The venue is capable of holding events of any size from 200 to 900+ guests, with the internal layout fully customizable to suit each event's needs and requirements.

The Kent Event Centre is very popular as it gives you the feeling of being in an outdoor marquee but is surrounded by a solid construction, so giving you the best of both in one venue.



- Ample onsite parking for up to 2000+ cars.
- 25 minutes from Gravesend
- 10 minutes from the Medway towns
- 30 minutes from Dartford.



*“The Kent Event Centre is capable of holding events for up to 900 guests”*







## *The Legion Rooms*

"A new accessible and trendy venue for  
weddings, parties & corporate events"

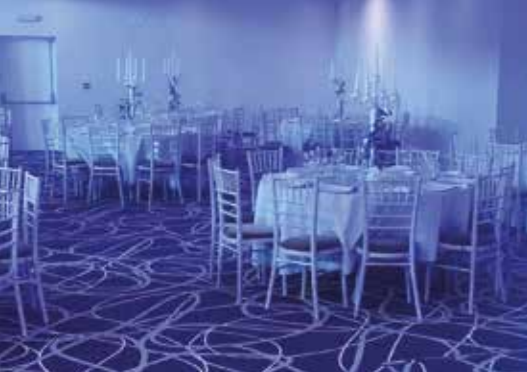
The Legion Rooms is located in the heart of Gravesend and only a stone's throw away from the iconic Gravesend Gurdwara.

Having been extensively refurbished, the Legion Rooms opened in May 2015. The venue has been designed to be adaptable to host any type of event.

Using our knowledge and experience of all the venues we have worked at, we have combined the best part of each and created one unique venue.

The Legion Rooms is Fully air-conditioned, has led room lighting and theming and is capable of seating up to 280 guests.





*“We are able to cater for all types of events and cultures with extensive menus to cater for every taste”*

THE LEGION ROOMS

There is parking onsite, we also benefit from a public car park 2 minutes away which can hold over 1000 cars.

THE LEGION ROOMS





# Woodville Halls

"A venue that has something to suit everyone"

Woodville Halls is located in the heart of Gravesend town centre with plentiful public parking surrounding it. With 5 beautiful rooms to choose from, all tastefully decorated, Woodville Halls can accommodate your event for civil marriage ceremonies as well as civil partnerships.

Whether you have 5 guests or 500, Woodville Halls have something to suit everyone, accompanied by an enthusiastic team who will make your wedding day special.

Ideal for parties and celebrations, Woodville Halls has a long standing association with the Indian community.

- Opposite Parrock Street car park which holds up to 650 cars
- 5 minutes from Gravesend station
- 10 minutes from the Medway towns
- 10 minutes from Dartford.





*Waheguru Ji ka Khalsa,  
Waheguru Ji ke Fateh*

SIRI GURU NANAK DARBAR GURDWARA

SIRI GURU NANAK DARBAR GURDWARA

*Siri Guru Nanak Darbar Gurdwara*

Dream Days is the official catering partner for the Siri Guru Nanak Darbar Gurdwara in Gravesend, we cater for wedding breakfasts and reception lunches. We work closely with the Gurdwara to make sure your event runs as smoothly and effortlessly as possible.

## *Breakfast Set Menus*

### **Menu A**

- Punjabi Samosa
- Vegetable Pakora
- Indian Sweets (3)
- Massala Tea
- Imli Chutney

### **Menu B**

- Punjabi Samosa
- Vegetable Pakora
- Veg Spring Roll
- Indian Sweets (3)
- Massala Tea
- Imli Chutney

### **Menu C**

- Vegetable Pakora
- Sholay
- Bhatura
- Lassi
- Indian Sweets (3)
- Massala Tea
- Imli Chutney

### **Menu D**

- Mixed Paratha
- Vegetable Pakora
- Yoghurt
- Butter
- Achar
- Lassi
- Indian Sweets (3)
- Massala Tea
- Imli Chutney

### **Menu E**

- Mixed Paratha
- Vegetable Pakora
- Veg Spring Roll
- Yoghurt
- Butter
- Achar
- Lassi
- Indian Sweets (3)
- Massala Tea
- Imli Chutney
- Mint Chutney

