



ITS BEGGINING TO LOOK A
LOT LIKE CHRISTMAS

FESTIVE PARTY MENU

3 Courses for £17.95

Join us this festive season

2 Courses for £14.95 / 3 Courses £17.95

STARTER PLATTER

KERALA PRAWN FRY

Kingprawn marinated in refreshing spices
and fried in the traditional way

CHICKEN ULARTHIYATU

Chicken marinated with spices then stir fried with
pepper powder, curry leaves

POTATO BONDA

Potatoes mixed with ginger, curry leaves, coriander,
dipped in a batter made of chickpeas and deep fried.

AUBERGINE FRY (V)

Sliced aubergine deep fried with gram flour
& Indian spices

UZHUNU VADA (V)

Doughnuts made of lentils with traditional
South Indian mix, ginger, curry leaves

CHILLY PANEER (V)

Indian cheese cooked in chilly, chopped garlic,
green pepper tomato sauce

MAIN COURSE

All served with Rice, Paratha Bread & Kallapam Bread and Spicy Potatoes, Green Beans

LAMB & SPINACH CURRY

Lamb cooked with Fresh Spinach leaves & thick masala onion,
coriander, garlic, ginger

NADAN CHICKEN CURRY

Roasted coriander seeds based curry,
The spice rich curry From Kerala.

COCHIN FISH CURRY

White fish cooked in sauce made of
onions, ginger, garlic & coconut milk.

DAL & SPINACH CURRY(V)

An every time enjoyable lentil and spinach

VEG KORMA(v)

Cubes of carrot, potato, green peas, beans cooked in with s
pices and coconut.

AUBERGINE CURRY (v)

Aubergines cooked in sauce made of Roasted coriander seeds &
onions, garlic & finished in coconut Milk.

DESSERTS

Christmas Pudding

GULAB JAMUN

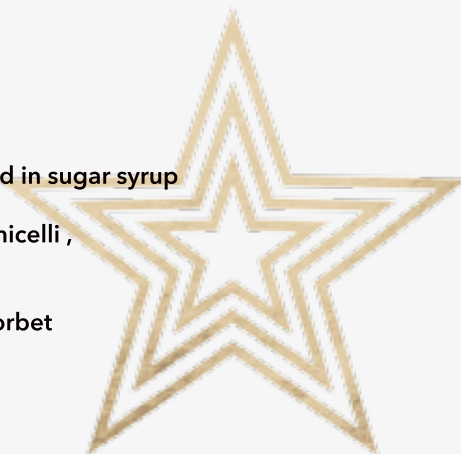
Classic Indian dessert made from milk dumplings & soaked in sugar syrup

SEMIYA PAYASAM

classic Indian dessert prepared with roasted vermicelli ,
milk and nuts

LEMON SORBET

Whole lemon scooped & refilled with lemon sorbet



AVAILABLE FROM 15TH NOVEMBER TO 30TH DECEMBER 2018
EXCLUDING CHRISTMAS DAY & BOXING DAY

All our Menus can be prepared dairy and gluten free, please speak to a member of staff while palcing the order