



COPPER  CEYLON

BUFFET MENU

CLASSIC
£ 3 5 PER HEAD



NON - VEG CURRIES

Jaffna Mutton Curry (M)
Chicken Red Curry (M)

VEG CURRIES

Aubergine Red Curry (VG)
Dhal Curry (VG)

SIDES

White Rice (VG)
Yellow Rice (VG)
Paratha (VG)(G)

ACCOMPANIMENTS

Coconut Sambol (VG)
Carrot Sambol (VG)
Papadom (VG)(M)

DESSERTS

Authentic Jaggery Wattalappam (D)
Biscuit Pudding (D)(G)

(D)=Dairy (M)=Mustard Oil (G)=Gluten (VG)=Vegan

PLEASE NOTE
MINIMUM ORDER FOR 25 PEOPLE





COPPER  CEYLON

BUFFET MENU

SIGNATURE
£45 PER HEAD



SALADS

Authentic Fried Aubergine Salad (V)(M)
Mixed Green Salad (V)(M)

SOUPS

Lemongrass Infused Roasted
Pumpkin Soup (VG)(G)

SIDES

CHOOSE THREE

White Rice (VG)
Yellow Rice (VG)
String Hopper (VG)
Pittu (G)(VG)
Vegetable Fried Rice (VG)

ACCOMPANIMENTS

Papadam (VG)
Raita (D)
Lime Pickle (M)
Shrimp Chilli Paste (M)(C)

VEG CURRIES

CHOOSE THREE

Aubergine Red Curry (M)(VG)
Okra Curry (M)(VG)
Cashew and Pea Curry (M)(VG)(N)
Paneer Curry (M)(D)
Dhal Curry (M)(VG)
Potato Tempered (M)(VG)

OR

Potato White Curry (M)(VG)

NON-VEG CURRIES

CHOOSE THREE

Beef & Potato Curry (M)
Pork Black Curry (M)
Jaffna Mutton Curry (M)
Chef's Style Chicken Curry (M)
Negombo Prawn Red Curry (M)(C)

DESSERTS

CHOOSE THREE

Biscuit Pudding (G)(D)
Authentic Jaggery Watalappam (D)
Butter Cake with Custard sauce (G)(D)

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MINIMUM ORDER FOR 25 PEOPLE