### **Breakfast Options**

- Punjabi Samosa
- Punjabi Samosa (Filo Pastry)
- Punjabi Spring Roll
- Vegetable Pakora
- Sholay
- Vegetable Spring Roll
- Bhatura
- Aloo Paratha (Stuffed)
- Mixed Paratha
- Methi and Onion Paratha (Stuffed)
- Plain Yoghurt
- Breakfast Cereal Station
- Eggless Danish
- Toast Stand (with Jams & Butter)
- Mixed Indian Sweets (3)
- Mixed Achar Imli Chutney
- Mint Chutney
- Chilli Sauce
- Massala Tea
- Plain Tea
- Plain Lassi
- Mango Lassi

### Other Breakfast Services

- Crockery Cups, Saucers, Teaspoons, Plates, Platters to serve food, Chutney cups, Glasses, Napkins, Paper table cover and flasks
- Full service including setup and cleanup (No family or client input required)
- Breakfast cereal station (50 guests)
- Toast & Jam stand (50 guests)
- Juice and water
- Round tables
- Round table linen
- Small martini vase or gold fish bowl arrangement
- Groom's table floral arrangement
- Groom's table backdrop with lights and swagging
- Staging raised platforms



## Lunch

### Canapés, Finger Food & Appetizers

- Cocktail Samosa
- Cocktail Samosa
- Cocktail Veg Spring Rolls
- Vegetable Pakoras
- Vegetable Manchurian
- Vegetable Gyoza
- Paneer Tikka
- Hariyali Paneer Tikka
- Garlic Mushrooms
- Breaded mushrooms
- Mogo Chips
- Harabara Kebabs
- Paneer Vegetable Kebab
- Fruit Display
- Chocolate Fountain
- Sweet Cart
- Fruit Palms
- Candy Floss
- Ice Cream Van
- Popcorn Machine
- Gol Gappa Shots
- Mango Lassi
- Aloo Papri Chaat
- Bombay Bhal Puri Chaat

### Main Courses

- Dhal Makhani
- Dhal Tarka
- Chana Dhal
- Palak Paneer
- Palak Sholay
- Punjabi Saag
- Punjabi Saag Aloo
- Punjabi Saag Paneer
- Mutter Paneer
- Shahi Paneer
- Aloo Peppers & Paneer
- Vegetable Jalfriezi with Paneer
- Aloo & Mixed Peppers
- Tinda Masla
- Stuffed Bhindi
- Bhindi
- Bombay Aloo
- Aloo Gobi
- Aloo Sholay
- Aloo & Aubergine
- Achari Aubergine & Aloo
- Mix Veg Subji
- Vegetable Kofta curry
- Vegetable Kofta Malai
- Aloo Mutter
- Gobi Korma

## Lunch - continued

### Side Dishes

- Pilau Rice
- Jeera Rice
- Jeera Rice with Vegetables
- Jeera, Peas & Onion rice
- Jeera, Peas, Sweetcorn Rice
- Lemon Rice
- Vegetable Briyani
- Plain Raita
- Cucumber Raita
- Mixed Raita
- Boondi Raita
- Dhahi Bhulla
- Tandoori Naans
- Methi Naans
- Coriander Naans
- Garlic Naans
- Coriander & Methi Naans
- Tandoori Roti
- Chapatti
- Puri
- Bhatara

### Dessert & Carriages

- Gajrela & Ice Cream
- Gajar Ka Halva & Ice Cream
- Cold Kheer
- Pesta Kulfi
- Kulfi Malai
- Selection of Ice cream
- Milky Coffee
- Indian Massala Tea
- Rasmalai
- Gulab Jamun & Ice Cream
- Cold Kheer & Gulab Jamun
- Mango Kulfi
- Fruit Cocktail with Cream
- Trio desserts can also be created on request
- English Tea and Coffee



## Event Menus

The most important part of any party or function is the food and getting it right is essential. Allow us to help you plan your menu taking into account dietary requirements and style or region of cooking, along with determining a method of service to suit your guests.



