

The background of the entire page is a top-down view of a light-colored wooden surface. Scattered across this surface are several small, ornate metal spoons, each containing a different type of tea blend. The blends vary in color and texture, including dark browns, vibrant reds, and bright greens. Some spoons are placed near the edges, while others are more centrally located. Small, dried tea leaves and petals are also scattered around the spoons, creating a decorative and thematic border for the central text.

Sri Lankan Banqueting menu

Buffet
minumum 40 people

Each menu includes complementary Poppadoms

Please Choose:

Three appetisers
Two non-vegetable main courses
Three vegetable main course
Two sides
Two salads
Two desserts

£89.50 per person inc VAT

Additional appetisers, sides and desserts £9.50 per item per person.

Additional meaty mains £14.50pp

Additional Vegetable mains £12.50pp

With selection of teas and coffees to follow

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Vegetable Appetisers

Dhal Vada

Savoury, spiced, crunchy fritters.
Allergens: mustard.

Ulundu Vada

Crispy and spongy urad dal donut shaped fritters.
Allergens: mustard, gluten

Vegetable Roll

Sri Lankan snack made with subtly spiced vegetables and potato in a crisp breadcrumb coating.
Allergens: gluten, mustard, egg

Vegetable Cutlet

Simple mashed and spiced vegetable ball that is dipped in batter, later dredged in bread crumbs and fried in oil.
Allergens: gluten, mustard, egg

Vegetable Samosa

A house made pastry filled with spiced vegetable, potato, green peas, deep fried to golden perfection.
Allergens: gluten

Vegetable Patties

Deep-fried pastry parcels filled with curried vegetables.
Allergens: gluten, dairy, egg

Potato Bonda

Spiced mashed potatoes, formed into a ball, covered in a gram flour or chickpea flour (besan) batter and deep-fried to perfection.
Allergens: mustard

Served with coconut red and green chutney, chilli garlic dip.

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Non-Vegetable Appetisers

Fish Cutlets

Mackerel-filled, deep-fried spiced potato balls.
Allergens: fish, egg, gluten

Fish Rolls

Popular snack made with a spicy vegetable and tuna filling covered with a thin pancake, breaded and deep-fried until crispy.
Allergens: fish, egg, gluten

Fish Patties

Spicy empanadas with a fish filling and a perfectly flaky buttery crust.
Allergens: fish, egg, gluten

Chicken Rolls

Homemade rolls are made with potatoes and tender chicken mince that are seasoned with freshly ground spices.
Allergens: egg, gluten

Chicken Patties

Buttery pastries filled with a spicy chicken and potato.
Allergens: egg, gluten

Mutton Roll

Pancakes filled with spiced potatoes, onions, and mutton, which are then wrapped, breadcrumbed and deep-fried.
Allergens: egg, gluten

Mutton Patties

Crunchy golden empanadas filled with spicy mutton-potato filling.
Allergens: egg, gluten

Prawns Vada

Crisp, deep-fried lentil patties topped with small prawns, and doused with a tangy chilli sauce.
Allergens: crustaceans, gluten

Mini Fish Buns

Triangle-shaped soft bread filled with curried potato and canned fish mixed with Sri Lankan spices.
Allergens: egg, gluten, dairy, fish

Served with coconut red and green chutney, chilli garlic dip.

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Main Courses

Vegetable Curries

Dhal Tempered Curry

Unique dal flavoured with coconut milk, curry leaves and spices.

Allergens: mustard

Green Bean Curry

Green beans are gently cooked in a mild, warming spiced coconut sauce.

Allergens: not contain

Potato Mustard Curry

Potatoes cooked in a creamy gravy made with coconut milk.

Allergens: mustard

Cashew Nut and Green Peas Curry

Soaked cashew nuts cooked with peas, coconut milk and spices for a creamy, fragrant gravy perfect for smothering over rice.

Allergens: mustard, nuts

Aubergine Mojo

Made from tangy spiced aubergines and topped with a pandan-infused onion pickle.

Allergens: mustard, sulphur

Beetroot Curry

Sweet, earthy beetroot cooked in a coconut milk broth and balanced with a touch of vinegar and spiced up with some extra cinnamon.

Allergens: mustard

Jackfruit Curry

A warming, creamy and moreish curry made with the national fruit of Sri Lanka.

Allergens: mustard

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Main Courses

Non-vegetable Curries

Negombo Fish Curry

This fish curry is made with onions, ginger, garlic, and few whole spices and spice powders which is cooked in coconut oil and milk.

Allergens: mustard, fish, crustaceans

Fish Ambultiyal Curry

Slow-cooked curry made with goraka, black pepper to give this low carb, healthy fish its unique taste.

