

Ashok Menon  
Wedding catering  
Saturday 21<sup>st</sup> June 2020

CANAPÉS

Chicken rarutha skewers, ginger and coconut sauce  
Beetroot crisps, pork and green bean pand  
Chicken biryani arancini, raita  
Mutton samosa, tomato and coriander chutney  
Mauritian boulettes poisson, mackerel, spring onion and chilli  
Keralan prawn skewers, pickled mustard seeds  
Crispy fried pollack with black pepper and curry leaves  
Papri chaat pots, spiced potato, tamarind, sev, coriander and yoghurt  
Plantain fritters, tomato and coriander chutney, lime pickle foam  
Ulli vadda, chilli ketchup  
Cauliflower pakora, mint and green chilli chutney  
Kerala masala dosa, potato sambar, toasted coconut  
Pappadams with dal, achar, tamarind and ginger purée

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STARTER

Konju Varutharaccha prawns, puffed rice, coriander salsa verde  
Appam with crab masala curry  
Dry spiced mackerel fillets, roasted pineapple, chilli and ginger salsa  
Celeriac moilee, spelt and garlic chard  
Keralan chick pea and coconut curry  
Baked summer squash, chana dal, paneer pickle  
Goat or lamb samosa, lemon pickle mayo, mustard seeds  
Sea bass and potato masala, crisp fried okra  
Mysore bonda, coconut chutney, pickles  
Chicken calicut, ginger, garlic and toasted cashews

MAIN (choose one)

Malabar prawn curry, spiced potato parmentier

Goat or lamb ishtu stew

Chicken nadan kozhi, tempered spices

Varutharacha chicken curry, toasted coconut

Malabar lamb stew

Methi chicken, aubergine and nigella

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SIDE DISHES (choose three)

Fragrant basmati pulau

Lemon rice

Tindori thoran with cashew nuts and coriander

Carrot pachadi

Tadka dhal

Aubergine rasavangy

Tomato and okra thakkalil curry

Sambar lentil stew

Cheera parippu curry

*All served with Paratha bread*

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DESSERT

Honey cake, cardamom syrup, pistachio cream

Tea and apricot sticky toffee pudding, coconut butterscotch

Rose, buttermilk and cashew semifreddo, cinnamon shortbread

Saffron panna cotta, rose syrup, toasted coconut

Chai tea blondies, cardamom butterscotch

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EVENING FOOD

Spinach and red onion vadai, tamarind chutney

Brioche fish finger sandwiches

Slow braised beef shin empanadas

Jackfruit brioche sliders, fried guindilla, chilli de arbol hot sauce

Duck slider, kohlrabi, chilli and peanut

Thai beef baguette, green chilli chutney



seven cherries

CATERING  
seasonal | organic | zero waste