



Graduation Menu

Some achievements deserve a table full of great food and the people who stood by you along the way.

madurai

SOUTH INDIAN INSPIRED CUISINE

GRADUATION MENU

CELEBRATE NEW BEGINNINGS WITH THE ONES WHO MATTER

Graduation marks more than an ending, it's the start of something new, best celebrated with the people who helped get you there.

To celebrate, we have put together two menus for you, each featuring a curated selection of bold, vibrant dishes served family-style to share around the table.

- » For minimum four guests or more
- » Entire party must select the same menu
- » Served family-style to share
- » Individual dietary needs can be accommodated

TOAST TO NEW BEGINNINGS

Prosecco Reception 6

a glass of la fornarina prosecco

Glass of Lassi 4

honey & mango / savoury salted

FEAST A 30 per person

- 1 Poppadoms** with mint & coriander dip, spicy mango dip
- 2 Lamb Ularthu** lamb, black pepper, green chillies, stir-fried 
Chicken Pakvada chicken, chickpea batter, curry leaves,
Potato Bonda potato dumplings, paprika, gram flour batter
Sweetcorn Vada sweetcorn, peppers, ginger, herbs
- 3 Lamb Mappas** lamb, coconut, tomato, onion, gentle spice
Poondu Chicken chicken, garlic, ginger, red chilli 
Chicken Ghassi chicken, coconut milk, paprika, curry leaves
Okra Kulambu okra, onion, tomato, curry leaves, tamarind
served with a selection of
steamed rice / lemon rice / cheese dosa / thattu dosa
- 4 Kulfi** mango / cardamom (choose one)

FEAST B 40 per person

- 1 Poppadoms** with mint & coriander dip, spicy mango dip
- 2 Meen Croquettes** haddock, monkfish, ginger, herbs
Ellakai Lamb Chops lamb, black pepper, green 
Inji Puli Wings tangy-hot chicken wings, tamarind, ginger 
Potato Bonda potato dumplings, paprika, gram flour batter
- 3 Coastal Monkfish** with tamarind, mustard seeds, red chilli
Inji Lamb lamb, ginger, black pepper, warm spices 
Chicken Ghassi chicken, coconut milk, paprika, curry leaves
Kathri Kari aubergine, onion, tomato, coconut, mustard seeds
Crispy Fried Okra
Served with a selection of
steamed rice / lemon rice / mini uttapam / paper dosa
- 4 Rice Payasam** rice flakes, coconut milk, jaggery, rose petals
Coconut Date Fudge coconut, dates, sweet milk reduction
Chocolate Brownie rich dark chocolate, fudgy centre



OUR KITCHEN IS FULLY GLUTEN-FREE, REFLECTING THE NATURALLY GLUTEN-FREE TRADITIONS OF SOUTH INDIAN COOKING. WE ARE PROUDLY COELIAC UK ACCREDITED FOR YOUR PEACE OF MIND. FOR ANY OTHER ALLERGIES OR DIETARY REQUIREMENTS, PLEASE SPEAK TO OUR TEAM.

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