

## *Inspiration from India*

### **PRESS INFORMATION**

**For further information please contact:**

Raj Ram  
Mango Tree  
Chester Road  
Stonnall, WS9 9HJ  
Tel: 01922 457 344  
Mob: 07932 606 978  
Fax: 01922 459 963  
Email: [raj@mangotree.biz](mailto:raj@mangotree.biz)  
Website: [www.mangotree.biz](http://www.mangotree.biz)

### **MANGO TREE INDIAN RESTAURANT FACT SHEET**

**Address** Chester Road, Stonnall, WS9 9HJ  
**Telephone No** 01922 457 344  
**Facsimile No** 01922 459 963  
**Email** [info@mangotree.biz](mailto:info@mangotree.biz)  
**Internet** [www.mangotree.biz](http://www.mangotree.biz)  
**Founders** Sangeeta & Raj Ram and Anita & George Kattapuram  
**Cuisine** Indian – specialising in South Indian food  
**Head Chef** Mariappan Sethurajapillai  
**Interior Design** IDA Interior  
**Seating Capacity** 85  
**Average Price per Head** £20  
**Opened** 26<sup>th</sup> November 2003  
**Opening Times** Mon – Saturday 6.00pm -11.00pm  
Sunday 5.00pm 10.00pm  
**Car Parking Capacity** 48 spaces  
**Wheelchair Access** Full accessibility  
**Air Conditioning** Fully air-conditioned  
**Credit Cards Accepted** Visa, MasterCard, Switch, Visa Electron and Solo

### **MANGO TREE INDIAN RESTAURANT & BAR**

#### **Concept**

The Mango Tree was born out of a desire to change the traditional perception of Indian cuisine dining in the Midlands and to introduce an innovative, exciting and high quality restaurant to the discerning diner.

Aspiring to serve the highest standards of authentic Indian food totally inspired from the sub-continent, to create a contemporary, chic setting with a fantastic ambience combined with a friendly, but highly professional service, Mango Tree was opened on 26<sup>th</sup> of November 2003. Diners have been treated to a range of new dishes as well as familiar ones using traditional cooking methods and recipes from the North and South of India.

#### **Founders**

Mango Tree is owned by husband and wife team Sangeeta & Raj Ram .

Raj is a freelance TV Producer who has worked on a number of food programmes both in the UK and abroad, including a major TV series on Indian cuisine. Presented by top celebrity Keith Floyd, "Floyd's India" was an 8 part series, which was shot entirely in India and celebrated the nation's favourite food. Raj's personal interest in gourmet cooking has led him to successfully complete an ethnic cuisine NVQ course, tutored by 'International Chef of the Year' Veena Varma.

Sangeeta graduated with a Masters in Business Administration from Aston University in 2000 and has experience in Business Management Consultancy. She has recently worked as a Projects Manager, on a £2.5M European funded project, aimed at assisting businesses in the West Midlands region.

Anita has worked in the accountancy profession for 20 years, both in the public and private sectors. Inspired by her passion for food, Anita enjoys cooking and eating out as well as entertaining at home.

George, a former IT Management Consultant has worked with large corporations such as EDS, General Motors, Inland Revenue and Legal & General. Born and brought up in South India, George has experienced a wealth of southern Indian cuisine. He is zealous about Indian food having been to some of the top restaurants around the world, and saw the opportunity for a high quality Indian restaurant in the Midlands.

### **Culinary Experience**

Mango Tree is unique in its offering of South Indian seafood specialties such as Lobster, Crab and Mussels as well as Masala Dosa which is the signature dish of South India. Mysore Bonda and Udhappam are amongst many other favourite vegetarian dishes on the menu. All the seafood is market fresh and delivered daily and Murray and his team source vegetables and other fresh produce found in the local markets on the day of consignment

Head Chef Mariappan Sethurajapillai (aka Murray) joined the Mango Tree from one of the UK's most exclusive and oldest Indian restaurants – Veeraswamy in London. Murray worked alongside top celebrity chef Keith Floyd, on 'Floyd's India' – the popular Channel 5 series helping him to prepare mouth watering regional dishes on his gastronomic journey of the Indian sub-continent. Taking inspiration from his travels Murray has helped to create a menu that truly reflects the tastes and flavours of regions of India.

Murray has especially recruited his team of chefs from India's top 5 Star hotel chain to introduce and reflect the huge diversity of Indian cuisine. They are all highly trained and experienced hands in the culinary traditions of North and South Indian cooking and with such talented chefs, Mango Tree takes

the essence of Indian cuisine at its finest and interprets it in terms of the western environment in which it is served very effectively.

To compliment menu choices a carefully selected wine list has been created to ensure that unique and special dining experience. The bar makes a special feature of its dazzling cocktails, which use many Indian fruits and spices.

**Interior** The Mango Tree vision, to create an attractive, contemporary and sophisticated dining environment, was realised by Derbyshire based IDA. The brief was to create a modern, comfortable space, with a relaxed atmosphere and subtle Indian flavour. The conservatory area, as an extension to the original building, was conducive to creating the restaurant's modern look and feel. Set beyond landscaped front gardens and overlooking beautiful countryside, the conservatory provides diners with a pleasant view.

Expertly combined tasteful décor with lighting effects help to create an aesthetic and pleasurable ambience. Together with artefacts specially sourced from India reflecting classic and traditional Indian interiors, the interior design is chic, elegant and natural - with splashes of India.

### **Awards**

Within its first year Mango Tree has been awarded the prestigious "**Ethnic Restaurant of the Year**" by the **Taste of Staffordshire Good Food Awards 2004 2006 2008**. A Taste of Staffordshire celebrates the distinctiveness of Staffordshire through the excellence of local food and drink and the creative use of local products, dishes and recipes.

### **Judges Comments**

"Now this place is somewhere special. Great food, huge depth of training within the kitchen all set in a really stylish and comfortable restaurant. Authenticity is good without being the only success, a really well balanced wine list and staff who make time to chat" is how the judges described the restaurant when awarding the coveted first place to the Mango Tree.

More information can be found at [www.tasteofstaffordshire.com](http://www.tasteofstaffordshire.com)

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