

# Sri Lankan Menu

## Vegetarian Canapes

 Mini Masala Idly (D) (M)  
Traditional south Indian coin idly sautéed with podi masalas

 Mini Fried Chilli Idly (D) (M)  
Traditional south Indian coin idly deep fried  
and sautéed hot sauces

Chilli Mix Skewers (G) (D) (M) (S)  
Combination of chilli paneer, Mogo and sweet potato

Mini Veg Roll (G) (M)  
Srilankan style soya curry wrapped in a pancake,  
crumped and deep fried

Mini Veg Patties (G) (M)  
Puff pastry filled with mixed veg curry

Mini Masala Dosa (D) (M)  
Traditional south Indian crispy pancake  
filled with potato masala

Mini Kerala Appam (G) (D) (M)  
Traditional mini kerala appam topped with choice  
of seeni sambal or katta sambal

## Vegetarian Starters

Vegetable Roll (G) (M)  
Diced potatoes cooked in a tangy spicy sauce with mustard seeds

Vada (varieties) (G) (M)  
Crispy fired dal donought

Aloo Bonda (G) (M)  
Hot potato curry coated and deep fried

Chilli & Garlic Mogo (G) (M) (S)  
Deep fired mogo chips sautéed in hot and sweet chilli sauce

Gobi 65 (G) (M) (S)  
Crispy fried cauliflower sautéed with garam masala and fried chill

## Sri Lankan Menu

### Vegetarian Main Courses

Ceylon Dahl (G) (M)

Paneer and Tomato Kulambu (D) (M)

Combination of paneer and baby potato cooked with roasted masala and minced tomato

Long Beans Curry (Pithamkya Piratal Curry) (M)

Karuna Kilanku Piratal Curry (M)

Avial (G) (D) (M)

Traditional kerala style mix veg curry cooked with yogurt

Potato Thal Dhala (G) (D) (M)

Shallow fried potato sautéed with mustard fried chilli and curry leave

Mogo and Pumpkin Piratal Curry (G) (M)

Combination of mogo and pumpkin cooked with roasted masala, fried coconut and tomato paste

### Vegetarian Curries

Brinjal Jaffna (M)

Deep fried brinjal cooked in northern Sri Lankan style

Brinjal Mojo (D) (M)

Deep fried brinjal cooked in southern Sri Lankan style

Brinjal White Curry (M)

Brinjal cooked with coconut milk and fresh cream

## Sri Lankan Menu

### Non-Vegetarian Canapes

#### Fish & Seafood

##### Chilli Prawn (C) (M) (S) \*

large black tiger prawn marinated in traditional srilankan spices and cooked in oriental style

##### Mojo Prawn (C) (M) (S) \*

Spicy grilled prawn sautéed with brinjal chutney and served in crispy mini platter

##### Stuffed Squid with Prawn and Anchovy \*

(F) (C) (G) (M) (S)

lightly grilled baby squid filled with crushed prawn and anchovy

#### Poultry

##### Chicken 65 (G) (M)

Boneless chicken dices marinated in a traditional kerala masala, deep fried and sauteed with fired onion, red chilli and curry leave

##### Golden Fried Crispy Chicken

(G) (E) (M) (S)

Combination of medium spice chicken and onion skewered, crumped and deep fried, served with katsu sauce

#### Meat

##### Mini Mutton Roll (G) (E) (M)

Traditionally cooked mutton and potato thick curry mix wrapped in a pancake crumbed and deep fried

##### Mini Mutton Roti (G) (E) (M)

Traditionally cooked mutton and potato thick curry mix wrapped in a veechu roti and grilled

##### Fried Mutton Kothu Wrap (G) (E) (M)

Mixture of crispy fried mutton, egg and caramelised onion wrapped in a mini veechu roti

## Sri Lankan Menu

### Non-Vegetarian Starters

#### Fish & Seafood

Devil Fish, Prawn & Squid (F) (C) (M) (S)  
Fish, Prawn & Squid marinated and cooked  
with hot sauce with bell pepper

Hot Butter Cuttlefish (F) (G) (M)  
Battered cuttlefish sautéed in hot butter with  
ginger, garlic and curry leave

Nethili Prawn Combo (F) (C) (G) (M) (S) \*  
Nethili and prawn companied together, crumbed and  
deep fried

Chilli King Fish Fry (F) (G) (M)  
Indian ocean caught kings fish carefully marinated and  
a traditional kerala masala, deep-fried and served with  
mini pita fried chips, onion and curry leave

#### Meat

Devil Mutton (M) (S)  
Mutton marinated and cooked  
with hot sauce with bell pepper

Mutton Roll (G) (E) (M)  
Traditional mutton curry wrapped in a  
pancake, crumped and deep fried

#### Poultry

Devil Chicken (M) (S)  
Chicken marinated and cooked  
with hot sauce with bell pepper

## Sri Lankan Menu

### Non-Vegetarian Main Courses

#### Fish & Seafood

##### Prawn Masala (C) (M) \*

Large black tiger prawn cooked in traditional kerala masala with kodumpuli

##### Fish Masala (F) (M)

Skin off king fish cooked in traditional kerala masala with kodumpuli

##### Fish Moley (F) (D) (M)

Skin off king fish slow cooked in traditional kerala white masala, cream coconut and green chilli

##### Fish Ambulthyal (F) (M)

Tuna fish cooked with tamarind and black pepper

##### Seafood Kothu Roti (F) (C) (G) (D) (E)

Copped malabar paratha mixed with seafood with crumbled egg

#### Poultry

##### Chicken Chetinadu (M)

Chunky pieces of baby chicken marinated in a south Indian masala and cooked with coconut milk and roasted masala

##### Baby Chicken Roast (M)

Chunky pieces of baby chicken marinated and cooked in thick masala sauce

##### Chicken Kothu Roti (G) (D) (E)

Copped malabar paratha mixed with chicken with crumbled egg

#### Meat

##### Ceylon Mutton Curry

Mutton marinated and cooked with authentic Sri Lankan masala

##### Kothu Roti (G) (D) (E)

Copped malabar paratha mixed with meat with crumbled egg

## Sri Lankan Menu

### Dessert

#### Vatilappam (D) (E)

Traditional Sri Lanka Caramel pudding

#### Payasam (D) (M)

Combination of sago and sermiya pudding

Key:



:Vegan



:Madhu's  
Signature Dish



:Starter on Table,  
this dish is best served on  
the table as a starter



:Canapes Only,  
this dish is best served as a  
bitesize canape



:Live Station,  
this dish can be served as a  
live station that adds theatre to  
your buffet service

### Allergens

(F) Fish - (C) Crustacean shellfish - (G) Gluten - (D) Dairy - (E) Egg - (N) Nut  
(M) Mustard - (S) Soya Bean - (Se) Sesame Seeds - (Soy) - (SO2) - (Celery)