## Punjabi

### Canapés, Finger Food & Appetizers

- Cocktail Samosa
- Cocktail Veg Spring Rolls
- Vegetable Pakoras
- Vegetable Manchurian
- Vegetable Gyoza
- Paneer Tikka
- Hariyali Paneer Tikka
- Garlic Mushrooms
- Breaded mushrooms
- Mogo Chips
- Harabara Kebabs
- Paneer Vegetable Kebab
- Aloo Papri Chaat
- Bombay Bhal Puri Chaat
- Aloo Tikki Mini Burger

*All Starters are served with  
Salad, Mint and Imlie Chutney.*

- Fruit Display
- Chocolate Fountain
- Sweet Cart
- Fruit Palms
- Candy Floss
- Ice Cream Van
- Popcorn Machine
- Gol Gappa Shots
- Mango Lassi

- Chicken Skewers
- Chicken Skewers
- Chicken Tikka
- Garlic Chicken Tikka
- Tandoori Hariyali Chicken (Spinach)
- Chicken Teriyaki
- Chicken bites with mushroom sauce
- Chicken Kebab
- Lamb Kebab
- Chilli Kebab
- Lamb Tikka
- Chicken Chaat
  
- Tandoori Prawn
- Tempura Prawns
- Golden Fried Prawns
- Lobster Chinese Style
- Crab Claws
- Fish & Chips

## *Punjabi - continued*

### **Vegetarian Starters**

- Punjabi Samosa
- Punjabi Spring Rolls
- Aloo Tikki
- Cocktail Samosa
- Cocktail Veg Spring Rolls
- Vegetable Pakora
- Deep Fried Mushrooms
- Massala Chips
- Mogo chips
- Harabara Kebabs
- Aloo Papri Chaat
- Bombay Bhel Puri Chaat
- Paneer Pakora
- Paneer Vegetable Kebab
- Paneer Tikka
- Chilli Paneer
- Hariyali Paneer Tikka
- Paneer Vegetable Kebab
- Vegetable Manchurian
- Chana Massala
- Bombay Aloo
- Vegetable Spicy Noodles
- Vegetable Noodles in soya sauce

### **Non - Vegetarian Starters**

- Massala Chicken
- Chicken Tikka
- Chicken Kebabs
- Garlic Chicken Tikka
- Jeera chicken
- Lemon Chicken
- Chicken Keema
- Chicken Teriyaki
- Achari Chicken
- Chilli Chicken
- Chicken Pakora
- Tandoori Chicken (On the bone)
- Tandoori Hariyali Chicken (Spinach)
- Fish Pakora
- Chilli Fish
- Tandoori Prawn
- Tempura Prawns
- Golden Fried Prawns
- Lamb Kebabs
- Chilli Kebabs
- Mixed Lamb and Chicken Kebabs
- Lamb Kebabs in a gravy sauce
- Lamb Keema Peas
- Lamb Tikka
- Lamb Chops
- Achari Lamb Massala

## *Punjabi - continued*

### **Vegetarian - Main Courses**

- Dhal Makhani
- Dhal Tarka
- Channa Dhal
- Palak Paneer
- Palak Sholay
- Punjabi Saag
- Punjabi Saag Aloo
- Punjabi Saag Paneer
- Mutter Paneer
- Shahi Paneer
- Aloo Peppers & Paneer
- Vegetable Jalfrezi with Paneer
- Aloo & Mixed Peppers
- Tinda Massla
- Stuffed Bhindi
- Bhindi
- Bombay Aloo
- Aloo Gobi
- Aloo Sholay
- Aloo & Aubergine
- Achari Aubergine & Aloo
- Mix Veg Subji
- Vegetable Kofta Curry
- Vegetable Kofta Malai
- Aloo Mutter
- Gobi Korma

### **Non-Vegetarian Main Courses**

- Karahi Chicken
- Chicken Keema
- Chicken 65 (South Indian Style)
- Methi Chicken & Spinach
- Chicken Malai Kofta
- Butter Chicken
- Chicken Curry
- Chicken Jalfrezi
- Chicken Tikka Massala
- Saffron Chicken
- Achari Chicken
- Goan Fish Curry
- Prawn Curry
- Saag Prawn
- Lamb Keema
- Punjabi Lamb Curry
- Karahi Lamb
- Lamb Jalfrezi
- Achari Lamb
- Lamb Chop Massala
- Saag Lamb
- Goat Curry
- Achari Goat