Allergens: mustard, fish, crustaceans

Chicken Red Curry

This fragrant curry uses curry leaves, pandan leaves and freshly roasted curry powder, a key flavour in Sri Lankan cuisine.

Allergens: mustard

Chicken Stew

Tender pieces of chicken are lovingly simmered in a fragrant blend of spices.

Allergens: mustard, sulphur

Jaffna Mutton Curry

Tender meat, simmered in a coconut gravy, spiced with Sri Lankan curry spices.

Allergens: mustard, sulphur

Mutton Stew

Delightful meat stew made with a base of coconut milk and aromatic spices.

Allergens: mustard, sulphur

SL Beef Curry

Authentic slow cooked beef with Sri Lankan curry powder, whole spices and coconut milk it's full of flavours and so delicious.

Allergens: mustard, sulphur

Beef Stew

Delightful meat stew made with a base of coconut milk and aromatic spices.

Allergens: mustard, sulphur

Black Pork Curry

Cooked with dark roasted curry powder, tamarind paste, and black pepper, this black pork curry is packed with big, robust flavours!

Allergens: sulphur

Pork Stew

Delightful meat stew made with a base of coconut milk and aromatic spices.

Allergens: mustard, sulphur

King Prawns Red Curry

It's spicy, creamy, and full of Ceylon flavours.

Allergens: mustard, crustaceans

King Prawns Yellow Curry

Tender king prawns simmered in a lightly spiced tamarind and coconut sauce with fresh curry leaves and toasted coconut rice.

Allergens: mustard, crustaceans

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Rice & Noodles

Fried Rice

Chicken, Mutton or Seafood

Allergens: crustaceans, celery soya, eggs

Biryani

Chicken, Beef, Mutton or Seafood

Allergens: mustard, dairy, crustaceans, soya, eggs

Noodles Dishes

Chicken, Beef, Mutton or Seafood

Allergens: gluten, crustaceans, soya, eggs

Kottu Roti

Vegetable, Chicken, Beef, Mutton or Seafood

Thinly shredded roti mixed with the curry of your choice vegetables and Sri Lankan aromatic spices.

Allergens: egg, dairy, gluten, soya, fish, crustaceans

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DevilleDishes

Sweet, sour, devilishly hot but full of complex flavours.

Fish Devilled

Allergens: fish, crustaceans, celery, soya, gluten, sulphur

Chicken Devilled

Allergens: celery, soya, gluten, sulphur

Beef Devilled

Allergens: celery, soya, gluten, sulphur

Pork Devilled

Allergens: celery, soya, gluten, sulphur

Mutton Devilled

Allergens: celery, soya, gluten, sulphur

Prawn Devilled

Allergens: crustaceans, celery, soya, gluten, sulphur

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Specials

Spicy sauté dish with onions and rich Sri Lankan spices.

Fish Tempered

Allergens: mustard, fish, crustaceans

Squid Tempered

Allergens: mustard, fish, crustaceans

Prawns Tempered

Allergens: mustard, fish, crustaceans

Chicken Tempered

Allergens: mustard

Beef & Kun Kung (Water Spinach) Tempered


Allergens: mustard, celery

Pork Tempered

Allergens: mustard

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Sides & Salads

Rice / Noodles

Plain Rice

Cumin Rice

Aromatic Yellow Rice

Lemon Rice

Coconut Milk Rice

Savoury Rice

Vegetable Fried Rice

Vegetable Biryani

Vegetable Stir-Fry Noodles

Salads

Malay Pickle (Acharu)

Sri Lankan Pickle

Red Onion, Pineapple and Cucumber Salad

Beetroot and Red Onion Salad

Tomato, Red Onion and Coriander Salad

Kachumber Salad

Coconut Sambal

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Desserts

Watalappam

Delicious, creamy coconut custard sweetened with traditional "Kitul Jaggery," and with warming spices like cardamom and nutmeg.

Allergens: eggs, dairy

Carmel Pudding

Light and smooth custard-based caramel flan

Allergens: eggs, dairy

Chocolate Biscuit Pudding

Layers of biscuit dipped in milk with chocolate butter icing.

Allergens: gluten, eggs, dairy, sulphur

Coconut Cake

Delicious sweet treat that is made with fresh coconut and treacle.

Allergens: gluten, eggs, dairy, sulphur

Fruit Cake

Cake filled with dried stone fruits, cashew nuts, pumpkin preserve.

Allergens: gluten, eggs, dairy, sulphur

Cheesecake

Dessert consisting of a thick, creamy filling of cheese, eggs, and sugar over a thinner crust.

Allergens: gluten, eggs, dairy

Tropical Fruit Salad

Ice Cream

Coconut
Mango
Vanilla

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