

Christmas Day DINNER menu

Non-vegetarian

cold starter

water melon cup, tempered kosambri salad **MUS**
tamarind and coriander chutney

sweet potato s-a-a-t **MUS**
hot, sweet and tangy chutneys and sev

tender coconut panakam
cardamom, dry ginger and mint flavour

starter

seafood platter **M MUS G D E F C**
kasundi lobster, cafreal fish, bydagi prawn, kokum scallop, served with herb, chilli garlic butter

mains

chicken roast syrian christian style
crispy potato basket

duck moilee
string hoppers

tempered asparagus, beans and edamame **MUS**
tossed with mustard, coconut, curry leaves mild spices

moong dal **D**
clove smoked

malabar paratha **D E G**
soft refined flour dough beaten to thin sheet and folded to form layered bread

lamb biryani **D**
succulent pieces of lamb, spices, basmati rice cooked in a sealed pot

dessert

saffron and rose truffle **D N E G**

dry fruit mince pie **D G E**

ice cream **D N**

tea / coffee

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.

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cold starter

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tamarind and coriander chutney

sweet potato s-a-a-t **MUS**
hot, sweet and tangy chutneys and sev

tender coconut panakam
cardamom, dry ginger and mint flavour

starter

grilled vegetable platter **MUS G D E**
stuffed morel, asparagus, baby courgette, coloured pepper, served with herb, chilli garlic butter

mains

soya chunks nuggets roast **SOY**
crispy potato basket

heirloom carrots, snow peas, purple potato moilee
string hoppers

tempered asparagus, beans and edamame **MUS**
tossed with mustard, coconut, curry leaves mild spices

moong dal **D**
clove smoked

malabar paratha **D E G**
soft refined flour dough beaten to thin sheet and folded to form layered bread

roasted cauliflower, tofu, sesame biryani **D SES**
succulent pieces of lamb, spices, basmati rice cooked in a sealed pot

dessert

saffron and rose truffle **D N E G**

dry fruit mince pie **D G**

ice cream **D N**

tea / coffee

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