## *Punjabi - continued*

### Side Dishes

- Pilau Rice
- Jeera Rice
- Jeera Rice with Vegetables
- Jeera, Peas & Onion Rice
- Jeera, Peas, Sweetcorn Rice
- Lemon Rice
- Vegetable Briyani
- Tandoori Naans
- Methi Naans
- Coriander Naans
- Garlic Naans
- Coriander & Methi Naans
- Tandoori Roti
- Chapatti
- Puri
- Bhatura
- Plain Raita
- Cucumber Raita
- Mixed Raita
- Boondi Raita
- Dhai Bhulla

### Dessert & Carriages

- Gajrela & Ice Cream
- Gajar Ka Halva & Ice Cream
- Cold Kheer
- Rasmalai
- Gulab Jamun & Ice Cream
- Cold Kheer & Gulab Jamun
- Mango Kulfi
- Fruit Cocktail with Cream
- Selection of Ice Cream

Trio desserts can also be created on request

- Milky Coffee
- English Tea and Coffee



# Platinum

## Appetiser

Poppadoms

Accompanied by spiced onion salad

## Canapés

Satay Ayam  
WonTon Fusion  
Papri Chaat

Barbecued style Thai chicken served on skewers, accompanied by a mint chilli sauce  
Sacks of filo pastry parcels filled with spicy fresh vegetables and Indian cottage cheese  
A mouth watering mixture of crisp flour crackers with diced potatoes, chickpeas and onions, topped with a spicy yoghurt and tamarind sauce  
Tender chicken breast pieces marinated in the chef's spices, finished in the Tandoor  
Finger shaped spring rolls filled with fresh vegetables and a hint of soya sauce giving a Chinese twist  
A miniature puffed crisp-puri, complimented by Massala water  
Chef carefully selects the finest seasonal fruits from mouth-watering melons to succulent strawberries to display and carve them, creating a wonderful array of colours in a fabulous reception feature  
A traditional Punjabi drink consisting of fresh mango puree, sugar and natural yogurt

Murgh Tikka  
Oriental Spring Rolls  
Pani Puri  
Fresh Fruit Display

Sweet Mango Lassi

## Starter - Vegetarian (Starters will be served with fresh green salad, mint yoghurt sauce and Pakora chutney)

Cocktail Samosa  
Spiced Vegetable Noodles  
Tawa Tikki  
Chana Amrirsari

Triangular shaped filo pastry parcels filled with fresh vegetables  
Stir fried noodles, incorporating finely diced fresh vegetables, bean sprouts and whole green chillies  
Authentic fried potato cakes lightly spiced, flavoured with pomegranate seeds. Best served with chana Amrirsari  
An aromatic dish of chickpeas cooked gently with onion, garlic and Indian spices in a rich Massala sauce



## *Platinum - continued*

### **Starter - Vegetarian - continued**

Chilli Paneer	An Indo-oriental style of cooking - diced cubes of Indian cottage cheese, onion, mixed peppers and green chillies tossed together in a dark soya sauce
Punjabi Spring Rolls	Large shaped spring rolls cut into halves, filled with fresh Indian cottage cheese. Fresh green garden peas and a hint of whole green chilli
Mushroom Shashlic	Button mushrooms pan fried in butter with garlic and chilli
WonTon Fusion	Sacks of filo pastry parcels filled with spicy fresh vegetables and Indian cottage cheese
Papri Chaat	A mouth watering mixture of crisp flour crackers with diced potatoes, chickpeas and onions, topped with a spicy yoghurt and tamarind sauce
Oriental Spring Rolls	Finger shaped spring rolls filled with fresh vegetables and a hint of soya sauce giving a Chinese twist

