

Christmas Day Dinner Menu (non-vegetarian)

Cold Starter

curd rice dumplings MUS D

mashed rice, yoghurt, pickles

southern s-a-a-t MUS

chickpeas, hot sweet and tangy chutneys and sev

paan shot

betel leaf, coconut water, palm jaggery, mint

Starter

grilled platter N MUS G D E F C

byadgi lobster, kokum halibut, goan lamb chop, kundapur chicken

Main Course

seafood moilee

string hoppers

kothu lamb

lamb with ginger, tomatoes, onion and chilli; cut on a very hot griddle

**tempered tender stem broccoli and brussels sprouts
MUS**

masoor dal D

malabar paratha D E G

soft refined flour dough beaten to thin sheet and folded to form layered bread

chicken biryani D

succulent pieces of chicken, spices, basmati rice; served with pachadi

Dessert

**pumpkin and chocolate torte D N E G salted caramel
yule log D G E N**

ice cream D N

£105 per person, with wine pairing available at £55 per person

Allergens G-Gluten, N-Nuts, D-Dairy, E-Eggs, C-Crustacean, M-Molluscan, L-Lupin, S- Sulphites, CEL-Celery, F-Fish, SES-Sesame, MUS-Mustard, P-Peanuts, SOY-Soy Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens.

All prices are inclusive of VAT and all charges.

Christmas Day Dinner Menu (vegetarian)

Cold Starter

curd rice dumplings MUS D

mashed rice, yoghurt, pickles

southern s-a-a-t MUS

chickpeas hot sweet and tangy chutneys and sev

paan shot

betel leaf, coconut water, palm jaggery, mint

Starter

vegetable platter MUS G D E

byadgi paneer, morel gallette, babycorn, masala dosa

Main Course

vegetable stew

string hopppers

palm heart chilli fry MUS SES

aromatic spices, curry leaves

tempered tender stem broccoli and brussels sprouts MUS

masoor dal D

malabar paratha D E G

soft refined flour dough beaten to thin sheet and folded to form layered bread

jackfruit biryani D

jackfruit cooked with basmati rice, spices; served with pachadi

Dessert

pumpkin and chocolate torte D N E G salted caramel

yule log D G E N

ice cream D N

£105 per person, with wine pairing available at £55 per person

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