

Festive Feast

In South Indian tradition, meals are made to be shared, with friends and family, with laughter in the air.

This festive season, we carry that same spirit into every plate we serve, bringing people together in the joy of a shared table.

How our festive feast works:

- » The entire group must select the same menu
- » Designed for groups of eight and over
- » Individual dietary needs can be accommodated



South Indian cuisine is naturally gluten-free, and our kitchen follows that tradition. It is entirely free of gluten, and Coeliac UK accredited, for guests who require that assurance.

madurai
SOUTH INDIAN INSPIRED CUISINE

Festive Feast

This festive season, gather the table. Each menu offers a curated selection of dishes, served family-style for everyone to share.

MENU 1

£30 per person

NIBBLES

Poppadoms and thakkali sambol

SMALL PLATES

Lamb Ularthu stir-fried with black pepper, green chilli, curry leaves

Chicken Pakvada with chickpea batter, curry leaves, aromatics

Potato Bonda dumplings with coconut, paprika, gram flour batter

Spinach Pakoda with onion, coriander, carom seeds

CURRIES

Lamb Urulai Kari with tamarind, curry leaves, black pepper

Poondur Chicken with garlic, ginger, coriander, red chillies

Chicken Ghassi with coconut milk, paprika, curry leaves

Kadugu Keerai Paneer cottage cheese with mustard greens

Red Onion Salad

served with a selection of

steamed rice / lemon rice / coconut appam / sada dosa

MENU 2

£35 per person

NIBBLES

Poppadoms and thakkali sambol

SMALL PLATES

Seafood Croquettes with haddock, monkfish, ginger, coconut

Lamb Ularthu stir-fried with black pepper, green chilli, curry leaves

Milagu Grilled Chicken with black pepper, warm spices

Sweetcorn Vada fritters with peppers, ginger, herbs, fried

CURRIES

Coastal Monkfish with tamarind, mustard seeds, red chilli

Lamb Mappas with tomato, onion, coconut milk, aromatics

Black Pepper Chicken with onion, tomato, ground black pepper

Chicken Ghassi with coconut milk, paprika, curry leaves

Curry Leaf Potatoes

Served with a selection of

steamed rice / lemon rice / coconut appam / paper dosa

MENU 3

£45 per person

NIBBLES

Poppadoms and thakkali sambol

SMALL PLATES

Pollichu Salmon grilled with red chilli, coastal spices

Aadu Chops grilled lamb chops with ginger, bold spice

Inji Puli Wings with tamarind, ginger, jaggery, red chilli

Vaattuna Paneer grilled with peppers, creamy spiced marinade

CURRIES

Tiger Prawn Moilee with coconut milk, curry leaves, aromatics

Inji Lamb with ginger, black pepper, warm spices

Poondur Chicken with garlic, ginger, coriander, red chilli

Chicken Ghassi with coconut milk, paprika, curry leaves

Curry Leaf Potatoes

Served with a selection of

steamed rice / lemon rice / coconut appam / paper dosa

ADD PROSECCO

£6 per person

a glass of la fornarina prosecco on arrival

ADD DESSERT

£6 per person

choose from our two festive desserts

Kulfi traditional indian ice cream, choice of mango or cardamom

Ada Payasam steamed rice flakes, jaggery, cardamom, coconut milk

If you have any allergies or dietary requirements, please speak to our team before you order.
A discretionary 10% service charge is added to the bill for parties of ten and over, which is shared fully with our team.

www.madurai.co.uk
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