### **Starter - Meat (Starters will be served with fresh green salad, mint yoghurt sauce and Pakora chutney)**

Murgh Tikka	Tender chicken breast pieces marinated in the chef's spices, finished in the Tandoor
Raunaq-e-Sheekh	Minced Lamb, flavoured with spices, cardamoms, garlic, ginger and coriander roasted on skewers in the Tandoor
Jeera Chicken	Chicken thigh, pan fried with roasted cumin seeds and freshly ground black pepper. Served with fried onions
Fish Amritsari	Succulent chunks of cod immersed in an jwain and gram flour batter, delicately spiced and deep-fried to a rich golden colour
Murgh Malai Tikka	Tender breast pieces of chicken kept overnight in a garlic, malai and cheese marinade. Finished in the Tandoor
Tandoori Lamb Chops	Tender spring lamb chops marinated in a special blend of spices, finished to perfection in the Tandoor
Lamb Taka Tak	Strips of tender lamb and crunchy capsicums complimented by a light Rogan Josh gravy

## Platinum - continued

### Main Course - Vegetarian

Bengan Bhartha	A charcoal smoked aubergine delicacy cooked with onions and tomatoes
Punjabi Tindé	Fresh Indian baby pumpkin cooked with five select spices, cooked with caramelised Shallots
The Chef's Speciality Tawa	Chef creates a fabulous theatrical display of live cooking as he tosses bhindi, bengan and karela from either side of his Tawa into a sizzling onion based gravy
Shahi Paneer	Grated Indian cottage cheese, green peas and cashew nuts enhanced with fresh turmeric
Dum Aloo	Baby potatoes tossed in fresh coriander and cumin, smothered in a rich spicy tomato sauce
Bhindi Dopiazza	Fresh okra sautéed with dry roasted spices, diced tomato, onions, green chillies, coriander and cumin enriched with dry pomegranate seeds
Tarka Dhal	The word tarka is a fusion of garlic, ginger and oil which is then poured over the Dhal as it cooks to give it a rich and distinctive flavour; a must for all Dhal lovers
Dhal Bukhara	The Urid Lentil delicacy incorporating fresh tomato, garlic and onion gravy a special recipe from Delhi's Sheraton Skyline
Aloo Matar Gobi	An old favourite, cauliflower and potatoes cooked in a fusion of herbs and spices, finished with fresh garden peas
Palak Paneer	Indian cottage cheese cooked with creamed spinach in the traditional Punjabi style
Makhani Paneer	Roasted cubes of home-made Indian cheese cooked with chopped tomatoes and spices in a delicate creamy sauce
Mattar Paneer	Roasted cubes of home-made Indian cheese cooked with peas served in a traditional sauce
Fresh Vegetable Jalfrezi	A colourful and aromatic dish which achieves a true harmony of the combination of herbs, spices and freshly chopped mixed vegetables
Saag Punjabi	A traditional Punjabi favourite, creamed spinach cooked with cumin seeds, spring onions and garlic

## Platinum - continued

### Dinner - Meat

Chooza Makhani	Roasted chicken simmered in a smooth smoke tomato sauce, yoghurt and redolent kasoori fenugreek
Garlic Chilli Chicken	Barbecued pieces of breast chicken cooked in a fresh garlic sauce with coriander and crisp green chilli
Karahi Chicken	Succulent pieces of chicken, cooked in the traditional Indian wok (Karahi), marinated in deep thick Massala gravy
Lamb Rogan Josh	Chunks of diced Lamb, cooked in their own cardamom tinged juices, hari mirch and onions finished with fresh coriander
Karahi Jingha	King prawns, pan fried in the traditional Indian wok (Karahi), marinated in a deep thick Massala Gravy

### Sides

Rangey Chaawa	Tri-colour basmati rice lightly spiced with cardamoms, cumin, cloves and kali mirch
Subzi Pilau	The fragrant combination of garden vegetables and pearl white basmati rice
Pilau Rice	Seasoned basmati rice cooked with whole cumin, cardamoms, cloves and kali mirch
The Chef's Raita	A refreshing natural yoghurt with crunchy onions, diced tomatoes and grated cucumber
Fresh Tandoori Naan	Unleavened bread, baked to perfection in the Tandoor
Fresh Tandoori Bread Basket	An assortment of unleavened breads, including Tandoori roti, butter and onion Kulcha naan

## Platinum - continued

### Dessert

Fresh Fruit Cocktail

Chef carefully selects the finest seasonal fruits from mouth-watering melons to succulent strawberries creating a wonderful array of colours in a light refreshing dessert. Served with single cream

Warm Gulab Jamun

Brown coloured deep fried milk cake balls, drowned in a thick honey and sugar syrup served warm accompanied by vanilla ice cream (Premium dairy ice cream)

