

Christmas Day Lunch Menu (non-vegetarian)

soup

drumstick soup

curry leaf biscuit **G D**

starter

konkan fish fry **F**

spicy chutney

ragi masala dosa **MUS D**

milletl pancake, mashed potatoes; served with sambar

prawn ghee roast **GD MUS C**

malabar spices

mains

kozhi varutharacha curry

cooked with pearl onion, ginger, curry leaf, spices

lamb roast

fennel, mac, cardamom, pepper

vegetable soya curry **MUS SOY**

mixed vegetables, mild spices, coconut, coriander leaves

snake gourd poriyal **MUS**

malabar paratha **D E G**

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

bread fruit pulao **D**

pulao made of spices, basmati rice in a sealed pot

okra pachadi **D MUS**

fried okra with tempered yoghurt

dessert

raspberry and gogi berry spiced chocolate mousse **D G E N**

madagascar vanilla ice cream **D**

£105.00 per person for food (inclusive of VAT and all charges)

£55.00 per person for wine pairing (inclusive of VAT and all charges)

We have a no tipping policy. No discount offered on this special priced menu.

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.

Christmas Day Lunch Menu (Vegetarian)

soup

drumstick soup

curry leaf biscuit **G D**

starter

karvari paneer **D G**

spicy chutney

ragi masala dosa **MUS D**

millet pancake, mashed potatoes; served with sambar

mushroom gallette **G**

malabar spices

mains

tender stem broccoli fry **G**

mild spices

pineapple moru curry **MUS D**

ripe pineapple in yoghurt and mustard

vegetable soya curry **MUS SOY**

mixed vegetables, mild spices, coconut, coriander leaves

snake gourd poriyal **MUS**

malabar paratha **D E G**

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

bread fruit pulao **D**

pulao made of spices, basmati rice in a sealed pot

okra pachadi **D MUS**

fried okra with tempered yoghurt

dessert

raspberry and gogi berry spiced chocolate mousse **D G E N**

madagascar vanilla ice cream **D**

£105.00 per person for food (inclusive of VAT and all charges)

£55.00 per person for wine pairing (inclusive of VAT and all charges)

We have a no tipping policy. No discount offered on this special priced menu.

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.