

CHRISTMAS MENU

2 COURSE: £34

3 COURSE: £39

Available from 4th December 2025 - 24th December 2025 (Wed - Sun)

Excludes Fri & Sat from 6pm

Starters

Select any 1

PANEER PAKORAS

Stuffed with lentils and spices, served with mint chutney

KERALA FRIED CHICKEN

Crispy fried chicken with light batter and Keralana spices, served with coconut chutney

GRILLED PRAWNS

Served with mint and pomegranate kachumber raita

CAULIFLOWER 65 (VEGAN)

Battered cauliflower with curry leaves, served with curried mayonnaise

Main Dishes

Select any 1

CHICKEN BUTTER MASALA

Smoked chicken thighs, onion & tomato sauce, ginger

ROAST TURKEY

Chettinad curry, jeera aaloo, roasted vegetables, cumin-spiced Yorkshire pudding

LAMB MASALA

Diced lamb, coriander seeds, peppers, onions

PANEER AND MUSHROOM TIKKA

Tandoori spices, makhni sauce, pickled onions

ROE DEER CHETTINAD (Supplement £10)

Roe deer backstrap, sautéed wild mushroom, charred veg

Dessert

Select any 1

GULAB JAMUN

Served with vanilla ice cream and chopped pistachio

CHEESECAKE

Served with berry compote and fennel icecream

MANGO AND PASSIONFRUIT KULFI

Served with coconut-crust ed meringue and fresh blueberries

Swadish
BY AJAY KUMAR