Garam Jalebi

Vibrant orange circles made of maida flour. Cooked live in front of your guests

Rasmalai

Dumplings made from cottage or ricotta cheese soaked and sweetened, thickened milk delicately flavoured with cardamom

Gajar Ka Halwa

Carrot pudding made from finely grated carrots cooked in milk with cashews, raisins, almonds and cardamoms accompanied by vanilla ice cream (Premium dairy ice cream)

Vanilla Ice Cream

With strawberries premium dairy ice cream

Champagne Cheesecake

A light creamy cheesecake complimented by a speciality mango sauce. Our favourite

### Carriages

Massala Tea

Authentic herbal Punjabi tea accompanied by refreshing mints

English Tea & Coffee

Classic English tea and aromatic coffee



# Gujarati

## Farsans - Starters

- Chilli Mogo
- Chilli Paneer
- Khasta Chaat
- Punjabi Samosa Chaat
- Aloo Papdi Chaat
- Dahi Dhebra
- Khasta Kachori
- Patra Makai
- Punjabi Samosa

## Farsan

- Bateta Wada
- Cutlets
- Dahi Wada
- Dal Kachori
- Dhokra
- Idadaa
- Khandvi
- Paneer Samosa
- Patis
- Patra
- Peas Kachori
- Vegetable Samosa

- Sev Khamni
- Makai Matoki Samosa

## Faradi Items

- Mogo Rasawala
- Faradi Chevdo
- Rajgra Puri
- Faradi Dahi Wada
- Matoki
- Faradi Kadhi
- Moraiyo
- Sabudhana Khichadi
- Faradi Patis

## Canapes

- Cauliflower Kebabs
- Cocktail Kachories
- Cocktail Samosas
- Cocktail Spring Rolls
- Dal Bhajia
- Harabhara Kebabs
- Mixed Bhajias
- Methi Corn Kebabs

## Pickles

- Gajar Marcha
- Lime Pickle
- Mango Pickle
- Mixed Pickle

## Chutneys

- Amlī Chutney
- Dahi Pudina
- Lili Hot
- Tomato Chutney
- Mango Chutney

## Salads

- Bean Salad
- Leafy Salad
- Shayona Salad
- Sambharo
- Papads
- Far Far
- Fried Papadums
- Roasted Papadums

## Snacks

- Idli Sambhar
- Makai Pawa
- Pau Bhaji
- Ragda Patis
- Saya Bhel
- Saya Chaat
- Sev Usad

## Shaaks - Vegetable Curries

- Bharela Ringan & Bateta
- Bhinda & Capsicum
- Surti Undhia
- Tindora & Capsicum
- Turya Patra
- Valor, Ringan & Matar
- Aloo Choole
- Aloo Mushroom
- Jaipur Aloo
- Kashmiri Dum Aloo
- Suki Bhaji
- Methi Aloo
- Dum Aloo

## Accompaniments

- Rice & Bread

## Drinks

- Fruit Punch
- Thandai
- Badam Sharbat

# Gujarati - continued

## Dal & Kathore Lentils & Pulses

- Channa Massala
- Palakh Chhole
- Kidney Beans & Sweet
- Corn
- Panch Kathol
- Kala Channa
- Green Channa
- Green Chora & Sweet
- Corn
- Chora
- Lachako Moong
- Lal Chori
- Moong Vaidha
- Methi Aloo
- Moong Ni Chhuti Dal
- Val Ni Chhuti Dal
- Dal Makhni
- Val Gujarati Style

## Raitas / Lassi

- Bundi Raita
- Fruity Raita
- Shayona Raita
- Plain Yoghurt
- Salted Lassi
- Sweet Lassi
- Dal / Kadhi
- Moong Dal
- Sambhar
- Tarka Dal
- Toor Dal
- Urid Dal
- Gujarati Kadhi
- Lilva Kadhi
- Rotis
- Bhatura
- Massala Puri
- Methi Thepla
- Plain Paratha

- Plain Puri
- Shayona Kulcha

## Milk Mithai

- Chum Chum
- Gulab Bhog
- Malai Sandwich
- Raj Bhog
- Rassogulla
- Rassomalai
- Almond Barfi
- Pista Barfi
- Fruit Shreekhand
- Kesar Shreekhand

