

christmas day lunch menu
non-vegetarian

soup

tender stem broccoli and brussel sprouts soup, spiced crispy gram flour pearls **D**

starter

wild garlic baked halibut **F**
dill and raw mango relish

ghee pudina dosa **MUS D**
minted crispy lentil pancake, potato masala, served with sambhar

prawn roast **C MUS**
marinated prawn roasted with onion, tomato, curry leaves and spices

mains

malabar mutton masala **D G**
tender lamb cubes slow cooked with pearl onion, ginger, garlic, curry leaves and spices

calicut chicken korma
fennel, mace, cardamom, pepper, ground coconut gravy

yam, plaintain and pumpkin podimas **MUS SES**
mild spices, coconut, mustard, curry leaves

tempered asparagus and snow peas **MUS**

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

mushroom khuska **D**
pulao made of spices, basmati rice in a sealed pot

vellarikai pachadi **D**
kerala cucumber with tempered yoghurt

dessert

dry fruit mince pie **D G E**
madagascar vanilla ice cream **D**
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.

christmas day lunch menu
vegetarian

soup

tender stem broccoli and brussel sprouts soup, spiced crispy gram flour pearls **D**

starter

tulsi wild garlic stuffed baked paneer **D**
dill and raw mango relish

ghee pudina dosa **MUS D**
minted crispy lentil pancake, potato masala, served with sambhar

tender raw jackfruit roast **C MUS**
roasted with onion, tomato, curry leaves and spices

mains

kappa puzhukku **MUS**
mashed tapioca with spices

calicut vegetable korma
fennel, mace, cardamom, pepper, ground coconut gravy

yam, plaintain and pumpkin podimas **MUS SES**
mild spices, coconut, mustard, curry leaves

tempered asparagus and snow peas **MUS**

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

mushroom khuska **D**
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vellarikai pachadi **D**
kerala cucumber with tempered yoghurt

dessert

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