## Dry Fruit Mithai

- Anjir Toast
- Kaju Pista Rolls
- Laadi
- Melon Slice

- Mojak
- Saajan

## Desserts

- Eggless Cakes - Slices
- Shahi Kulfi &
- Strawberry
- Dudhi Halwa & Cream
- Gajar Halwa & Cream
- Shahi Kulfi &
- Strawberry
- Ice Cream Cakes
- Fresh Fruit Salad

## General Mithai

- Amrit Pak
- Basundi
- Bundi & Mini Jambu
- Bundi Ladoo
- Churma Ladoo

- Ghari
- Gulab Jambu
- Jalebi
- Kala Jambu
- Kesar Mani
- Keri Ras
- Lapsi
- Mehsoor
- Mohanthal
- Phool Khaja
- Puran Poli
- Sata
- Suterfeni

## Wedding Specials

### Starters & Platters

Platter	Mushrooms, Mogo, Paneer, Special Massalas, Capsicums, Dhania
Gujarati Mix	Patra, Dhokra, Haandvo, Dhebra, Tomato Chutney, Massala Dahi
Mixed Bhajia	Gota, Dal Bhajia, Stuffed Marcha, Potato, served with Lili Chutney & Tomato Chutney
Mixed Cocktail	Samosa, Kachori, Spring Roll, with Dahi Pudina Chutney & Anli Chutney
Mixed Kebabs	Cauliflower, Harabhar, Methi & Corn, Dahi Pudina Chutney, Lili Chutney
Mixed Kand Chaat	Potato, Suran, Sweet Potato, Kand, Special Sauce, Chaat Massala, Capsicum & Dhania
Vegetable Parcel with Salad	Mixed vegetables & paneer, wrapped in a parcel and served with salad

### Traditional Wedding Lunch

- Aloo Chhole
- Bhindi & Capsicum
- Bharela Ravaiyya & Bateta
- Dum Aloo
- Kidney Beans & Sweet Corn
- Makai & Kaju
- Methi Aloo
- Mixed Liva & Muthia
- Suki Bhaji
- Surti Undhia
- Tindora & Capsicum
- Turiya Patra
- Valor, Ringan & Mattar
- Gujarat Val
- Lal Chori
- Moong Chutti Dal
- Moong Vaidha
- Paanch Kathol
- Val Chuti Dal

### Evening Reception Dinner

- Aloo Gobi Adrakhi
- Baby Corn
- Mushroom Methi
- Malai
- Channa Massala
- Dahiwala Aloo
- Dahi Bhindi
- Kashmiri Dum Aloo
- Malai Kofta Curry
- Malai Methi Mattar
- Mushroom Mattar
- Mattar Paneer
- Mili Jhuli Tarkari
- Mughalai Paneer
- Navratna Korma
- Palak Chhole
- Paneer Coliwada Massala
- Paneer Dum Anarai
- Paneer Jalfrezi
- Paneer Lavabdar
- Paneer Makhani
- Paneer Massala
- Paneer Punjabi
- Sweet Corn
- Methi Malai
- Tawa Mehfil
- Vegetable Haandi
- Vegetable Hariyali
- Vegetable Lahori Massala

## Vegetarian Lunch

### Appetisers

- Pani Puri (Gol Gappa)
- Pappri Chatt
- Poppadum
- Fried Cashew Nuts
- Selection of Canapés

### Starters

- Samosa
- Paneer Spring Roll
- Vegetable Spring Roll
- Vegetable Pakora
- Cocktail Samosa
- Cocktail Spring roll
- Paneer Pakora
- Gobhi Pakora
- Aloo Tikki
- Mogo Chips
- Garlic Mushrooms
- Chana Curry
- Chilli Paneer
- Aloo Chaat
- Spicy Veg Noodles
- Harabhara Kebab
- Veg Manchurian
- Dhal Kachori

### Main Course

- Mutter Paneer
- Palak Paneer
- Shahi Paneer
- Malhi Kofta
- Pakora Khurie
- Aloo Gobhi
- Gobhi Korma
- Aloo Bengan
- Tinde Massala
- Bhindi Sabji
- Mixed Vegetable Sabji
- Chana Dhal
- Mussur Dhal
- Torka Dhal
- Dhal Makhani
- Punjabi Saag

### Side Orders

- Tandoori Naan
- Chappati
- Bhatura
- Aloo Paratha
- Pilau Rice
- Jeera Rice
- Rice with Onions and Peas
- Mixed Vegetable Rice
- Fresh Green Salad
- Chef's Shredded Salad
- Dhai Bhalla
- Dahi Boondi
- Raita Salad
- Plain Yoghurt
- Mint Chutney
- Imli Chutney

### Desserts

- Rasmalai
- Gulab Jaman
- Fruit Salad
- Ice-Cream
- Rasgulla
- Gajar ka Halwa
- Kulfi
- Kheer
- Jalabi

# Kalal

## Starters - Vegetarian

- Aloo Papri Chaat
- Aloo Tikki
- Channa Chaat
- Mushrooms
- Paneer Tikka
- Vegetable Samosas
- Spring Rolls
- Pakora Mix (Onion Bhaji)

## Starters - Meat

- Fish Tikka
- Chicken Pakora
- Chicken Tikka (boneless)
- Chicken Wings
- Fried Massalla Fish
- Lamb or Chicken Samosas
- Roast Chicken
- Seehk Kebab

- King Prawn
- Tandoori Chicken (on bone)
- Tandoori Lamb Chops

## Main Course - Vegetarian

- Aloo Baingan (Potato and Aubergines)
- Aloo Gobhi (Potato and Cauliflower)
- Tarka Dhal (Lentils)
- Baingan Bharta (Mashed Aubergines)
- Palak Paneer (Spinach and Cheese)
- Bhindi Massalla (Okra)
- Bombay Aloo
- Mushroom Massalla
- Channa Dhal
- Channa Massalla (Chick Peas)
- Chilli Paneer

- Dhal Makhani
- Mattar Paneer (Peas with home-made Cheese)
- Saag Aloo (Spinach and Potato)
- Mixed Vegetable Kofta
- Mixed Vegetables

## Main Course - Meat

- Aloo Gosht (Potato and Lamb)
- Chicken Bhuna
- Butter Chicken (On the bone or off the bone)
- Chicken Achari (Chicken cooked with Pickle)
- Lamb Bhuna
- Chicken Jalfrezi (Chicken with Capsicum)

- Chicken Korma (Authentic home cooking style)
- Lamb Chops Massalla
- Chicken Tikka Massalla
- Chicken Keema (Chicken Mince)
- Lamb Keema (Lamb Mince)
- Fish Curry Massalla
- Gosht Achari (Lamb cooked with Pickle)
- Karahi / Balti Chicken
- Karahi / Balti Lamb
- Keema Curry (Mince Meat)
- Kofta Curry (Meat Balls in Spicy Sauce)
- Kofta Palak (Meat Balls with Spinach)
- Kofta Eggs
- Prawn Bhuna
- Lamb Jalfrezi (Lamb cooked with Capsicum)

- Lamb Korma (authentic home cooking style)
- Lamb Korma (mild and slightly creamy)
- Saag Prawns
- Saag Gosht (Spinach and Lamb)

## Breads

- Freshly Fried Bhatoora
- Keema Naan
- Naan
- Butter Naan
- Puri
- Paratha

# Kalal

## Rice Dishes - Vegetarian

- Chana Pilau
- Jeera Rice
- Dhal Pilau
- Mattar Pilau
- Vegetable Briyani
- Plain Pilau

## Rice Dishes - Meat

- Chicken Briyani
- Chicken Pilau
- Lamb Briyani
- Lamb Pilau

## Extras

- Raita
- Mint Sauce
- Pickles
- Mango Chutney
- Plum Chutney

## Desserts

- Fresh Fruit Salad
- Phirny
- Kheer
- Kulfi Mango
- Kulfi Almond
- Kulfi Pistachio
- Gajer Halwa
- Rus-Malai
- Zarda
- Matanjan
- Jalebi
- Gajraliaa
- Gulab Jaman
- Ice Cream
- Ras Gula







*Dream Days*  
*Catering & Events*

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